



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

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

butternut squash, grilled onion, kalamata olives, sage, goat cheese, arugula pesto, balsamic glaze add: **prosciutto** +8

CRISPY VEGGIE ROLLS (v) 18

avocado, california veggies / peanut sauce

SOUP & SALAD

CLAM CHOWDER 18

steamed manila clams, bacon, leeks, potatoes, cream

SPICED COCONUT BUTTERNUT SQUASH SOUP (v) 14

toasted pepitas, cilantro leaves, calabrian chili oil

BABY BEET SALAD 16

red, yellow & candy cane beets, arugula, frisée, red onion, toasted pecans, goat cheese / orange cumin dressing chicken +10 / shrimp +18 / king salmon* +24

APPLE & PEAR SALAD 16

fuji & granny smith apples, asian pears, mixed greens, toasted almonds, feta cheese / lemon vinaigrette chicken +10 / shrimp +18 / king salmon* +24

SIDES

GARLIC NOODLES 13.5

CRISPY BRUSSELS SPROUTS 12

REGULAR FRIES 8

GILROY GARLIC PARMESAN FRIES or SWEET POTATO FRIES 9

BREAD ROLLS or GARLIC BREAD 6

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

** 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

Veuve Clicquot Yellow Label- Sparkling Champagne
Glass 18 Bottle 90

TWO TIER SEAFOOD TOWER * 85

shrimp, clams, oysters, lobster, ceviche

THREE TIER SEAFOOD TOWER * 140

shrimp, clams, oysters, crab, lobster, ceviche

WINE PAIRING

Veuve Clicquot Rose - Sparkling Champagne
Glass 24 Bottle 120

OYSTER SHOOTER* 10

tequila or vodka, raw oyster, cocktail sauce

SHRIMP COCKTAIL * 24

SCALLOP CRUDO* 18

ponzu-yuzu / radish / wasabi

ENTREES

FAMOUS ROAST CRAB 68

a whole dungeness crab roasted with our garlic, chili butter

WHOLE MEDITERRANEAN BRONZINO (bone out) 48

wood oven roasted sea bass with jalapeno slaw / salsa verde

GRILLED PACIFIC KING SALMON* 40

swiss chard, baby squash, onion, yellow couscous / arugula pesto

MAINE LOBSTER TAIL 46

broccolini, potatoes / hot butter

SEARED JUMBO SEA SCALLOPS* 40

wild mushroom risotto, cippolini, spinach / calabrian chili oil

LINGUINI CLAM SAUCE 34

one pound of local clams, garlic, butter, shallots / garlic bread

WILD MUSHROOM RAVIOLI 32

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

WOOD OVEN ROASTED HALF CHICKEN 36

garlic mashed potatoes, lemon garlic spinach / spiced rouille sauce

GRILLED 12oz PRIME ANGUS RIBEYE * 62

roasted potato, spinach & wild mushroom

WINE PAIRING

Hess Lion Tamer - Cabernet
5 oz Glass 22 8 oz Glass 34

SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS 42

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

THE BURGER 22

butter lettuce, tomato, onion, pickle, brioche bun, fries
add: garlic parmesan fries +3 / sweet potato fries +3
cheddar +2 / bacon +3 / avocado +3

VEGAN BEYOND (v) 24

butter lettuce, tomato, onion, pickle, vegan bun, fries
add: garlic parmesan fries +3 / sweet potato fries +3
cheddar +2 / bacon +3 / avocado +3