



OYSTER BAR

KUMAMOTO *

Mendocino County, CA

MIYAGI *

Tomales Bay, Marin County

FANNY BAY*

British Columbia, Canada

-EACH FOR 4 OR DOZEN FOR 42 -

STARTERS

DUNGENESS CRAB DOUGHNUTS (3) fried lemon, kale chips, pepper jelly, sugar	18
ARTICHOKE FUNDIDO mozzarella, chilies, breadcrumbs - wood oven flatbread	14
CALAMARI FRITTI crispy lemon, fried caper aioli, cocktail sauce	18
CEVICHE* pacific snapper, red onions, tomatoes, cilantro, jalapeno pepper, avocado, lime juice, taro chips	18
TARTARE TACOS (3)* crispy wonton shells, ahi tuna tartare, asian pears, avocado mousse, slaw, chile oil, calabrian chile aioli, soy lime vinaigrette	20
MEDITERRANEAN LAMB MEATBALLS chickpea stew, pistachio dukkah, yogurt	18
PORK RIBS pineapple glaze, calabrian chili, frisee, meyer lemon, sesame seeds	19
SPRING FLATBREAD spring pea puree, caramelized onions, roasted fingerling potatoes, burrata, roasted walnuts, parmesan, balsamic reduction	18
PROSCIUTTO FLATBREAD green onions, roma tomatoes, mozzarella cheese, arugula, balsamic glaze	20

SIDES

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

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*

SOUP & SALAD

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

SANDWICHES & LARGER PLATES

MUSHROOM CHICKEN pan roasted chicken breast stuffed with mushrooms, prosciutto, spinach, mozzarella cheese with mushroom sauce, crispy polenta sauteed asparagus, roasted carrots, red swiss chard	28
NEW YORK STEAK* grilled asparagus, baby spinach, roasted fingerling potatoes, chimichurri sauce, crispy shallots	36
BRAISED SHORT RIB roasted root vegetables, polenta cake, creamy horseradish, micro greens	32
PETRALE SOLE green beans, cauliflower, mashed potatoes, lemon beurre blanc	32
FISH & CHIPS beer battered local wild cod, jalapeno cilantro aioli	28
GRILLED SALMON RISOTTO* parsley cream risotto, fava beans, green peas, spinach, salsa verde, micro greens	34
MUSHROOM RAVIOLI maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction	26
WOOD OVEN CHICKEN SANDWICH chili aioli, crispy onions, dressed lettuce, flatbread, salad	20
GRILLED FLAT IRON STEAK SANDWICH blue cheese, dressed arugula, crispy onions, ciabatta roll, salad (steak cooked medium)	22
BLACKENED SNAPPER SANDWICH pickled onions, caper aioli, dressed lettuce, ciabatta roll, salad	20
TAVERN BURGER* grass fed, butter lettuce, tomato, onion, pickle, brioche bun, fries, garlic parmesan fries +3 / sweet potato fries +2 / cheddar +2 / bacon +3 / avocado +3	24
BEYOND BURGER 100% plant based, lettuce, tomato, onion, pickle, brioche bun, fries, cheddar +2 / bacon +3 / avocado +3/ garlic parmesan fries +3 / sweet potato fries +2	24