



GHOST TREE GRILL

RAW BAR

FRESH OYSTERS*

today's selection, served with herb mignonette

½ dozen · 18 dozen · 35

KING CRAB LEGS

one pound, drawn butter, gochujang cocktail sauce · 100

STONE CRAB CLAWS

mustard mayonnaise, drawn butter

one pound · 70 two pounds · 130

SHRIMP COCKTAIL

grilled and chilled, gochujang cocktail sauce · 22

HAMACHI CRUDO*

sesame oil, tobiko, tosazu, maldon salt · 17

AHI TUNA CRUDO*

ginger ponzu, serrano, micro cilantro · 16

HOKKAIDO SCALLOP CRUDO*

chili crunch, avocado puree · 15

LOCAL PURPLE UNI*

cape arago urchin, sunamono-nori, shoyu reduction, cured egg yolk · 14

SEAFOOD PLATTERS

SERVED WITH MIGNONETTE, COCKTAIL SAUCE, LEMON AIOLI

THE SMALL

oysters, shrimp,
king crab legs, scallop
crudo, local uni

120

THE LARGE*

oysters, shrimp,
stone crab, king crab legs,
lobster, local uni

260

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*