

MIMOSA BAR 13
orange, hibiscus, pineapple, grapefruit, pomegranate, watermelon
RED SANGRIA 16
CLASSIC BLOODY MARY 15

STARTERS / SMALL PLATES

P.E.I. MUSSELS 24
garlic, butter, white wine, spices / garlic bread

KOREAN CHICKEN WINGS 18
gochujang / pickled purple cabbage / mango

KING SALMON CAKES 24
peppers, dill, old bay, garlic, onions / caper aioli

ARTICHOKE FUNDIDO 20
mozzarella, chilies, breadcrumbs / wood oven flatbread

CALAMARI FRITTI 23
crispy lemon / fried caper aioli / cocktail sauce

PORK RIBS 23
calabrian chili, meyer lemon, sesame seeds / frisee

TARTARE TACOS* 22
crispy wonton shells / ahi tuna or salmon tartare, asian pear, avocado mousse, slaw, calabrian chili aioli, soy lime vinaigrette

WOOD OVEN FLATBREAD 22
cherry tomato, bell pepper, toasted pistachios, arugula pesto, burrata cheese

CALIFORNIA VEGGIE CAKES 16
broccoli, carrot, corn, garlic, onion, zucchini / red bell pepper rouille / lemon aioli

SOUP & SALAD

CLAM CHOWDER 18
steamed manila clams, bacon, leeks, potatoes, cream

YELLOW CORN SOUP 14
corn tortilla strips, calabrian chili oil, micro greens

WATERMELON SALAD 16
yellow & red heirloom watermelon, arugula, frisee, red onion, feta cheese / blueberry vinaigrette
chicken +10 / shrimp +18 / king salmon* +24

STONE FRUIT SALAD 16
plums, nectarines, peaches, mixed greens, toasted almonds, feta cheese / lemon vinaigrette
chicken +10 / shrimp +18 / king salmon* +24

ARUGULA SALAD 14
shaved fennel, red onion, frisee, parmesan cheese / champagne vinaigrette
chicken +10 / shrimp +18 / king salmon* +24

SIDES

CRISPY BRUSSELS SPROUTS or BROCCOLINI 12
REGULAR FRIES 8
GILROY GARLIC PARMESAN FRIES or SWEET POTATO FRIES 9
BREAD ROLLS WITH BUTTER or GARLIC BREAD 6

5% California Wage & Operation Mandates Offset is added to every check. Thank you.

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

*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



COLD SEAFOOD BAR

FRESH RAW OYSTERS*
ask your server for today's fresh selection
-- half a dozen 24 / full dozen 42 --

WINE PAIRING
Chandon By The Bay – Sparkling Blanc de Blanc
Glass 16 Bottle 80

TWO TIER SEAFOOD TOWER * 85
shrimp, clams, oysters, lobster, ceviche

THREE TIER SEAFOOD TOWER * 140
shrimp, clams, oysters, lobster, ceviche

WINE PAIRING
Veuve Clicquot Yellow Label– Sparkling Brut Champagne
Glass 18 Bottle 95

OYSTER SHOOTER* 10
tequila or vodka, raw oyster, cocktail sauce

SHRIMP COCKTAIL * 24

PACIFIC SNAPPER CEVICHE * 24
sweet pepper lime citrus, yellow & green peppers, fresno chili, onion, cilantro / taro chips

SANDWICHES & LARGER PLATES

SLOW COOKED PINEAPPLE GLAZED BBQ RIBS 38
calabrian chili, meyer lemon, sesame seeds / house slaw / french fries

GRILLED 12oz ANGUS PRIME RIBEYE * 62
roasted potatoes, spinach & wild mushroom

GRILLED PACIFIC KING SALMON* 40
zucchini blossoms, cherry tomatoes, onion, yellow couscous / arugula pesto

SUMMER LINGUINI 32
artichokes, spinach, sugar snap peas, green peas, cream, lemon zest, parmesan cheese

WOOD OVEN CHICKEN SANDWICH 22
chili aioli, crispy onions, dressed lettuce, flatbread / salad

GRILLED FLAT IRON STEAK SANDWICH * 22
blue cheese, dressed arugula, crispy onions, ciabatta roll / green salad (steak cooked medium)

BLACKENED SNAPPER SANDWICH 22
pickled onions, caper aioli, dressed lettuce, ciabatta roll / green salad

WILD MUSHROOM RAVIOLI 32
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction

BURGERS
GRASS FED BEEF 22, **VEGAN BEYOND** 24
butter lettuce, tomato, onion, pickle, brioche bun, fries
add: garlic parmesan fries +3 / sweet potato fries +3
cheddar +2 / bacon +3 / avocado +3

KING SALMON CAKE SANDWICH 32
pickled onions, tomato, arugula, lemon aioli, brioche bun, fries
add: garlic parmesan fries +3 / sweet potato fries +3
cheddar +2 / bacon +3 / avocado +3