



# 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

### SHRIMP COCKTAIL

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 MIGNONNETTE, COCKTAIL SAUCE, LEMON AIOLI*

### THE SMALL\*

oysters, shrimp,  
king crab legs, scallop  
crudo, local uni  
120

### THE LARGE\*

oysters, shrimp, king crab legs,  
lobster tail, local uni  
260

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