

Leo's

CAVIAR & RAW BAR

AMERICAN STURGEON

*served with
waffles, crème fraîche & chive 98*

FANCY FRIES

soft boiled egg & caviar 22

SHRIMP COCKTAIL

"Hot & Boozy" cocktail sauce 26

CRUDO TRIO

*Tuna, Halibut, Kampachi 36
one selection 14 two selections 26*

HOUSE COCKTAILS

BUBBLE BATH

brut rose, gin, lavender, rose bitters

MAI TAI

*flore de cana, white rum, dark rum
amaretto, orange, pineapple*

BARBARITA

tequila, chartreuse, celery, jalapeno, citrus

MAD MAN

rye, benedictine, smashed citrus

16

OYSTERS

HUMBOLT GOLD *Humbolt, CA 5.5*

KUSSHI *B.C. Canada 5.5*

ROYAL MIYAGI *Tomales Bay, 5*

SAMISH BAY *Washington 5*

DRESSED OYSTERS

DIAMONDS & PEARLS

with caviar 12

ELOISE

cilantro, melon, celery 7

APPETIZERS

WARM ROLLS

herb butter 9

DEVEILED EGGS

wing fried oyster or trout roe 6

LEO'S SECRET BREAKFAST

waffle, burrata, smoked salmon 23

FRIED CALAMARI

old bay, smoked paprika aioli 17

ENTREES

LOBSTER ROLL

celery, lemon, chives, mayo 39

SALMON BURGER

parsley, dill, watercress, special sauce 24

FISH & CHIPS

beer battered rock cod, fries, tartare sauce 26

FILET MIGNON

herb butter, french fries 52

SALADS & SIDES

CLASSIC LOUIE

crab, shrimp, avocado, cherry tomato 29

GEM LETTUCE

snap peas, english peas, radish, feta 18

SAUTEED SPINACH

lemon, garlic, chili flakes 11

FRENCH FRIES

dynamite sauce 9