



## SMALL PLATES

### **ARTICHOKE FUNDIDO 20**

mozzarella, chilies, breadcrumbs / wood oven flatbread

### **SMOKED TROUT TOAST 22**

with trout roe that has been cold-smoked in Pappy Van Winkle bourbon oak staves

### **P.E.I. MUSSELS 22**

garlic, butter, white wine, spices / garlic bread

### **KOREAN CHICKEN WINGS 18**

gochujang / pickled purple cabbage / mango

### **KING SALMON CAKES 18**

peppers, dill, old bay, garlic, onions / caper aioli

### **CALAMARI FRITTI 23**

crispy lemon / fried caper aioli / cocktail sauce

### **TARTARE TACOS\* 18**

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) 16**

avocado, california veggies / peanut sauce

## SOUP & SALAD

### **CLAM CHOWDER 18**

steamed manila clams, bacon, leeks, potatoes, cream

### **AWARD WINNING! COCONUT BUTTERNUT SQUASH SOUP 12**

toasted pepitas, cilantro leaves, calabrian chili oil

### **BABY BEET SALAD 14**

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 14**

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

## SIDES

### **CRISPY BRUSSELS SPROUTS 12**

### **GARLIC NOODLES 13.5**

### **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.

## CAVIAR SERVICE

THE CAVIAR COMPANY, SF

### **CAVIAR**

1oz Imperial Golden Osetra Caviar 98

1oz Kaluga Caviar 75

1oz Cold Smoked Trout Roe 40

served with house chips, crème fraiche

**CAVIAR BUMP with Juimai Sake 20**

## 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**

### **BLACK LECHE DE TIGRE CEVICHE \* 24**

shrimp, calamari, snapper, onion, cilantro, chilies

## SANDWICHES & LARGER PLATES

### **CARIBBEAN SPICED SHRIMP RISSOTO 34**

jumbo shrimp, parmesan, garlic, broccolini, wild mushrooms

### **WOOD OVEN CHICKEN SANDWICH 22**

chili aioli, crispy onions, dressed lettuce, flatbread / salad

### **GRILLED PRIME RIBEYE STEAK SANDWICH (medium)\* 28**

pt reyes blue cheese, arugula, crispy onions, ciabatta roll / salad

### **BLACKENED SNAPPER SANDWICH 22**

pickled onions, caper aioli, dressed lettuce, ciabatta roll / salad

### **LINGUINI CLAM SAUCE 32**

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

### **GRILLED PACIFIC KING SALMON\* 38**

swiss chard, spring asparagus, onion, yellow couscous / arugula pesto

### **SLOW COOKED PINEAPPLE GLAZED BBQ RIBS 42**

calabrian chili, citrus, sesame seeds / house slaw & fries

### **BRAISED SHORT RIB 38**

garlic mashed potatoes, rainbow carrots, horseradish cream

### **WILD MUSHROOM RAVIOLI 28**

maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, balsamic reduction

### **THE BEEF BURGER 22 or VEGAN BEYOND BURGER (v) 24**

butter lettuce, tomato, onion, pickle, brioche bun & fries

add: garlic parmesan fries +3 / sweet potato fries +3

cheddar +2 / bacon +3 / avocado +3