

foreigncinema

monday, august 24th, 2026

oysters*

	EACH		HALF		DOZEN
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Blue Devil (<i>Baja, MX</i>)	4	/	24	/	48
Chebooktook (<i>Boutouche Bay, NB, CN</i>)	4	/	24	/	48
Marin Miyagi (<i>Tomales Bay, CA</i>)	4	/	24	/	48
Riptide (<i>Westport River Estuary, MA</i>)	3.5	/	21	/	42
Saint Simon (<i>Saint Simon Bay, NB, CN</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48

Razor Clams (*Nantucket, MA*)* 6 / 36 / 72
served ceviche style with sangre de tigre, cucumber, trout roe

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Lobster (<i>Maine</i>)	HALF 45	/	WHOLE 90
Dungeness Crab (<i>Washington</i>)	40	/	80
Plateaux de Fruits de Mer	ROYALE 95	/	IMPERIAL 195

caviar

Tsar Nicoulai Estate .5 oz. 59
Tsar Nicoulai Golden Osetra .5 oz. 83
hand cut potato chips, crème fraîche

Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe
The Sierra Foothills of California are known for gold towns, old wine vines, and noteworthy vineyards that rival
those of Europe. Italian red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity,
with flavors of dark fruit, molasses, licorice, and forest floor.
Pairs well with the Grilled Wagyu bavette

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, Bronx grapes, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Fish & Chips! Santa Barbara smoked salmon, Meyer lemon ranch, farm egg, trout roe, kettle chips	25

premieres

Soup: Early Girl tomato & zucchini velouté, Vermont cheddar, chili oil	12
Heirloom chicory salad, green goddess dressing, marinated beets, toasted seeds, ricotta salata	16.5
Heirloom tomato, summer cucumbers, house labneh, pistachio dukkah, Essex feta	17
Hamachi crudo, Bing cherry yuzu, red shiso, avosabi, toasted sesame, serrano, radish	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari oil	24
Beef sirloin tartare, tahina sauce, black olive, cucumber, pepper relish, pine nuts, flatbread	24
Steamed Manila clams, coconut green Thai curry, snap peas, purple basil, angel hair frites	24

main features

Maine sea scallops, romesco sauce, patatas bravas, Romanos, sweet 100s, mojo verde, aioli, tapenade	45
Tagliatelle nero pasta, spicy tomato sauce, golden chanterelles, snap peas, Calabrian chili, breadcrumbs	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved zucchini, sultana relish	30
Madras sesame fried chicken, hummus, honey-coriander carrots, stone fruit chutney, cilantro-feta sauce	36
Five-spice duck breast, English pea purée, endive, toasted hazelnuts, coastal huckleberries, pâté butter	45
Brined heritage pork chop, Tuscan white beans, roasted Mission figs, grilled radicchio, Umbrian sauce	45
Grilled Akaushi Wagyu bavette, Brentwood corn, heirloom tomato, Oaxacan mole, charred shishitos	46
Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments	85

Fried anchovy-stuffed green olives, lemon 7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt 7.5

Roasted garlic & rosemary focaccia, extra virgin olive oil 6.5
Warm Acme levain bread, our cultured butter, flaky sea salt 5

Film: 'Mrs. Doubtfire', 1993

A 6.25% charge is being applied to each check for San Francisco city mandates.

**Notice : The consumption of raw or undercooked seafood or shellfish, poultry, eggs, or meat, may increase your risk of food borne illness.*
Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.