RAW BAR

TUNA TARTAR ... $18
Watermelon aguachile, jicama, avocado, pickled red onions, togarashi, cilantro

OYSTERS ON THE 1/2 SHELL ... 6 PC $20 12 PC $37
Pickled watermelon rind mignonette

SHRIMP COCKTAIL LOUIE ... $17
Poached shrimp, garlic aioli, cocktail sauce, avocado, Tobiko

PLATES FROM THE SEA

LOCAL FISH MONGER’S CATCH OF THE DAY $28
Carrot parmesan farrotto, carrot ginger cilantro salad

STEAMED MUSSES $18
Arrabiata sauce, garlic bread, parsley

SQUID INK SPAGHETTI $25
Shrimp, calamari, tomato, scallions, garlic bread crumbs

GRILLED MISO SALMON $32
Summer pole beans, almonds, marinated peppers

PLATES FROM THE LAND

STEAK FRITES $31
Spinach, caramelized onion butter, crispy fries

RIGATONI $21
Slow cooked Bolognese, grana Padano

14OZ RIBEYE $58
Roasted mushrooms, Point Reyes blue cheese, red wine jus

LEMON PEPPER HALF CHICKEN $32
Rosemary crispy smoked potatoes, baby kale, chermoula sauce

KIDS

HAMBURGER $10
Fries

CHICKEN TENDERS $10
Fries

THREE CHEESE RAVIOLI $10
Tomato sauce

DESSERT

STRAWBERRY CHEESECAKE $14
White chocolate crumble, vanilla ice cream (V)

CHOCOLATE TRILOGY $16
Dark chocolate, milk chocolate, white chocolate, berry mix

V - Vegetarian
V+ - Vegan
GF - Gluten Free