

ALCHEMIST MENU

SUMMER
2026

OYSTERS

Raw

East coast, West coast or Mix it up
half dozen 21 | baker's dozen 42

{SUNDAY \$2 Raw Oysters ALL DAY}

N.O.L.A. Grilled Oysters *

garlic, lemon, parsley, panko, tabasco
half dozen 26

SHAREABLES

Homemade Focaccia - 13

chimichurri, parmesan
add vodka sauce +3

Hummus *- 17

pickled tomato, cornichons, shallot,
garlic, olives, herbs, pita

Tenderloin Skewers *- 25

wagyu tallow, grilled naan,
sweet & spicy korean steak sauce,
chimichurri yogurt

Seasonal Burrata *- 18

honeydew gazpacho, fermented green
grapes, prosciutto, basil-mint oil,
crushed pistachio

Chips and Caviar - 18

potato chips, truffle creme fraiche,
smoked trout roe

SEAFOOD

Crab Cakes - 24

house remoulade, charred lemon

Shrimp Ceviche- 19

lime, coconut milk, pickled onion, pickled tomato,
red pepper, corn, avocado cream,
corn tostada

Grilled Octopus - 32

togarashi potato, prosciutto,
shishito, pesto, olives, aioli

Mussels *- 19

"Moule Frites"

bacon, leeks, green onions, garlic,
white wine, cream, basil, parmesan

Grilled Shrimp *- 23

citrus seasoned, apricot chutney,
arugula slaw, garlic focaccia

* can be made gluten free

SALADS

add grilled chicken +7, shrimp +9,
steak +10, salmon +10

Caesar *-17

marinated white anchovies, egg yolk,
parmesan, romaine, croutons

Shawarma Bowl* -21

hummus, tomato, olives, fennel, pita,
ricotta, shawarma spiced chicken

Charred Beets *-18

charred red and golden beets,
honey citrus vinaigrette, ricotta,
candied pecans and honey comb

Steak Salad* -23

beef steak tomatoes, balsamic glaze,
mixed greens, balsamic vinaigrette,
pickled onions, grilled tenderloin,
goat cheese

ON BREAD

with fries, soup, or salad
*gluten free bun available +3

Chicken Club -20

lemon garlic marinated chicken,
Nueske's maple pepper bacon, tomato,
arugula, herb aioli, brioche

Steak Sandwich -24

tenderloin, sauteed mushrooms,
red-wine caramelized onions,
house demi-glaze

Alchemist Burger -19

8oz patty, pickles, bourbon-bacon
jam, house burger sauce, cheddar
cheese, shredded lettuce

Grilled Salmon -21

truffle tartare, togarashi,
slaw, brioche

SIDES

Togarashi Fries.....9
Side Salad.....7
Caesar Salad8
Soup of the Day...Cup 6 | Bowl 9

DESSERTS

Brownie à la mode.....13
Vanilla Crème Brûlée.....11
Mixed Berry Crumble à la mode..13
Basque Cheesecake.....14