



PORTSIDE PIER

CHILLED SEAFOOD PLATTER *GF* 130

Maine Lobster Cocktail Claws, Poached Shrimp, Oysters, Black Pepper-Shallot Mignonette, Remoulade, Cocktail Sauce

CHARCUTERIE & CHEESE BOARD *MGF* 45

Bilbao Chorizo, Prosciutto, Italian Salami, Aged White Cheddar, Point Reyes Blue Cheese, Manchego Cheese, Fig Jam, Grapes, Marinated Olives, Whole Grain Mustard, Toasted Baguette

OYSTERS ON THE HALF SHELL *GF* 21

Mignonette & Cocktail Sauce

TIGER SHRIMP COCKTAIL *GF* 24

Cocktail Sauce, Lemon

CRAB CAKE 21

Lump Blue Crab, Coleslaw, Dijon Butter Sauce

BLACKENED SALMON COBB SALAD *GF* 28

Mixed Greens, Bacon, Avocado, Boiled Egg, Cherry Tomatoes, & Pt Reyes Blue Cheese with Citrus Vinaigrette

APPLE, PEAR, & BRIE FLATBREAD *MVEG* 22

Caramelized Apples & Pears, Brie Cheese, Pork Belly, Candied Pecans, Arugula, & Balsamic Glaze

MINI TEMPURA LOBSTER TACOS 23

Rustic Corn Relish & Chipotle Aioli On Blue Corn Tortillas

KUNG PAO BRUSSELS SPROUTS

GF • MVEG 16

Garlic Chile Sauce, Toasted Peanuts, Pork Belly, Bell Pepper, Green Onions & Sesame Aioli

GRILLED SPANISH OCTOPUS *GF* 21

Bilbao Sausage, Kalamata Olive, Roasted Red Pepper, Yellow Cherry Tomato, Brussels Sprout Leaves, Pickled Red Onion, Lemon-Dill Vinaigrette & Garlic Hummus

BLACKENED AHI SLIDERS 21

Sashimi Grade Ahi, Ponzu Slaw, Wasabi-Soy Aioli, Brioche Buns

PORK BELLY BÁNH MI BAO BUNS 18

Glazed Crispy Pork Belly, Pickled Cucumber, Carrot-Cilantro Slaw, Sriracha Aioli

LOBSTER MAC N CHEESE 26

Maine Lobster, Fontina Cheese, White Cheddar, Jack Cheese, Parmesan, Prosciutto, Crispy Panko

WAGYU BURGER *MGF* 23

½ Pound of American Purebread Ground Beef, Candied Bacon, Caramelized Onion, Bibb Lettuce, Truffle Aioli & California Goat Cheese Served With Garlic Truffle Fries

SKIRT STEAK *GF* 36

10oz Chimichurri Skirt Steak Served With Sweet Potato Fries & Spicy Ketchup

ALASKAN HALIBUT FISH & CHIPS 37

Beer Battered Halibut With Garlic-Parmesan Fries, Served With Tartar Sauce & House-Made Cocktail Sauce

ON DRAFT

KETCH BREWING

CELESTIAL NAVIGATION

IPA • 7.3%

8.75

EMBOLDEN BEER CO.

DARK AS DAY

Horchata Golden Milk Stout • 6.0%

9.25

LATITUDE 33 BREWING

BLOOD ORANGE IPA

American IPA • 7.3%

9

CORONADO BREWING CO.

SALTY CREW

Blonde Ale • 4.5%

8.50

BURGEON BEER CO.

JUICE PRESS

Hazy IPA • 6.8%

9.50

PIZZA PORT

CHRONIC ALE

Amber Ale • 4.9%

8.25

EPPIG BREWING

HARBOR CRUISE

Kölsch • 4.9%

8.25

BAMBUCHA

BLUEBERRY VANILLA

Organic Hard Kombucha • 6.0%, 10oz pour

7.25

BAJA BREWING CO.

LA SURFA

Baja Lager • 4.5%

9.25

NEW MOTION BEVERAGES

CANTINA GETAWAY

Margarita Hard Seltzer • 6.0%

8.50

GF GLUTEN FRIENDLY • *VEG* VEGETARIAN • *M* CAN BE MODIFIED

*CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*Gratuuity of 20% will be added to all checks for parties of 8 or more.



WINE

6OZ G / 9OZ G / B

SPARKLING

JEIO BISOL, BRUT	Valdobbiadene, Prosecco DOC	15 / 22.50 / 60
JCB NO. 69, CREMANT DE BORGOGNE BRUT ROSÉ	Burgundy	20.50 / 30.75 / 82
TATTINGER BRUT	Champagne, France	136

SAUVIGNON BLANC

HUNTER’S	Marlborough, NZ	16 / 24 / 64
PETIT BOURGEOIS	Loire Valley, France	18 / 27 / 72

CHARDONNAY

DAOU	Paso Robles	16 / 24 / 64
JEAN-MARC BROCARD PETIT CHABLIS	Chablis, France	19 / 28.50 / 76
CAKEBREAD	Napa Valley	28.50 / 42.75 / 114

INTERESTING & EXPRESSIVE WHITE WINES

AVELEDA LOUREIRO & ALVARINHO	Vhino Verde, Portugal	13 / 19.50 / 52
DR. LOOSEN “DR. L” RIESLING	Mosel, Germany	15 / 22.50 / 60
RIFF PINOT GRIGIO	Veneto, Italy	15 / 22.50 / 60

ROSÉ

MIRA LAGUNA YOSHI	Santa Ynez Valley	17 / 25.50 / 68
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PINOT NOIR

HAHN	California	15 / 22.50 / 60
SIDURI	Willamette Valley, OR	21 / 31.50 / 84

MERLOT

MARKHAM	Napa Valley, CA	19 / 28.50 / 76
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CABERNET SAUVIGNON

TRUE MYTH	Paso Robles, CA	16 / 24 / 64
OUTERBOUND	Alexander Valley, CA	17 / 25.50 / 68
OBSIDIAN RIDGE ESTATE	Lake County, CA	21 / 31.50 / 84

INTRIGUING REDS

MICHAEL DAVID EARTHQUAKE ZINFANDEL	Lodi	16 / 24 / 64
ALLENDE RIOJA	Rioja, Spain	18 / 27 / 72
CAYMUS THE WALKING FOOL	Suisun Valley, CA	19 / 28.50 / 76

LIBATIONS

SPA DAY 14

Conciere Vodka, Elderflower, Ketch Cucumber Seltzer & Fresh Lemon Juice

TRADER MORT’S MAI TAI 15

Trader Vic’s Royal Amber Rum, Orgeat, Triple Sec, Fresh Lime Juice & Bar Syrup

RHUBARB COLLINS 15

Conciere Gin, Rhubarb Liqueur, Simple Syrup, Lemon Juice, Bitters & Fresh Rhubarb Garnish

SEAWAY FROSÉ 15

Rosé, Conciere Vodka, Lemon Juice, Strawberry & White Peach Purée, Bitters & Fresh Mint

RYE OLD FASHIONED 14

Rittenhouse Rye, Simple Syrup, Angostura Bitters, Cherry & Orange Peel

WHISKEY SOUR 14

Bourbon, Simple Syrup, Lemon Juice, Cherry & Lemon Peel

NEGRONI 19

The Botanist Gin, Campari, Carpano Antica Sweet Vermouth & Orange Peel

MOJITO 14

Bacardi Rum, Fresh Lime, Cane Sugar, Fresh Mint & A Splash of Soda