

## STARTERS

### torched mackerel

aged+cured cold smoked mackerel, house XO sauce, crème fraîche  
19

### cod scotch egg

house cod chorizo, pesto, soft yolk egg  
16

### fluke ceviche

dry aged fluke, pineapple coconut leche de tigre, rice chip  
21

## SHARED

### in-house charcuterie

see specials

### oysters by the dozen

raw shucked, mignonette, chermoula  
42

### clams and chorizo

pasta clams, house made dried red fish chorizo, leeks  
25

## SIDES

### LPB salad

almonds, radicchio, pecorino  
12

### frites

parsley, dijon, garlic  
7

### LPB beignets

smoked mackerel, potato, romesco sauce,  
15

### crispy trims

fried rice + trang sauce  
14

## ENTREE

### salmon almondine

dry-aged king salmon, toasted almonds, braised endive, nori sabayon  
32

### duck confit

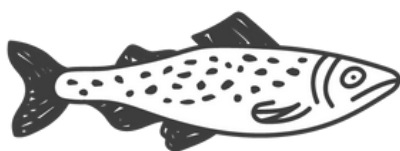
spiced squash puree, squash seed gremolata, mandarin  
32

### cassoulet for 2

swordfish lardons, cod sausage, braised cod, cranberry beans, garlic bread crumb  
54

### LPB fish + chips

bone-in fluke, LPB frites, tartar sauce  
30



## CHARCUTERIE

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swordfish collar 'nduja + arctic char pastrami +  
albacore tuna lonza + trout and salmon summer  
sausage

70

## LIMITED OFFERING

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### **steelhead trout crudo**

dry aged trout + aurelius olive oil + tomate provençal + rice chip

21

## DESSERTS

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### **mille-feuille**

puff pastry + chocolate cream  
+ wild berry jam

12

### **fig pavlova**

lemon curd + figs + rosemary pine nut praline

10