



SMALL PLATES

MEDITERRANEAN MUSSELS 21
lemongrass tomato broth, fennel, red onion, nduja spiced sausage, white wine, butter / grilled bread

ARTICHOKE FUNDIDO 20
3 melted cheeses, chilies, breadcrumbs / wood oven flatbread

SMOKED TROUT TOAST 22
with trout roe that has been cold-smoked in Pappy Van Winkle bourbon oak staves

WHITE WINE GARLIC BUTTER CLAMS 22
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 (AHI TUNA or KING SALMON)* 18
crispy wonton shells / asian pear, avocado mousse, slaw, calabrian chili aioli, soy lime vinaigrette

WOOD OVEN FLATBREAD 23
autumn harvest roasted vegetables, butternut squash, balsamic, rainbow carrots, garlic ricotta & fontina cheese, crispy kale chips
add: **prosciutto** +8

CRISPY VEGGIE ROLLS 16
avocado, california veggies / peanut sauce

SOUP & SALAD

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

ROASTED WILD MUSHROOM SOUP (v) 12
chili oil, micro greens, croutons

ROASTED PUMPKIN & POMEGRANATE SALAD 16
mixed greens, toasted pepitas, goat cheese, pumpkin seed oil vinaigrette
add: chicken +10 / shrimp +18 / king salmon* +24

ROASTED BEET SALAD 14
multi-color beets, green apples, toasted walnuts, arugula, shallots, goat cheese, balsamic vinaigrette
add: chicken +10 / shrimp +18 / king salmon* +24

SIDES

CRISPY BRUSSELS SPROUTS 12

GARLIC NOODLES 13.5

BROCCOLINI 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 Sake Shot 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 (2-3) * 85
shrimp, clams, oysters, lobster, ceviche

THREE TIER SEAFOOD TOWER (3-5) * 140
shrimp, clams, oysters, crab, lobster, ceviche

WINE PAIRING

Veuve Clicquot Rose - Sparkling Champagne
Glass 24 Bottle 120

SHRIMP COCKTAIL * 24

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

SHRIMP CEVICHE * 24
sweet tomatoes, onion, jalapeno, cucumbers, cilantro

ENTREES

CREAMY LOBSTER RISOTTO 46
parmesan, garlic, broccolini, mushrooms

SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS 42
calabrian chili, citrus, sesame seeds / slaw & crispy fries

MEDITERRANEAN BRANZINO (bone out) 42
wood oven roasted whole sea bass with jalapeno slaw / salsa verde

GRILLED PACIFIC KING SALMON* 38
brussels sprouts, delicata squash, onions, farro verde / almond caper salsa

SEARED JUMBO SEA SCALLOPS* 38
risotto, roasted sage butternut squash, cherry tomatoes, bell peppers, spinach, calabrian chili oil

LINGUINI CLAM SAUCE 33
one pound of fresh clams, garlic, butter, shallots / garlic bread

WILD MUSHROOM RAVIOLI 28
maitake mushrooms, sun-dried tomatoes, arugula, red pepper flakes, parmesan cheese / aged balsamic drizzle

WOOD OVEN ROASTED HALF CHICKEN 36
garlic mashed potatoes, lemon garlic spinach / spiced rouille sauce

12oz PRIME ANGUS RIBEYE * 64
peppercorn brandy cream sauce, mushrooms, roasted potato, spinach
add: jumbo shrimp +18 / 8 oz lobster tail +34

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