



CHILLED SEAFOOD PLATTER *GF*

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

CHARCUTERIE & CHEESE BOARD *MGF*

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*

Mignonette & Cocktail Sauce

TIGER SHRIMP COCKTAIL (5) *GF*

Cocktail Sauce, Lemon

CRAB CAKES

Cucumber Slaw, Pineapple Salsa & Tajin Aioli

MINI TEMPURA LOBSTER TACOS

Rustic Corn Relish & Chipotle Aioli On Blue Corn Tortillas

BLACKENED SALMON COBB SALAD *GF*

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

APPLE, PEAR, & BRIE FLATBREAD *MVEG*

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

ON DRAFT

KETCH BREWING

CELESTIAL NAVIGATION IPA • 7.3%

LATITUDE 33 BREWING

BLOOD ORANGE IPA American IPA • 7.3%

BURGEON BEER CO.

JUICE PRESS Hazy IPA • 6.8%

EPPIG BREWING

HARBOR CRUISE Kölsch • 4.9%

BAJA BREWING CO.

LA SURFA Baja Lager • 4.5%

KONA BREWING CO.

BIG WAVE Liquid Aloha • 4.4%

CORONADO BREWING CO.

SALTY CREW Blonde Ale • 4.5%

PIZZA PORT

CHRONIC ALE Amber Ale • 4.9%

LOBSTER SLIDERS

Lemon Aioli, Celery, Green Onion, Lettuce, Tomato, Brioche Bun Served With Cajun Fries

KPOP WINGS

Sweet & Spicy Fried Chicken Wings, Wedge Salad, Kimchi Ranch

KUNG PAO BRUSSELS SPROUTS

GF • MVEG

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

BAJA STYLE OCTOPUS AGUACHILE *GF*

Avocado, Tomato, Red Onion, Cucumber, Lime, Guajillo Aioli & Crispy Tostada

BLACKENED AHI SLIDERS

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

PORK BELLY BÁNH MI BAO BUNS

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

LOBSTER MAC N CHEESE

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

WAGYU BURGER *MGF*

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*

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

ALASKAN HALIBUT FISH & CHIPS

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

BÜCHA

MANGO DRAGON FRUIT

Organic Hard Kombucha • 6.0%, 10oz pour

PURE PROJECT

TROPICAL MIST Blonde Ale • 5.1%

CANS

CORONADO BREWING

NICE & DRY Cider • 6.0%, 16oz can

HIGH NOON

BLACK CHERRY Seltzer • 4.5%, 12oz can

KETCH BREWING

CLEAR CONDITIONS Seltzer • 5.0%, 16oz can

ATHLETIC BREWING

UPSIDE DAWN Golden, Non-Alcoholic • 0.5%, 12oz can

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.

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



WINE

6OZ G / 9OZ G / B

SPARKLING

JEIO BISOL, BRUT
JCB NO. 69,
CREMANT DE BORGOGNE BRUT ROSÉ
TATTINGER BRUT

Valdobbiadene, Prosecco DOC
Burgundy
Champagne, France

SAUVIGNON BLANC

HUNTER’S
PETIT BOURGEOIS

Marlborough, NZ
Loire Valley, France

CHARDONNAY

DAOU
JEAN-MARC BROCARD PETIT CHABLIS
CAKEBREAD

Paso Robles
Chablis, France
Napa Valley

INTERESTING & EXPRESSIVE WHITE WINES

AVELEDA LOUREIRO & ALVARINHO
DR. LOOSEN “DR. L” RIESLING
RIFF PINOT GRIGIO

Vhino Verde, Portugal
Mosel, Germany
Veneto, Italy

ROSÉ

CHÂTEAU DU ROUËT CUVÉE RESERVÉE

Côtes de Provence, France

PINOT NOIR

HAHN
SIDURI

California
Willamette Valley, OR

MERLOT

MARKHAM

Napa Valley, CA

CABERNET SAUVIGNON

TRUE MYTH
OUTERBOUND
OBSIDIAN RIDGE ESTATE

Paso Robles, CA
Alexander Valley, CA
Lake County, CA

INTRIGUING REDS

MICHAEL DAVID EARTHQUAKE ZINFANDEL
CAYMUS THE WALKING FOOL

Lodi
Suisun Valley, CA

LIBATIONS

SPA DAY

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

TRADER MORT’S MAI TAI

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

RHUBARB COLLINS

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

SEAWAY FROSÉ

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

RYE OLD FASHIONED

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

WHISKEY SOUR

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

NEGRONI

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

MOJITO

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