



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

- 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.

CAVIAR SERVICE THE CAVIAR COMPANY, SF

- 1oz Imperial Golden Osetra Caviar** 98
- 1oz Kaluga Caviar** 75
- 1oz 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

ENTREES

- CREAMY LOBSTER RISSOTO** 46
parmesan, garlic, broccolini, mushrooms
- SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS** 42
calabrian chili, citrus, sesame seeds / slaw & french fries
- MEDITERRANEAN BRANZINO** (bone out) 42
wood oven roasted whole sea bass with jalapeno slaw / salsa verde
- GRILLED PACIFIC KING SALMON*** 38
swiss chard, spring asparagus, onion, yellow couscous / arugula pesto
- SEARED JUMBO SEA SCALLOPS*** 38
wild mushroom risotto, cippolini, spinach / calabrian chili oil
- LINGUINI CLAM SAUCE** 32
one pound of local clams, garlic, butter, shallots / garlic bread
- WILD MUSHROOM RAVIOLI** 28
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
beautiful & well marbled cut- roasted potato, spinach & mushroom
- 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