

DRINK

WINES

CHAMPAGNE, VEUVE CLICQUOT, Brut, NV | **28**

CHAMPAGNE, VEUVE CLICQUOT, But Rosé, NV | **28**

SAUVIGNON BLANC Sancerre "Domaine Des Brosses", France '18 | **20**

CHARDONNAY Inception, Santa Barbara, CA '18 | **18**

ALBARIÑO Pazo de Señorans, Rias Baixas, Spain '18 | **18**

RED BLEND Whispering Angel, Côtes de Provence, France '19 | **20**

PINOT NOIR Davis Bynum, Russian River Valley, CA '17 | **20**

CABERNET SAUVIGNON Daou Reserve, Paso Robles, CA '17 | **20**

RED BLEND Serial, Paso Robles, CA '16 | **20**



"VEUVE" COCKTAILS

FRENCH 75

Gin, Veuve Clicquot Champagne, Lemon Juice | **22**

APEROL SPRITZ

Aperol, Veuve Clicquot Champagne | **22**

GRAND ROYAL

Grand Marnier, Veuve Clicquot Champagne | **22**

PARTY IN OAXACA

Mezcal, Lime Juice, Ginger Alchemist Veuve Clicquot Champagne | **22**

SPICY ROSE

Jalapeno, Basil, Lemon and Lime Juices, Pineapple Juice, Veuve Clicquot Rosé | **22**

PACIFIC MULE

Vodka, Ginger Beer, Veuve Clicquot Champagne | **22**



crudo e nudo

at Shutters On The Beach

uni amuse bouche \$9

nori, masago, serrano, smoked oil

oishi oysters, 6 for \$21 12 for \$38

pink peppercorn-limoncello mignonette, lemon

'sicilian lifeguard' ceviche \$16

shrimp, clams, vermillion snapper, whelks, preserved lemon, caper, red onion

kanpachi sashimi \$16

blood orange vinaigrette, bottarga, market flowers

princess scallops on the half shell \$18

fennel-citrus vinaigrette, basil

tuna tartare toast \$ 23

new onion confit, shrimp essence, scallion, yuzu oil

'caesar goes vegan' \$18

seaweed-based dressing, little gems, crouton, avocado, furikake

avocado toast \$15

calabrian puree, furikake, yuzu oil, radish, red onions

charcoal roasted shrimp skewers \$21

blue caledonian prawns, shellfish glaze, fish sauce, orange zest

chocolate almond butter cups \$3

dark and milk chocolate, almond butter, maple, sea salt



Partners:

Kai Gourmet, Wild Local Seafood, Pacifico Striped Bass, Yokose Wild Seafood, Dry-Aged Fish Guy, Coleman Family Farms, Munak Family Farms, Weiser Family Farm

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