

**L&E**  
**OYSTER BAR**  
SILVER LAKE

**RAW**

oysters *Atlantic and Pacific waters - a la carte* **MP**  
the daily dozen **34**

2 tier tower *daily dozen oysters, 6 prawns, 8 smoked mussels, 6 crab claws* **80**  
3 tier tower *12 pacific oysters, 12 atlantic oysters, 6 prawns, 8 smoked mussels, 6 crab claws* **110**

**STEAMED**

prawns *cocktail sauce* **17**  
dungeness crab cocktail *louis dressing* **20**

**SMOKED**

mussels *in-house smoked mussels marinated in meyer lemon zest, arbequina olive oil, fried capers, shallots with chorizo toast* **16**  
smoked trout salad *in-house applewood smoked rainbow trout, market lettuce, figs, blueberries, radishes, roasted almonds, dill, champagne vinaigrette* **17**

**GRILLED**

FOUR OYSTERS PER ORDER  
casino *butter, paprika, parsley, shallots, nueske's bacon* **16**  
rockefeller *spinach, roasted garlic, lemon zest, grana padano, bread crumbs* **16**  
oyster L&E *gochujang, charred green onion, furikake, shiso leaf* **16**

**FRIED**

fries *with aioli* **7**  
onion rings *with ketchup* **7**  
fried oysters *with sauce gribiche* **12**

**SOUP**

clam chowder *farm-raised clams, neuskes bacon, weiser farms pee wee potatoes* **14**

**SIDES & SALADS**

boquerones *marinated white anchovy, sherry vinegar, parmesan crisps, olive oil, chili flake* **9**  
watermelon salad *cucumber, basils, feta cheese, red onion, pumpkin seeds, sherry vinegar & pumpkin seed oil* **16**  
wedge *iceberg lettuce, neuske's bacon, shaft's blue cheese dressing* **16**  
roasted asparagus & french leeks *mojo, lime, sprouts* **16**  
grilled summer squash *tzatziki, sherry onions, za'atar, sumac, basil* **16**

**PLATES**

the burger *swiss cheese, dill pickles, raw onion, hot sauce mayo, house made poppy seed bun with fries* **17**  
knife & fork fried oyster po'boy *shaved fennel, frisée, heirloom tomato, gribiche with fries* **18**  
lobster roll *butter, mayo, old bay, lemon, chives, celery served with sour cream n' onion chips* **28**  
pan seared ora king salmon *grilled sweet corn & arugula salad, tomatillo salsa, radish, roasted onion, romesco* **29**  
grilled whole fish *meyer lemon, guajillo harissa, shallot & garlic olive oil* **32**

*A 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS*

*The consumption of raw or undercooked food increases the risk of foodborne illnesses  
Your \$.50 per person filtered water charge supports the Silver Lake Reservoir Conservancy.*

<b>SPARKLING</b>	<b>GLASS</b>	<b>BOTTLE</b>
Crémant de Limoux Rosé Gerard Bertrand <i>Languedoc, FRA 2012</i> .....	12	44
Crémant de Loire Brut M. Bonnamy <i>Loire Valley, FRA n/v</i> .....	13	48
Pet Nat Grenache/Mourvèdre <i>L'Unique Château de la Liquière Languedoc, FRA 2016</i> ..	13	48
Gran Reserva De La Finca Raventos i Blanc <i>Conca del Riu Anoia, ESP 2013</i> .....		95
Champagne Grand Cru Vauversin <i>Champagne, FRA NV</i> .....		144

## **ROSÉ**

Rhone Blend MIP Domaine Sainte Lucie <i>Côtes De Provence, FRA 2016</i> .....	16	60
Bobal Las Cañadas <i>Manchuela, ESP 2016</i> .....	15	56

## **WHITE**

Txakolina Talai Berri <i>Getaria, Basque Country 2015</i> .....	13	48
Muscadet Domaine de la Garnière <i>Loire, FRA 2015</i> .....	13	48
Gewürztraminer Belle du Nuit Union Sacré <i>Santa Lucia Highlands, CA 2015</i> .....	13	48
Sancerre Chemin Blanc B. Millet <i>Loire Valley, FRA 2016</i> .....	16	60
Chardonnay Poco a Poco <i>Mendocino, CA 2015</i> .....	15	56
Albariño Tricó <i>Rias Baixas, ESP 2013</i> .....		52
Grüner Veltliner Solminer <i>Santa Ynez, CA 2015</i> .....		65
Chenin Blanc Sacré Blanc J. Mourat <i>Loire Valley, FRA 2015</i> .....		48
Chablis Schaller Camille & Laurent <i>Burgundy, FRA 2015</i> .....		70
Marsanne/Roussane Madam Preston <i>Dry Creek Valley, CA 2013</i> .....		48
Chardonnay Linda Vista Matthiasson <i>Napa Valley, CA 2015</i> .....		60

## **RED**

Pinot Noir Gaspard Saint Pourcain, <i>FRA 2015</i> .....	14	52
Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i> .....	12	44
Garnacha Blend Luno <i>Montsant, ESP 2013</i> .....	13	48
Zinfandel Old Vine <i>Bedrock Sonoma, CA 2015</i> .....	15	56
Pinot Noir Oeno <i>Sonoma County, CA 2014</i> .....		60
Ploussard <i>L'uva Arbosiana Domaine de la Tournelle Jura, FRA 2015</i> .....		72
Gamay Saint Amour <i>Château Des Rontets Côtes de Besset, FRA 2014</i> .....		70
Syrah Blend <i>Vollmond Solminer Santa Ynez, CA 2013</i> .....		75
Cabernet Sauvignon <i>Obsidian Ridge Vineyard Red Hill, CA 2014</i> .....		60
Mencia Pizarra <i>Algueira Ribeira Sacra, ESP 2011</i> .....		102

## **APÉRITIF**

Lillet Blanc <i>Podensac-Gironde, FRA</i> .....	11
Kir Royal Creme de Cassis <i>with Blanc de Blancs</i> .....	12

## **DRAFT BEER**

Kölsch Reissdorf <i>Köln, GER 4.8%</i> .....	7
Amber Bells Brewing <i>MI 5.6%</i> .....	8
IPA Figueroa Mtn. Brewing <i>CA 6.8%</i> .....	9
Tart Cherry Wheat <i>Sea Rose Ballast Pt. CA 4%</i> .....	8

## **BOTTLED BEER**

Sea Water Ale Er Boqueron <i>ESP 4.8%</i> .....	12
Wild Cider <i>Dorset Shacksbury VT 6.9% 12oz</i> .....	12
Nitro Milk Stout Left Hand Brew <i>CO 6% 12oz</i> ..	8
Oberon Wheat Ale Belles Brewing <i>MI 5.8% 16oz</i>	8