

L & E
OYSTER BAR
SILVER LAKE

RAW

oysters *Atlantic and Pacific waters - a la carte* **MP**

the daily dozen **32**

2 tier tower *daily dozen oysters, 6 prawns, 8 smoked mussels, 6 crab claws* **75**

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, cherry tomatoes, cherries, 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**

oysters lilliwaup *chipotle, brown sugar, crispy shallots, butter* **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**

roasted asparagus & spring onion *mojo, lime, sprouts* **16**

wedge *iceberg lettuce, neuske's bacon, Shaft's blue cheese dressing* **16**

cantaloupe & jicama *frisée, basil, toasted hazelnuts, ricotta salata, red onion, sumac, citrus dressing* **16**

pole bean salad *blue lake green beans, yellow wax beans, roasted cherry tomato & caramelized onion vinaigrette, arugula, radish, breadcrumbs* **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, pickled peppers, gribiche with fries* **18**

warm lobster roll *butter, caramelized onion, old bay, green onion with sour cream n' onion chips* **28**

pan seared ora king salmon *fried green tomato, green garlic romesco, arugula, celery root, pickled onions* **29**

grilled whole fish *meyer lemon, guajillo harissa, shallot & garlic olive oil* **32**

*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.*

SPARKLING

GLASS BOTTLE

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>	12	44
De Nit Rosé Raventos i Blanc <i>Conca del Riu Anoia, ESP 2014</i>		65
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
Pinot Noir Paper Planes <i>Russian River, CA 2016</i>	15	56

WHITE

Txakolina Bengoetxe <i>Getaria, Basque Country 2014</i>	13	48
Muscadet <i>Le Perdrix de l'Année Les Bêtes Curieuses Loire Valley, FRA 2015</i>	12	44
Grüner/Welschriesling Meinklang <i>Burgenland, AU 2016</i>	12	44
Sancerre Vincent Grall <i>Loire Valley, FRA 2015</i>	16	60
Chardonnay Linda Vista Matthiasson <i>Napa Valley, CA 2015</i>	16	60
Riesling <i>Fräulein Union Sacré San Luis Obispo, CA 2015</i>		50
Albariño Tricó <i>Rias Baixas, ESP 2013</i>		52
Grüner Veltliner Solminer <i>Santa Ynez, CA 2015</i>		65
Chenin Blanc <i>Sacré Blanc J. Mourat Loire Valley, FRA 2015</i>		48
Chablis Les Hauts De Milly <i>Burgundy, FRA 2014</i>		70
Marsanne/Roussane Madam Preston <i>Dry Creek Valley, CA 2013</i>		48
Chardonnay Trout Gulch Alfaro Family Vineyards <i>Santa Cruz, CA 2014</i>		52

RED

Pinot Noir Gaspard <i>Saint Pourcain, FRA 2015</i>	14	52
Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i>	12	44
Zweigelt Rotburger <i>Burgenland, AU 2015</i>	13	48
Garnacha Blend Luno <i>Montsant, ESP 2013</i>	13	48
Pinot Noir Oeno <i>Sonoma County, CA 2014</i>		60
Syrah Blend <i>Völmond Solminer Santa Ynez, CA 2013</i>		75
Rioja Reserva Viña Santurnia <i>Briñas, ESP 2008</i>		55
Rhone Blend Clos de l'Amandaie <i>Languedoc, FRA 2014</i>		48
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
California Amber Ballast Point <i>San Diego 5.6%</i> ..	8
IPA Highland Park Brewery <i>CA 6.8%</i>	9
Stout Modern Times <i>San Diego, CA 5.8%</i>	8

GL

BOTTLED BEER

Sea Water Ale Er Boqueron <i>ESP 4.8%</i>	12
Gose Toccalmatto <i>ITY 4.4% btl</i>	14
Wild Style Dorset Shacksbury <i>VT 6.9% 12oz</i>	12

CORKAGE FEE \$20 PER BOTTLE