



RAWBAR

CRUDO TRIO

tuna, salmon, hamachi 36
one selection 14 two selections 26

SHRIMP COCKTAIL

cocktail sauce 26

LEO'S PLATEAU

one dozen oysters, shrimp cocktail 85

GRAND PLATEAU

*one dozen oysters, diamonds & pearls,
shrimp cocktail, Leo's crudo 165*

OYSTERS

WILLAPA BAY *Tomales Bay 5.5*

PEALE PASSAGE *Washington 5*

BUCKLEY BAY *B.C. Canada 5*

BIJOU *New Brunswick 5.5*

DRESSED OYSTERS

DIAMONDS & PEARLS *with caviar 12*

ELOISE *cilantro, melon, celery 7*

TO SHARE

WARM ROLLS

chili herb butter (4 rolls) 11

SPICY SALMON BITES

avocado, crispy sushi rice 17

SHISHITO PEPPERS

anchovy, lemon, parmesan 14

FANCY FRIES

soft boiled egg & caviar 22

APPETIZERS

DEVEILED EGGS

wing fried oyster 7

BURRATA TOAST

avocado, radish, feta, e.v.o.o. 18

FRIED CALAMARI

old bay, smoked paprika aioli 17

LEO'S CRAB CAKE

dungeness crab, tartare sauce 24

P.E.I MUSSELS & FRIES

white wine, lemon, garlic, grilled levain 25

ENTREES

served with french fries

LOBSTER ROLL

celery, lemon, chives, mayo 39

FISH & CHIPS

beer battered rock cod, lemon, tartare sauce 26

PRAWN RISOTTO

bay shrimp, zucchini, corn, english peas 37

*SURF & TURF

filet mignon, shrimp, herb butter 62

SALADS & SIDES

GEM LETTUCE SALAD

*english peas, cucumbers, radish, feta,
green goddess dressing 18*

AHI TUNA SALAD

arugula, radish, pickled onions, herb dressing 24

FRISÉE ARUGULA SALAD

shaved carrots, fennel, lemon vinaigrette 15

FRENCH FRIES

dynamite sauce 10

GRILLED VEGETABLES

carrots, squash, zucchini, potatoes, red onion 12

HOUSE COCKTAILS

**Available as a "Mocktail"*

*BUBBLE BATH

brut rose, gin, lavender, rose bitters

MAI TAI

*white rum, dark rum
amaretto, orange, pineapple*

*BARBARITA

tequila, strega, celery, jalapeno, citrus

MAD MAN

rye, benedictine, smashed citrus

EASY MONEY

mezcal, dolin genepey, cucumber, lime, mint

ROYAL PALM

*vodka, absinthe, grapefruit,
passion fruit, old fashioned bitters*

\$16

BEER

STELLA ARTOIS 9

RACER 5 IPA 11

HEINEKEN MALT LAGER N/A 8



WINES

BUBBLES

Valdo Prosecco Rosé NV | *Valdobbiadene, Italy 15 | 65*

Mumm Brut NV | *Napa Valley, Ca 25 | 125*

Alfred Gratien Brut Millésimé 2005 | *Champagne, France 125*

Perrier-Jouët Belle Epoque 2013 | *Champagne, France 600*

WHITE

The Fableist Albarino 2023 | *Central Coast, Ca 15 | 75*

Emmolo Sauvignon Blanc 2023 | *Solano County, Ca 14 | 70*

Sea Sun Chardonnay 2018 | *San Benito, Ca 18 | 90*

Wittmann Riesling trocken 2016 | *Rheinhessen, Germany 80*

Yves Boyer-Martenot Meursault 'les narvaux' 2016 | *Burgundy, France 120*

ROSÉ

Gerard Bertrand Grenache & Syrah 2023 | *Languedoc, France 15 | 75*

RED

Banshee Pinot Noir 2022 | *Sonoma, Ca 18 | 90*

The Pundit Syrah 2020 | *Columbia Valley, Wa 16 | 74*

Famille Perrin 'Les Sinard' Chateauneuf-du-Pape 2019 | *Rhône, France 15 | 75*

Ferrari-Carano Cabernet Sauvignon 2021 | *Sonoma, Ca 18 | 90*

Chateau Vannières Mourvèdre 2012 | *Bandol, Provence, France 90*

Nuit-Saint-George "Clos des Forêts" 1er Cru 2017 | *Burgundy, France 179*

Fenouillet Grenache, Syrah & Mourvèdre 2016 | *Southern Rhone, France 90*