

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 16yellow & red heirloom watermelon, arugula, frisee, red onion, feta cheese / blueberry vinaigrette
chicken +10 / shrimp +15 / 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 PAIRINGChandon 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 PAIRINGVeuve 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

ENTREES**GRILLED 12oz PRIME ANGUS RIBEYE * 62**

roasted potato, spinach & wild mushroom

SUMMER LINGUINI 32

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

SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS 38

calabrian chili, meyer lemon, sesame seeds / house slaw & french fries

WILD MUSHROOM RAVIOLI 32

maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes / aged balsamic drizzle

SEARED JUMBO SEA SCALLOPS* 40

wild mushroom risotto, green peas, spinach / calabrian chili oil

GRILLED PACIFIC KING SALMON* 40

zucchini blossoms, cherry tomatoes, onion, yellow couscous / arugula pesto

SPICE RUBBED-WOOD OVEN ROASTED HALF CHICKEN 36

garlic mashed potatoes, lemon garlic spinach / spiced rouille sauce

BRAISED SHORT RIB 38

garlic mashed potatoes, rainbow carrots / horseradish cream, parsley leaves

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