foreign cinema

wednesday, september 2nd, 2026

oysters*

	EACH	HALF	DOZEN
Birch Point *(Dyer Bay, ME)*	4.5	27	54
Blue Devil *(Baja, MX)*	4	24	48
Point Reyes Miyagi *(Tomales Bay, CA)*	4	24	48
Royal Miyagi *(B.C.)*	4	24	48
Saint Simon *(Saint Simon Bay, NB, CN)*	4	24	48
Sea Cup *(Charleston, SC)*	4	24	48
Shigoku *(Willapa Bay, WA)*	4.5	27	54
Skookum *(Little Skookum Inlet, WA)*	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 *(Sea of Cortez)*	16	32

	HALF	WHOLE
Lobster *(Maine)*	45	90
Dungeness Crab *(Washington)*	40	80

	ROYALE	IMPERIAL
Plateaux de Fruits de Mer	95	195

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83

hand cut potato chips, crème fraîche

We feature a the Chiosu Fornelli 'Genovese' Corsica, France 2024 $18/glass or $48/carafe.
Corsica sits in the middle of the Mediterranean Sea, a French territory that's geographically closer to Italy. The island is rugged and mountainous. It is home to rare indigenous grape varietals including the white grape 'Genovese.' It is a dry white wine that is rich and round, having notes of bright exotic citrus, white nectarines, and almonds.
Pairs well with the Sea Bass

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on fig leaf, coastal huckleberries, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, crostini, house pickled vegetables	25
Santa Barbara smoked salmon, snap peas, baby beets, angel hair potatoes, Marash pepper	25

premieres

Soup: Parmesan brodo, rich chicken broth, Tuscan farro, Meyer lemon	12
September chicory salad, za'atar vinaigrette, lemon cucumbers, Early Girl tomato, Essex feta	16.5
Sonoma heirloom tomatoes, red shiso, Brokaw avocado mousse, togarashi, cocoa nibs	17
Hamachi crudo, coconut leche de tigre, yellow nectarine, serrano chile, finger lime, opal basil	26
Spanish octopus carpaccio, preserved lemon, capers, Aleppo chili, Alziari virgin olive oil	24
Beef sirloin tartare, green goddess sauce, farm egg, spring onion, Pink Pearl apple, waffle chips	24
Moroccan lamb meatballs, zhoug yogurt, toasted pistachio, mint	21

main features

Local white seabass, heirloom tomato acqua pazza, sweet 100s, olivada, Fresno chile, Romano's, aioli, basil oil	44
Spaghettini alla carbonora, pancetta, farm egg, black pepper, Pecorino Sardo	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, Tuscan beans, warm endive, spiced baby carrots, Mission figs, hazelnuts, salsa rustica	45
Heritage porchetta, grilled, roasted Bronx grapes, spring onions, salsa verde, Sardinian fregola	45
Grilled Akaushi Wagyu bavette, Brentwood corn pudding, papas bravas, charred shishitos, St. John's parsley salad	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.