

foreigncinema

monday, august 31st, 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
Riptide (<i>Westport River Estuary, MA</i>)	4	/	24	/	48
Saint Simon (<i>Saint Simon Bay, N.B. CN</i>)	4	/	24	/	48
Sea Cup (<i>Charleston, SC</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54

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

shellfish*

	FOUR		EIGHT
White Prawn Cocktail (<i>Sea of Cortez</i>)	16	/	32
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>Washington</i>)	40	/	80

Plateaux de Fruits de Mer	ROYALE	IMPERIAL	
	95	/	195

caviar

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

We feature a 2023 Fiano di Avellino from Quintidecimo, one of the highest esteemed wineries in Campania for \$35/glass or \$94/carafe. This native Southern Italian varietal is grown on the sunny hillsides outside Naples and is known for having a fresh, flinty minerality. It is a dry white wine that displays notes of bright exotic citrus, white nectarines, almonds, and fresh thyme. Pairs well with the Sea Scallops

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on raddichio, coastal huckleberries, 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, kettle chips, farm egg, trout roe	25

premieres

Soup: Parmesan brodo, rich chicken broth, fregola	12
August chicory salad, za'atar vinaigrette, lemon cucumbers, early girl tomato, Essex feta	16.5
Galia melon & heirloom tomato, red shiso jus, Brokaw avocado, serrano chile	17
Hamachi crudo, acqua pazza, sweet 100s, olivada, Fresno chile, basil oil	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, green goddess sauce, spring onion, Gala apple, waffle chip	24
Steamed Manila clam "chowder", Pilsner broth, yukons, crème fraîche, grilled bread	24

main features

Maine sea scallops, Brentwood corn, golden chanterelles, Romanos, Mission figs, champagne gastrique	45
Tagliatelle pasta, slivered snap peas, grilled torpedo onion, walnut pesto, Pecorino, Calabrian chili, breadcrumbs	34
Eggplant Milanese, tomato vinaigrette, pickled Nardello peppers, sungolds, shaved squash, sultana relish	30
Madras curry sesame fried chicken, hummus, summer cucumber salad, salsa macha, ras honey	36
Five-spice duck breast, white beans, warm endive, spiced baby carrots, red flame grapes, salsa hazelnut rustica	45
Brined heritage pork chop, heirloom tomato, panzanella, grilled onions, bagna càuda	45
Grilled Akaushi Wagyu bavette, romesco sauce, papas bravas, charred shishitos, Castelveitrano olives, aioli	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

Rosemary & Niçoise olive 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.*