

THE PLAZA FOOD HALL

BY TODD ENGLISH

NOODLES

MUSHROOM MISO
buckwheat noodle,
enoki, oyster mushroom,
baby bok choy, bonito
10

PORK RAMEN
pork belly, rich broth,
thai chilis, spinach, carrot,
poached egg
15

**SPICY SQUID
STIR FRY**
squid ink noodles, shrimp,
napa cabbage, red thai curry
15

HANDMADE DUMPLINGS

7 pieces served
with kimchi side

**CHINESE CHICKEN
AND GINGER**
lemon grass pesto
9

BEEF AND BROCCOLI
soy glaze
12

PORK AND SCALLION
house-made plum sauce,
orange, scallion
12

SOUP OF THE DAY

9

The Ocean Grill & OYSTER BAR

RAW BAR

served with classic cocktail sauce, tellicherry pepper
mignonette whole grain mustard aioli

CHILLED PRAWN COCKTAIL 20 5 pcs
OYSTERS ON THE 1/2 SHELL 3 ea
MAINE LOBSTER COCKTAIL 18 half lobster
WOODBURY'S LITTLE NECK CLAMS 1.5 ea
ALASKAN KING CRAB 26 1/2 lb. 50 full lb.

Raw Bar Tastings

SMALL	MEDIUM	LARGE
6 oysters, 6 clams, 2 shrimp, mussels 35	9 oysters, 9 clams, 3 shrimp, mussels, crab cocktail, escabeche 75	12 oysters, 12 clams, 6 shrimp, mussels, crab cocktail, escabeche, whole lobster 125

FROM THE OCEAN GRILL

GRILLED LOBSTER SALAD
new bay butter, mustard dressing, bibb lettuce, brioche 21

GREEN CURRY MUSSELS lemongrass, chilis, coconut milk 16	CHERMOULA MARINATED SHRIMP arugula, fennel and orange salad 20	WHOLE GRILLED BRANZINO wild arugula, preserved lemon, garlic, shaved fennel 27
STEAMED CLAMS chorizo saffron broth, potatoes, rouille 18	GRILLED ATLANTIC SALMON tomato ragut, eggplant, escarole, white bean puree 23	GLAZED YELLOW FIN TUNA apple panini, cider glaze, Hendrick's gin 29

TAPAS

8

HOT

**MARINATED LAMB
SKEWERS**
rouille, lemon vinaigrette

BRANDADE FRITTERS
roasted tomato, kalamata olives

GRILLED CHORIZO
cippolini, salsa verde

**CHERMOULA
MARINATED SHRIMP**
smoked paprika, cilantro, cumin

CHARRED OCTOPUS
grilled leeks, almond romesco

ROASTED BABY BEETS
toasted pistachio, manchego

COLD

FOOD HALL MEZZE
Carrot harissa, dale yogurt,
almond romesco

**TOASTED MARCONA
ALMONDS**
sea salt

**MARINATED OLIVES AND
TAPENADE**
grilled bread

**STUFFED MEDJOOL
DATES**
cabrales, serrano

EGGPLANT CAPONATA
sweet and sour eggplant salad,
za'atar pita chips

BOQUERONES
garlic crostini, evo

Sushi Bar

SUSHI ROLLS

hand roll / cut roll

add cucumber or avocado
to any roll 2

CUCUMBER 5
SALMON 8
YELLOWTAIL 8
BIG EYE TUNA 10
SPICY TUNA 10
**KING CRAB
CALIFORNIA 12**

Sushi Combo

any roll with 2pc of
tuna or salmon sushi and
miso soup
16

SIDES

SEAWEED SALAD 6
EDAMAME 4
MISO SOUP 5

SUSHI/SASHIMI

per piece

Mackerel 3	Octopus 4	Striped Bass 4
Tobiko 3	Shrimp 4	King Crab 5
Yellowtail 4	Spanish Mackerel 4	Bbq Eel 5
Fluke 4	Salmon 4	Big eye tuna 6
Kampachi 4	White Tuna 4	Sea Eel 10
	Ikura 4	

Specialty Rolls

Uptown Veggie cucumber, asparagus, avocado 7

Shrimp Tempura tempura shrimp with cucumber and avocado,
served with eel sauce10

Dragon Roll eel and cucumber topped with thin slices of avocado12

Rainbow Roll crab stick and cucumber topped with assorted fish13

Sea Dragon BBQ eel, tempura shrimp, spicy mayo14

King Crab Maki cilantro, jalapeno, blackened tuna15

Tuna Two Way spicy tuna, big eye tuna, avocado15

SUSHI PLATTERS

Number 1 Salmon roll, 4 pc mixed sushi 20	Number 2 Salmon roll, 9 pc mixed sushi 30	Number 3 Big eye tuna roll, 4 pc mixed sushi, 9 pc sashimi 45
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SIDES

8

BROCCOLI RABE
with chilis

**CARAMELIZED
BRUSSELS SPROUTS**
with neuske bacon

**CHAR GRILLED
ASPARAGUS**
with preserved lemon

**GARLICKY
SPINACH**

MAC N' CHEESE
pulled pork,
caramelized onion,
aged cheddar

PARMESAN FRIES

**PARMESAN AND
MUSHROOM RISOTTO**

**RISOTTO
"TATER TOTS"**

**SMOKED PAPRIKA
POTATOES**

SPICY KIMCHI

THE GRILL

BURGERS & SLIDERS

served on toasted brioche

CLASSIC BURGER

cheddar, lettuce, tomato, fried onion, mustard relish 12

THE FOOD HALL BURGER

1/2 lb. American Kobe, fried onion, grilled bacon, roasted tomato, gorgonzola, bbq sauce 15

TUNA BURGER

sliced avocado, chili lime aioli 20

TE SLIDERS

cheddar, lettuce, tomato, fried onion, sweet mustard relish 10

TURKEY SLIDERS

grilled pancetta, whipped avocado, baby romaine, tomato 12

PRIME RIB SLIDERS

minced red onion, fontina fondu 16

FALAFEL

tahini yogurt, minted cucumber salad 10

MINI LAMB GYROS

sliced roasted lamb leg, tahini yogurt, minted cucumber salad 14

CRAB SALAD ROLLS

toasted onion brioche, New Bay aioli, scallion, baby romaine, tomato 18

CHAR GRILLED

served with pickled vegetables, chimichurri, choice of bread

CHORIZO

cippolini, salsa verde 16

FREE RANGE CHICKEN

18

GRASS FED ORGANIC HANGER STEAK

24

PIEDMONTESE RIB EYE

12 oz 34

BREADS

marble rye
sullivan street ciabatta
brioche sandwich roll
baguette
multi-grain

Signature PASTAS

BUTTERNUT SQUASH RAVIOLI

brown butter, sage, parmesan 11/20

BUCATINI AMATRICIANA

cured pork, toasted garlic, crushed tomato, basil 11/20

PAPPARDELLE POMODORO

toasted garlic, tomato, basil, whipped ricotta 11/20

RICOTTA GNOCCHI

Todd's old school Bolognese, pecorino, veal reduction 11/20

GOAT CHEESE RAVIOLI

black olive pasta, roasted baby beets, walnut pesto, manchego 14/22

LOBSTER TAGLIATELLE

baby artichokes, roasted tomatoes, vermouth 25

CARVERY

1/2 lb cut to order with whole grain mustard pickled vegetable, choice of grilled bread

APPLE WOOD SMOKED TURKEY BREAST

15

ORGANIC HALF CHICKEN

16

BERBER SMOKED PORK SHOULDER

16

AMERICAN KOBE PASTRAMI

16

ROASTED PRIME RIB

22

all meats are cured & smoked in house

SALADS

add warm roasted chicken 3 or grilled salmon 8

SIMPLE SALAD

mixed baby greens, cherry tomato, shallot vinaigrette 7

WILD ARUGULA

shaved red onion, 90-day aged pecorino, lemon vinaigrette 11

ESCAROLE SALAD

radicchio, arugula, pancetta, aged provolone, lemon vinaigrette 13

THE GREEK

baby red romaine, feta, baked phyllo, cucumber, olive, tomato, oregano dressing 13

TE CAESAR

grilled travesano, garlic parmesan dressing 13

PLAZA NIÇOISE

extra virgin olive oil poached tuna, haricot vert, hard-cooked egg, yukon gold potato, black olive vinaigrette 14

SMOKED DUCK SALAD

frisee, dandelion greens, butternut squash, pumpkin seed vinaigrette 15

Cheese &

CHARCUTERIE

ARTISANAL CHEESE

served with quince paste, fig jam, sweet olives, walnuts

Tastings: 1/\$6 3/\$15 5/\$24

Cow

ARDRAHAN

CABOT CLOUTBOUND CHEDDAR

CABRALES PAGLIERINA

MOUNTAIN GORGONZOLA

ROOMANO

TALEGGIO

PROVOLONE BUONATAVOLA

MORBIER

TOMA PIEMONTESE

Buffalo

BLU DI BUFALA

CASATICA

Goat

CYPRESS

GROVE HUMBOLDT FOG 1-YEAR AGED GOAT GOUDA

SAN TUMAS

VALENCAY

BUCHERON

CHEVROT

Sheep

PODDA CLASSICO

YOUNG MANCHEGO

PECORINO ROMANO

PYRENES BREBIS

IDIAZABAL

PECORINO TARTUFELLO

CURED MEATS

served with olives tapenade and grilled bread

Tastings: 1/\$6 3/\$15 5/\$24

PROSCIUTTO DI PARMA

SWEET COPPA

BRESOLA

MORTADELLA

FINOCCHIONA

CHEF'S SELECTION OF CHEESE & CHARCUTERIE

26