



SEAFOOD BAR

served with traditional accompaniments

Half Dozen Oysters \$36
East Or West

Half Dozen Shrimp \$32

FOR THE TABLE

AJAX TRUFFLE FRIES gf, v \$19
Grana Padano, Parsley

CAULIFLOWER GRATIN gf, v \$19
Cashew Cheese, Crispy Cauliflower

CRAB CAKE \$24 | \$50
Tartar Aioli, Broccoli, Citrus, Frisée

KAMPACHI TARTARE gf \$26
Avocado, Cayenne Aioli, Sesame Seeds, Cucumber, Taro Chips

CHARCUTERIE \$35
Country Pâté, La Quercia Speck, Duck Prosciutto, Mortadella, Salumi, House Pickles & Preserves

SOUP & SALAD

\$5 Split Plate Charge

ONION SOUP GRATINÉE \$19
Crostini, Provolone, Gruyère

CUCUMBER GAZPACHO gf \$21
Chilled Shrimp, Cherry Tomatoes, Spicy Almonds, Feta Cheese

AJAX TAVERN SALAD gf, v \$18
Artisanal Mixed Lettuce, Crudités, Dijon Vinaigrette

KALE & QUINOA CAESAR \$21
Reggiano Crisp, Croutons, Anchovy

SPRING SALAD gf, v \$23
Green Goddess Dressing, Cherry Tomato, Radish, Snow Pea, Pickled Fresno, Potato Crunch, Avocado

STRAWBERRY SALAD gf, v \$24
Hibiscus Vinaigrette, Feta Cheese, Pistachios, Frisée, Fava Beans

Add To Any Salad: Organic Chicken +\$13 | Red Trout +\$18 | Shrimp +\$22

MAINS

\$5 Split Plate Charge

AJAX WAGYU DOUBLE CHEESEBURGER* \$29
American Cheese, Onion Aioli, Frites
Truffle Fries +\$9

AJAX VEGGIE BURGER \$21
Avocado/Jalapeño "Aioli", Carrot Salad

WAGYU STEAK SANDWICH \$37
Havarti, Hatch Green Chiles, Caramelized Onions, Chipotle Aioli
Truffle Fries +\$9

WAGYU BOLOGNESE* \$35
West Emma Cattle Co. Wagyu Beef, Parmesan, Handmade Cavatelli, Citrus & Herb Breadcrumbs

TROUT NIÇOISE \$40
Fingerling Potatoes, Anchovy, Tomato, Crispy Poached Egg

ROASTED CHICKEN gf \$38
Peas, Asparagus, Chicken Jus

MUSSELS gf \$35
Fennel, White Wine Broth, Filone

SIDES FOR THE TABLE

Frites
Potato Purée
Haricot Vert
Carrot Salad
Pea Medley

\$12

OSCAR IBARRA
CHEF DE CUISINE

PABLO PINTADO
SOUS CHEF

EDWIN SALGADO
SOUS CHEF

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

v : vegetarian
gf : gluten free