

SMALL PLATES

MEDITERRANEAN MUSSELS 22

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

ARTICHOKE FUNDIDO 20.5

3 melted cheeses, chilies, breadcrumbs / wood oven flatbread

SMOKED TROUT TOAST 22

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

WHITE WINE GARLIC BUTTER CLAMS 23

garlic bread

KOREAN CHICKEN WINGS 18.5

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)* 18.5

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 16.5

avocado, california veggies / peanut sauce

SOUP & SALAD

CLAM CHOWDER 18.5

steamed manila clams, bacon, leeks, potatoes, cream

ROASTED WILD MUSHROOM SOUP (v) 13

chili oil, micro greens, croutons

ROASTED PUMPKIN & POMEGRANATE SALAD 16

mixed greens, toasted pepitas, goat cheese, pumpkin seed 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 12.5

BROCCOLINI 12.5 GARLIC NOODLES 13.5 REGULAR FRIES 8.5

GILROY GARLIC PARMESAN FRIES or SWEET POTATO FRIES 9.5

BREAD ROLLS OF GARLIC BREAD 6

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

Pay with cash get 3.5% off check.

CAVIAR SERVICE

THE CAVIAR COMPANY, SF

1oz Imperial Golden Osetra Caviar 98

1oz Kaluga Caviar 75 1oz Smoked Trout Roe

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 –

CHAMPAGNE PAIRING

Veuve Clicquot Yellow Label – Sparkling Champagne Glass 18 Bottle 92

TWO TIER SEAFOOD TOWER (2-3) * 88

shrimp, clams, oysters, lobster, ceviche

THREE TIER SEAFOOD TOWER (3-5) * 145

shrimp, clams, oysters, crab, lobster, ceviche

CHAMPAGNE PAIRING

Veuve Clicquot Rose - Sparkling Champagne Glass 24 Bottle 124

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

6oz lobster tail meat, parmesan, garlic, broccolini, mushrooms

SLOW COOKED PINEAPPLE GLAZED BBQ PORK RIBS 42

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

MEDITERRANEAN BRANZINO (mostly bone out) 42

wood oven roasted whole sea bass with jalapeno slaw / salsa cilantro 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 34

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 * 65

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

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.