

# Lunch

## Oyster Bar

### Raw Oysters

**Half Shell**, Spicy Cocktail, Champagne-Chive Mignonette

Each 2.75 Dozen 30

**Oysters Ceviche**, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla  
(4 Ea.) 16

### Cooked Oysters

**Maitre'D**: Parsley, Garlic, Onions, Butter (4 Ea.) 12

**Casino**: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 13

**BBQ**: Garlic-Barbecue Sauce (4 Ea.) 12

**Rockefeller**: Spinach, Pernod, Hollandaise (4 Ea.) 15

**Sampler**: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 12

Shaved Fennel, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 11

Tomato Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 14

Garlic, White Wine, Butter

Ahi Tuna Poke 18

Seaweed Salad, Cucumber, Cilantro, Potato Gaufrette, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 15

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Poblano Cream, Herb & Chile Oils

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 13

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 14

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 14

Brandied Caper Cocktail Sauce

## Charcuterie & Cheese

### Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Creminelli, Tartufo, Salt Lake City, Utah

Antica, Prosciutto, 14 mo., Parma, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Bernina, Bresaola, Italy

Fra' Mani, Uncured Spicy Capicollo, Berkeley, CA

Assorted Local Mustards, Marinated Olives, House Made

Pickled Vegetables, Roasted Garlic & Crostini

### Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA

Local Honeycomb, Quince Paste, Fruit, Spicy-Sweet Walnuts

Crostini

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

# Appetizers

Duck Leg Confit 16  
Balsamic Braised Onions, Crostini

Burrata & Hobbs' Tasso 15  
Spicy Parsley Pesto, Lava Salt, Micro Greens, Crostini

Steak Tartare 19  
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

# Soups & Salads

Soup of The Day 6 cup / 9 bowl

Classic French Onion Soup 10  
Gruyère, Crostini

Roasted Beets 11  
Wild Arugula, Marinated Assorted Beets, Guajillo Chile, Humboldt Fog  
Toasted Almonds, Banyuls Vinaigrette

Salt & Stone Caesar 10  
Grilled Hearts of Romaine, Cotija Cheese, Bocarones  
Mustard Vinaigrette, Crostini

Baby Field Greens 11  
Asian Pear, Fennel, Feta, Crispy Prosciutto, Cranberry Vinaigrette

Duck Confit Cobb Salad 15  
Field Greens & Romaine, Avocado, Tomato, Lardons, Shaft's Bleu, Olives  
Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken 14  
Field Greens, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins  
Kaffir Lime Vinaigrette, Crispy Noodles

Crab Louie sm. 15 / lg. 18  
Romaine, Boiled Egg, Tomato, Cucumber, Olives, Louie Dressing

Prawn Louie sm. 13 / lg. 15  
Romaine, Boiled Egg, Tomato, Cucumber, Olives, Louie Dressing

# Sandwiches & Entrées

Sandwiches Served with Field Greens or House Cut French Fries

BLT 12  
Applewood Bacon, Wild Baby Arugula, Tomato, Aioli, Ciabatta Bun

House Ground ½ lb. Burger 15  
Choice of Cheese, Brioche Bun, Aioli

Lamb Burger 15  
Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun

Steak Frites 20  
Grilled Flat Iron & Garlic Fries, Shaft's Bleu Butter

Crispy Skin Salmon 20  
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 16  
Seasonal Vegetable, Roasted Potatoes, Chorizo Broth

Gulf Prawn Pappardelle Pasta 15  
Tomatoes, Garlic, Leeks, White Wine Butter Sauce

Cioppino 18  
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari  
Roasted Tomato-Fennel Broth, Garlic Toast Points

Quiche of the Day 14  
Field Greens

Cumin Scented Red Quinoa 13  
Sautéed Garden Greens, Wild Mushrooms, Garlic Leeks, Fall Vegetables

# Lunch

## Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day AQ

## Dungeness Crab Melt

Sourdough, Avocado, Tomato  
Gruyère Gratin

Choice of Field Greens or House Cut French Fries

Whole 19

Half 10

## Classic Caesar Salads

With....

Grilled Gulf Prawns 15

Broiled Salmon 19

Roasted Chicken 13

Blackened Snapper 15

## Sides

Roasted Local Mushrooms  
Wild Arugula, Manchego  
10

Kennebec Fries  
Rosemary-Lemon Aioli  
6

Braised Greens  
Walnuts & Raisins  
5

Creamy Mac & Cheese  
Mushrooms & Truffle Oil  
7

Crispy Dijon Glazed Brussels Sprouts  
Toasted Almonds  
6