

L & E
UPSTAIRS
SILVER LAKE

OYSTERS

the daily dozen 34

atlantic & pacific oysters *a la carte* MP

2 tier tower *daily dozen*, 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

SNACKS

olives *marinated with herbs* 6

sour cream n' onion chips 6

cup of clam chowder *neuske's bacon, potatoes, oyster crackers* 9
fries *with aioli* 7

CHEESE

cheese plate *CHOICE OF 3 CHEESES* 26

pimento cheese *white cheddar, twice baked saltines* 10

burrata *pickled pepper, herbs, twice baked saltines* 12

brie *cow marin, CA* 10

garrotxa de sant gil d'albió *goat, ESP* 11

black diamond cheddar *cow, ontario* 11

SEAFOOD

smoked fish dip *house smoked rainbow trout & twice baked saltines* 12

tuna conserva *albacore tuna, olives, capers, red onion, dill, toast* 13

beet cured salmon *pickles, dill cream cheese, toast* 13

fish charcuterie plate *beet cured salmon, tuna conserva, smoked fish dip,
pepperoncini, olives, twice-baked saltines & toast* 32

prawns *cocktail sauce* 17

fried oysters *with sauce gribiche* 12

SALAD

market salad *shaved grana padano, radish* 9

smoked trout salad *in-house smoked rainbow trout, market lettuce,
figs, blueberries, radishes, toasted almonds, champagne vinaigrette* 17

SANDWICHES

tuna melt *cornichon, pickled peppers, cheddar & pimento cheese* 15

fried shrimp po'boy *frisée, heirloom tomato, pickled onions, gribiche* 16

knife & fork fried oyster po'boy *shaved fennel, frisée, heirloom tomato, gribiche* 16

the burger *swiss cheese, dill pickles, raw onion, hot sauce mayo, house-made poppy seed bun with fries* 17

lobster roll *butter, mayo, lemon, old bay, chives, celery served with sour cream n' onion chips* 28

A 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS

The consumption of raw or undercooked food increases the risk of foodborne illnesses

SPARKLING

GLASS BOTTLE

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|---|----|-----|
| 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

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|---|----|----|
| 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

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| 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

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|---|----|-----|
| Pinot Noir Gaspard Saint Pourcain, <i>FRA 2015</i> | 14 | 52 |
| Sangiovese Carbonic Stolpman <i>Ballard Canyon, CA 2016</i> | 12 | 44 |
| Zinfandel OldVine Bedrock <i>Sonoma, CA 2015</i> | 15 | 56 |
| Garnacha Blend Luno <i>Montsant, ESP 2013</i> | 13 | 48 |
| 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 Château Des Rontets <i>Côtes de Besset, FRA 2014</i> | | 70 |
| Syrah Blend Vollmond Solminer <i>Santa Ynez, CA 2013</i> | | 75 |
| Cabernet Sauvignon Obsidian Ridge <i>Vineyard Red Hill, CA 2014</i> | | 60 |
| Mencia Pizarra Algueira <i>Ribeira Sacra, ESP 2011</i> | | 102 |

APÉRITIF

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

BEER

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|--|---|
| Kölsch Reissdorf <i>Köln, GER 4.8%</i> | 7 |
| "Ginger Ale" Good Juju, <i>CO 4.5%</i> | 8 |
| IPA Figueroa Mtn. Brewing <i>CA 6.8%</i> | 9 |
| Wit Beer Epic Brewing <i>CO 5.6%</i> | 8 |
| California Amber Balast Point, <i>CA 5.7%</i> | 8 |
| Tart Cherry Wheat <i>Sea Rose Ballast Pt. CA 4%</i> | 8 |

GL **BOTTLED BEER/CIDER** BTL

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|--|----|
| IPA Grapefruit Sculpin <i>Ballast Pt San Diego 7%</i> | 9 |
| Sea Water Ale Er Boqueron <i>ESP 4.8%</i> | 12 |
| Saison Bam Biere Jolly Pumpkin <i>MI 4.5% 22oz</i> | 23 |
| Dry Cider Shacksbury <i>VT 6.5% 12oz</i> | 10 |
| Wild Cider Dorset Shacksbury <i>VT 6.9% 12oz</i> | 12 |
| Nitro Milk Stout Left Hand Brew <i>CO 6% 12oz</i> .. | 8 |