

TO BEGIN...

SNACKS

Oysters on the ½ shell – ½ dozen with fig leaf oil, fennel granita & watermelon rind **30**

Beef Jerky—smoked and spiced **5 /oz**

Wild Olives—brined baby apples, quince and green walnuts in aromatic olive oil **10**

Cheeseburger Croquettes – ketchup, mustard, pickles, onions **16**

STARTERS

Bateau Salad—chickpeas, preserved vegetables, salami cotto, red wine vinaigrette **18**

Lettuces— radish, mint, toasted garlic, banyuls vinegar, morrocan olive oil **20**

Carpaccio— burnt leek, tomato, pepper, potato **19**

*Steak Tartare—umeboshi, ikura, oyster emulsion, tapioca chips **25**

*Bresaola—salted rhubarb, nettle salsa verde, gnocco fritto **19**

*French Onion Croquettes—pearl barley & gruyere cheese, sauce of garum, egg yolk and dijon mustard **20**



BŒUF

** Our approach to preparing beef is about the whole animal. Steaks butchered in house, sold by weight & served à la carte with your choice of butter. See chalkboard for today's cuts. Please allow 40 minutes to 1 hour for steaks to be prepared.*

BUTTERS

Bone Marrow, Preserved Lemon & Brown Butter, Nori, or Anchovy **3**



SIDES

Buttery Mashed Potatoes **15** as Aligot **19**

*Frites & Aioli **12**

Creamed Nettles—sweet onion, nigella seed **16**

Roasted Mushrooms—caramelized yeast, egg miso hollandaise **18**



CHEF'S TASTING MENU

* 5 courses prepared for the whole table, **135** per person

Beverage pairings **80** per person

**Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.*

Bateau adds a 22% service charge to all dine-in checks. 100% of this service charge is retained by Bateau. Gratuities are not expected, but any you choose to leave are shared 100% among our hourly employees. Please visit eatseacreatures.com,

for more information on our service charge model.

*Chef de Cuisine: Taylor Thornhill * Sous Chef: Chris Sasan * General Manager: Jamie Irene * Bar Manager: Bri Romero*