

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette
Each 2.75 Dozen 32

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

Cooked Oysters

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) 14

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 15

BBQ: Garlic-Barbecue Sauce (4 Ea.) 14

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 16

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

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 14

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 17

Garlic, White Wine, Butter

Sesame & Spice Crusted Rare Tuna 19

Asian Slaw, Pickled Shitake, Wasabi Aioli, Yuzu Gastrique

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Basil Aioli, Quick Pickle, Calabria Chili Coulis, Micro Greens

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 16

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 15

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 18

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 15

Brandied Caper Cocktail Sauce

Bay Shrimp Cocktail 13

Brandied Caper Cocktail Sauce

Lobster Roll 24

Aioli, Shallots, Parsley, Leaf Lettuce, Butter Toasted Brioche Bun

Charcuterie & Cheese

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

Cheese Board

Large (All Six Selections) 25 Small (Top Three) 14

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

Isigny Ste Mère: Mimolette, Cow, Vieille, France

Local Honey, Membrillo, Candied Nuts, Crostini

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

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 15
Castelvetro Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini
- Steak Tartare 19
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini
- Duck Liver Pâté with Pistachio 15
Strawberry-Pepper Compote, Crostini

Soups & Salads

- Soup of The Day 6 cup / 9 bowl
- Classic French Onion Soup 10
Gruyère, Crostini
- Roasted Beet Salad 13
Arugula, Kite Hill Almond Ricotta, Pickled Onion, Marcona Almonds, Verjus Gastrique
- KenWedge Salad 11
Baby Iceberg, Blistered Cherry Tomatoes, Hobbs' Bacon
Shaft's Bleu Cheese Dressing, Crispy Shallots
- Lil' Gem Caesar 12
Grana Padano, Boquerone, Crostini, Parm Chip
- Winter Chicory Salad 11
Radicchio, Escarole, Citrus, French Feta, Fennel, Local Honey Vinaigrette
- Duck Leg Confit Cobb Salad 21
Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives
Boiled Egg, Dijon Tarragon Vinaigrette
- Shanghai Chicken 16
Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles
- Crab Louie sm. 19 / lg. 24
Baby Iceberg, Boiled Egg, Blistered Cherry Tomatoes, Cucumber, Broccoli di Ciccio
Olives, Louie Dressing
- Bay Shrimp Louie sm. 14 / lg. 16
Baby Iceberg, Boiled Egg, Blistered Cherry Tomatoes, Cucumber, Broccoli di Ciccio
Olives, Louie Dressing
- Seafood Louie sm. 20 / lg. 25
Baby Iceberg, Crab, Bay Shrimp, Gulf Prawn, Avocado, Boiled Egg
Blistered Cherry Tomatoes, Cucumber, Broccoli di Ciccio, Olives, Louie Dressing

Sandwiches & Entrées

- Sandwiches Served with Field Greens or Pommes Frites*
- Salt & Stone Croque Madame 17
Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs
- BLT 16
Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli, Ciabatta Bun
- Salmon Burger 20
Napa Cabbage, Caper Remoulade, Brioche Bun
- House Ground ½ lb. Burger 17 (Make it an "Impossible" Vegan Burger) +2
Choice of Cheese, Brioche Bun, Rosemary Aioli
- Lamb Burger 18
Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli
- Steak Frites 21
Grilled Chimichurri Marinated Bavette, Garlic Frites, Aioli
- Blackened Salmon 22
Crispy Cheddar Grits, Seasonal Vegetable, Orange BBQ Fumet, Micro Greens
- Seared Local Cod 18
Beluga Lentils, Brussels Leaves, Ginger Chips, Kuri Squash Vadouvan
- Gulf Prawn Pappardelle Pasta 18
Gold Beets, Mushrooms, Spinach, Truffle Emulsion
- Cioppino 23
Clams, Mussels, Gulf Prawns, Dungeness Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points
- Quiche of the Day 15
Field Greens
- Cauliflower Gnocchi 16 (Vegan & Gluten Free)
Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Executive Chef William Oliver / Sous Chef Gustavo Mendoza / Sous Chef Sergio Carrillo

Lunch

Snacks

- Candied Hobbs' Pork Belly 8
- Warm Marinated Olives 6
- Nuts of the Day 7

Dungeness Crab Melt

Sourdough, Avocado, Tomato
Gruyère Gratin

Choice of Field Greens or
Pommes Frites

Whole 22
Half 13

Classic Caesar Salads

With....

- Grilled Gulf Prawns 18
- Broiled Salmon 22
- Grilled Chicken Breast 14
- Blackened Local Cod 18

Sides

- Roasted Local Mushrooms
Wild Arugula, Manchego
10
- Truffle Pommes Frites
Grana Padano
Rosemary-Lemon Aioli
10
- Crispy Brussels Sprouts
Calabrian Chile, Lemon
Garlic, Grana Padano
8
- Sautéed Broccoli di Ciccio
Black Garlic, Yuzu
6
- Lobster Mac & Cheese
Fresh Maine Lobster & Four Cheeses
17