

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections are on Daily Special Sheet

Cooked Oysters

Drakes Bay - Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

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 (4 Ea.) **16**

Oyster Sampler 19

One Each Cooked & Two Chilled Raw (Chef's Choice)

Crispy Curry Calamari 14

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Salt Springs Mussels 18

Garlic, White Wine, Butter, Chili Flakes

Red Pepper Rouille, Crostini

Steamed Clams 19

Garlic, White Wine, Chili Flakes, Butter

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

Beer Battered Gulf Prawns 17

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Marinated Grilled Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 17

Mango Salsa, Cabbage, Avocado- Cilantro Crème, Arbol Aioli

Pan Roasted Gulf Prawns 17

Chili, Grilled Lemon

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 16

Bay Shrimp 13

Dungeness Crab 20

Salads

Duck Leg Confit Cobb Salad 21

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu Olives, Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken 18

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

Seafood Louie

Little Gem, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber Broccolini, Olives, Louie Dressing

Dungeness Crab Louie sm. 20 / lg. 24

Bay Shrimp Louie sm. 15 / lg. 17

Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26

Snacks

Nuts of the day 7

Warm Olives 6

Candied Pork Belly 8

Appetizers

Soup of The Day Cup 6 Bowl 9

French Onion Soup 12

Crouton, Gruyere Gratin

Roasted Beet Salad 12

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Green Apple Salad 11

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Toasted Pumpkin Seeds Spiced Apple Cider Vinaigrette

Little Gem Caesar 12

Grana Padano, Boquerónes, Crostini

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Steak Tartare 19

Shallots, Capers, House Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Charcuterie & Cheese

Charcuterie Board 23

Antica, Prosciutto, 14 mo., Parma, Italy

Molinari, Spicy Coppa, San Francisco, CA

Creminelli, Tartufo, Salt Lake City, Utah

Mustard, Olives, Pickled Onions, Crostini

Cheese Board 23

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

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Castel Regio, Taleggio, Cow, DOP, Italy

Local Honey, Membrillo, Candied Nuts, Crostini

Combo Board 30

All Cheese & Charcuterie Selections above

Mustard, Olives, Pickled Onions, Local Honey

Membrillo, Candied Nuts, Crostini

Sides

Roasted Local Organic Mushrooms 10

Wild Arugula, Parmesan

Pommes Frites 9

Truffle Aioli

Grilled Asparagus 9

Sunny Up Egg, Lemon Aioli

Mac & Cheese 11

Tasso Ham, English Peas, Four Cheeses

Salt & Stone

Brunch Menu

Brunch Breakfast Items

Brioche French Toast 17

Kenwood Strawberries, Whipped Crème, Maple Syrup

Huevos Rancheros 17

Over Easy Eggs, Beans, Feta, Avocado-Cilantro Crème
Pico de Gallo, Arbol Aioli, Crisp Tortilla

Salt & Stone Croque Madame 18

Prosciutto, Gruyere, Roasted Tomato
Leeks, Broccoli, Garlic Crème, Sunny Up Eggs

Breakfast Sandwich 17

Applewood Bacon, Two Eggs, Cheddar
Wild Arugula, Tomato, Rosemary Aioli, Ciabatta Bun, Potatoes

Eggs Benedicts

All Served on English Muffin with Hollandaise & Potatoes

Classic with Snake River Farms Ham 18**Dungeness Crab with Spinach & Tomato 23****Veggie with Tomato, Avocado & Spinach 17****Items Below Served with Potatoes & English Muffin****Steak & Three Eggs****12oz. Ribeye 39****9oz. Marinated Bavette 25****7oz. Filet Mignon 34****Hobbs' Applewood Bacon & Three Eggs 17****Dungeness Crab Omelet 24**

Avocado, Tomato, Spinach, Goat Cheese

Mimosas 10

Blackberry Lime – Prosecco, Blackberry Nectar, Lime Juice

Peach Bellini – Prosecco, Peach Nectar

Apricot Mint – Prosecco, Apricot Nectar, Mint

Classic Orange Juice Prosecco, Orange Juice

Raspberry Lemonade – Prosecco, Raspberry Nectar, Lemonade

Dungeness Crab Melt

Sourdough, Avocado, Tomato
Gruyère Gratin

Choice of Field Greens or
Pommes Frites

Whole 24

Half 14

Classic Caesar Salads

With....

Grilled Gulf Prawns 21

Broiled Salmon 26

Grilled Chicken Breast 18

Blackened Snapper 21

Seared Ahi 25

Salt

Crispy Skin Salmon 27

Herb Roasted Fingerlings Potatoes
English Pea Puree, Tomato-Caper Relish

Blackened Snapper 24

Root Vegetable Hash, Chorizo-Saffron Broth

Prawn & Scallop Pappardelle 26

House Made Pasta, Gold Beets, Spinach, Baby Tomato
Local Mushrooms, Truffle Emulsion

Calabrian Linguini & Clams 24

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

Cioppino 29

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

Seared Ahi Tuna Sandwich 22

Wild Arugula, Tomato Wasabi Aioli, Brioche Bun
Pomme Frites or Greens

Stone

BLT 17

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli, Ciabatta
Bun, Pomme Frites or Greens

House Ground ½ lb. Burger 18

(Make it an "Impossible" Vegan Burger) +2

Choice of Cheese, Brioche Bun, Rosemary Aioli, Pomme Frites or Greens

Lamb Burger 19

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun,
Rosemary Aioli, Pomme Frites or Greens

Steak Frites**12oz. Ribeye 39****9oz. Bavette 24****7oz. Filet Mignon 33**

Cabernet Compound Butter, Rosemary Garlic Aioli

Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)

Local Mushrooms, Greens, Tomato, Laura Chenel Chèvre
Walnut-Arugula Pesto, Balsamic Reduction

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.

Executive Chef Shawn Montgomery / Sous Chef Eric Moulton / Sous Chef Antonio Natal 4/9/2021