



---

## DINNER MENU

---

### VEGETABLES

---

#### ROASTED CARROTS 9

Harissa butter, preserved lemon.

#### CRISPY BRUSSELS SPROUTS 14

Charred sprouts, smoked garlic, jalapeño cashew creme. chili molasses,

#### CRISPY FINGERLINGS 9

Garlic aioli, malt vinegar powder

#### GREENS 9

Sauteed market hearty greens, garlic, chili flake, lemon, EVOO,

#### BOK CHOY 9

From Blue Heron Farm, confit shallots, Fujikake.

#### SEASONAL MUSHROOMS 14

Sautéed, onion silk, crispy shallots.

---

### SMALL PLATES

---

#### SMOKED SABLEFISH 18

Marinated shimeji mushrooms, pickled mustard seeds, scallions, ponzu, Ad Astra sourdough, Lake Farms pea shoots

#### STEAMERS 21

Aromatics, garlic, wine, tomatoes, focaccia

#### CALAMARI 21

Tempura fried, cilantro garlic aioli, crispy jalapeños.

#### SABLEFISH COLLARS 18

Tempura fried, avocado mousse, miso glaze, fresnos.

#### CHORIZO SPICED CLAM CHOWDER 11/21

Cup/Bowl. In rich aromatic broth, chorizo spice oil, potatoes, clams.

---

### OYSTERS & RAW

---

#### KUMAMOTO OYSTERS \* 24

Half dozen from Humboldt Bay, pomegranate mignonette, tarragon oil

Recommended pairing: Roederer Estate Brut.

Single oyster 4

#### CRUDO\* 18

Ahi, everything crunch, horseradish, green onions, ponzu, pickled shallots.

Recommended pairing: Sharffenberger Brut Rose

#### CEVICHE\* 18

Thai chili, coconut milk, tarragon oil, crispy rice paper.

Recommended pairing: Navarro Vineyards Gewürztraminer

---

### SALADS

---

#### BLACK GARLIC CAESAR\* 16

Baby gems from Blue Heron Farm, fermented black garlic dressing.

Recommended pairing: Bernardus Chardonnay

#### WINTER SALAD 16

Chicories, oranges, roasted beets, goat cheese, honey roasted pecans, coriander seed, orange dressing.

Recommended Pairing: Navarro Vineyards Sauvignon Blanc

---

### BREAD

---

#### POPOVERS 7

GF house-made, herbes de Provence, Maldon flaked sea salt, butter.

#### FOCCACIA 7

House made rosemary focaccia, Maldon flaked sea salt, compound butter.

## MAINS

### HALIBUT 38

Roasted corn, market peppers, corn coulis, Lake Farm micro greens.

Recommended pairing: Bernardus Chardonnay

### SABLEFISH 36

Bok choy, carrots, Asian caramel sauce.

Recommended pairing: Navarro Vineyards Chardonnay

### PETRALE SOLE 36

Celery root puree, confit tomatoes, pan jus, frilly peas.

Recommended pairing: Navarro Vineyards Gewurxtraminer.

### SEARED AHI 36

Sesame crusted, cabbage and herb salad with horseradish miso, fermented shiitakes, tamari glaze.

Recommended pairing: Navarro Vineyards Sauvignon Blanc

### BLACKENED SWORDFISH 38

Manchego grits, braised collard greens from Spade & Plow Farm, confit tomato.

Recommended pairing: Fruition Brewing Co Opposite Shore IPA

### ROASTED ACORN SQUASH 36

(VEGAN) Honey Guajillo pepper purée  
Stuffed Acorn Squash: Stuffed with quinoa, Granny Smith apples, pomegranate seeds, shaved Brussels sprouts, Pomegranate molasses

Recommended pairing: Navarro Vineyards Gewurxtraminer.

---

## CONSUMER ADVISORY

\*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals. (Cal Code Section 114093).

## SPECIALTIES

### BOUILLABAISSE 42

Rich aromatic broth, a selection of local fish, mussels, clams, saffron aioli, toasted crouton.

Recommended pairing: Navarro Vineyards Pinot Noir.

### WHOLE FISH 48

Loan Monterey Bay rock cod, roasted whole on the bone with chimichurri, salad greens, crispy potatoes.

Recommended pairing: Bernardus Chardonnay

---

## SPECIALTY COCKTAILS

### SLACKTIDE MARTINI 16

House oyster shell-infused vodka, Noilly Prat, shaken, seaweed garnish.

### MARINE TONIC 16

House kelp-infused gin, tonic, lemon

---

## SPECIAL EVENTS

### NEIGHBORHOOD NIGHT

EVERY WEDNESDAY a long table is set on the parklet - come along to meet and enjoy the company of local folks!

### PRIVATE EVENTS

Our back dining room seats up to 22 and the parklet seats up to 30 guests. Ask about our family-style menu options! No room charges.

### BOOK YOUR CHRISTMAS PARTY

If you book your Christmas party in August, you get a complimentary appetizer for your party. Talk to your server for reservations.