

# 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, Hollandaise (4 Ea.) **16**

**Oyster Sampler 19**

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

**Crispy Calamari 14**

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

**Steamed Mussels 18**

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Steamed Clams 19**

Garlic, Spinach, White Wine, Butter, Chili Flakes

**Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

**Crisp Gulf Prawns 19**

Summer Corn Soubise, Cilantro Chile Sauce, Shrimp "Chips"

**Dungeness Crab Cake 20**

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

**Grilled Spanish Octopus 18**

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

**Blackened Snapper Tacos 17**

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

**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 Bacon 9**

**Cheese Toast 8**

# Appetizers

**Soup of The Day Cup 6 Bowl 9**

**French Onion Soup 12**

Crouton, Gruyere Gratin

**Peach and Spanish Manchego Salad 13**

Cucumber, Mint, Pepitas, Golden Balsamic Vinaigrette

**Watermelon and Heirloom Tomato Salad 14**

Basil, Feta Crème, Micro Greens, Balsamic Reduction  
Extra Virgin Olive Oil

**Little Gem Caesar 12**

Grana Padano, Boquerónes, Crostini

**Duck Leg Confit 16**

Balsamic Braised Onions, Crostini

**Burrata 15**

Crushed Strawberries, Balsamic Reduction, Basil, Micro Greens, Crostini

**Steak Tartare 19**

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

**Duck Liver Pâté with Pistachio 15**

Strawberry-Pepper Compote, Crostini

**Crispy Pork Belly 16**

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

**Charcuterie & Cheese Board 30**

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

# Sides

**Fried Maitake & Oyster Mushrooms**

Maitake Mushroom Butter, Arugula, Feta

**10**

**Pommes Frites 9**

Truffle Aioli

**Roasted Creamer Potatoes**

Herbs, Parmesan

**7**

**Mac & Cheese 11**

Tasso Ham, English Peas, Four Cheeses

# Salt & Stone

## Brunch Menu

### Brunch Breakfast Items

**Brioche French Toast 17**

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, Broccolini, Garlic Crème, Sunny Up Eggs

**Breakfast Sandwich 17**

Applewood Bacon, Two Eggs, Cheddar  
Wild Arugula, Tomato, Rosemary Aioli, Sourdough, 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 40****9oz. Bavette 25****7oz. Filet Mignon 36****Hobbs' Applewood Bacon & Three Eggs 18****Dungeness Crab Omelet 24**

Avocado, Tomato, Spinach, Goat Cheese

## Salt

**Crispy Skin Salmon 27**

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

**Blackened Snapper 24**

Root Vegetable Hash, Chorizo-Saffron Broth

**Gulf Prawn Pappardelle 29**

House Made Pasta, Heirloom Tomato, Ricotta, Garlic  
Spinach, Fried Basil

**Calabrian Linguini & Clams 24**

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

**Cioppino 30**

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

**Seared Ahi Tuna Sandwich 24**

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

### 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

## Stone

**BLT 17**

Applewood Bacon, Wild Baby Arugula, Tomato, Potato-Parmesan 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, Baby Greens, Tomato, Onion  
Potato-Parmesan Aioli, Pomme Frites or Greens

**Lamb Burger 19**

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

**Steak Frites****12oz. Ribeye 39****9oz. Bavette 24****7oz. Filet Mignon 35**

Cabernet Compound Butter, Potato-Parmesan Aioli

**Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)**

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

**Heirloom Tomato & Basil Pappardelle 21**

House Made Pasta, Ricotta, Garlic, Spinach, Fried Basil

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 was not purchased from the restaurant.*

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