



OYSTER BAR

KUMAMOTO *

Mendocino County, CA

MIYAGI *

Tomales Bay, Marin County

FANNY BAY*

British Columbia, Canada

-EACH FOR 4 OR DOZEN FOR 42 -

SOUP & SALAD

CLAM CHOWDER	13/17
steamed manila clams, bacon, leeks, creamer potatoes, cream	
CARROT GINGER SOUP	12
lime crème fraiche, roasted pepitas, micro cilantro	
BABY KALE SALAD	16
grapefruit, blood oranges, almonds, dried cranberries, feta cheese, lemon vinaigrette chicken +8 / shrimp +10	
CAESAR SALAD	14
romaine lettuce, garlic croutons, parmesan chicken +8 / shrimp +10	

SIDES

WOOD FIRED SHISHITO PEPPERS	10
grilled lemon, sea salt	
DELTA ASPARAGUS	12
olive oil, sea salt	
REGULAR FRIES	8
sea salt	
GARLIC FRIES	9
gilroy garlic, parmesan	
SWEET POTATO FRIES	9
calabrian chile aioli	
BREAD	4
sweet butter	

We carefully source our food from local fishers, farmers and rancher to highlight the best California has to offer, and proudly serve on heath Ceramics made locally.

**Served raw or undercooked or contains raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

STARTERS

DUNGENESS CRAB DOUGHNUTS (3)	18
fried lemon, kale chips, pepper jelly, sugar	
ARTICHOKE FUNDIDO	14
mozzarella, chilies, breadcrumbs - wood oven flatbread	
CALAMARI FRITTI	18
crispy lemon, fried caper aioli, cocktail sauce	
CEVICHE*	18
pacific snapper, red onions, tomatoes, cilantro, jalapeno pepper, avocado, lime juice, taro chips	
TARTARE TACOS (3)*	20
crispy wonton shells, ahi tuna tartare. asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette	
MEDITERRANEAN LAMB MEATBALLS	18
chickpea stew, pistachio dukkah, yogurt	
PORK RIBS	19
pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds	
SPRING FLATBREAD	18
spring pea puree, caramelized onions, roasted fingerling potatoes, burrata, roasted walnuts, parmesan, balsamic reduction	
PROSCIUTTO FLATBREAD	20
green onions, roma tomatoes, mozzarella cheese, arugula, balsamic glaze	
ENTREES	
MUSHROOM CHICKEN	28
pan roasted chicken breast stuffed with mushrooms, prosciutto, spinach, mozzarella cheese with mushroom sauce, crispy polenta sauteed asparagus, roasted carrots, red swiss chard	
NEW YORK STEAK*	36
grilled asparagus, baby spinach, roasted fingerling potatoes, chimichurri sauce, crispy shallots	
BRAISED SHORT RIB	32
roasted root vegetables, polenta cake, creamy horseradish, micro greens	
PETRALE SOLE	32
green beans, cauliflower, mashed potatoes, lemon beurre blanc	
FISH & CHIPS	28
beer battered local wild cod, jalapeno cilantro aioli	
GRILLED SALMON RISOTTO*	34
parsley cream risotto, fava beans, green peas, spinach, salsa verde, micro greens	
MUSHROOM RAVIOLI	24
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction	
TAVERN BURGER*	24
grass fed, butter lettuce, tomato, onion, pickle, brioche bun, fries, garlic parmesan fries +3 / sweet potato fries +2 / cheddar +2 / bacon +3 / avocado +3	
BEYOND BURGER	24
100% plant based, lettuce, tomato, onion, pickle, brioche bun, fries, cheddar +2 / bacon +3 / avocado +3/ garlic parmesan fries +3 / sweet potato fries +2	