



***CHILLED SEAFOOD PLATTER *GF* 130**
Poached Maine Lobster Tail, Snow Crab 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 (5) *GF* 24
Cocktail Sauce, Lemon

CRAB CAKES 24
Cucumber Slaw, Pineapple Salsa & Tajin Aioli

MINI TEMPURA LOBSTER TACOS 24
Rustic Corn Relish & Chipotle Aioli On Blue Corn Tortillas

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

ON DRAFT

KETCH BREWING 9.25
CELESTIAL NAVIGATION IPA • 7.3%

LATITUDE 33 BREWING 9
BLOOD ORANGE IPA American IPA • 7.3%

SOCIETE BREWING 8.75
THE COACHMAN Session IPA • 4.9%

FALL BREWING 8.75
TORA! Japanese Lager • 5.2%

FIRESTONE WALKER 8.50
805 CERVEZA Lager with lime • 4.5%

HARLAND BREWING CO. 8.75
CRONE ZONE American Light Lager • 4.5%

CORONADO BREWING CO. 9
SALTY CREW Blonde Ale • 4.5%

BURGEON BEER CO. 9.75
JUICE PRESS Hazy IPA • 6.8%

LOBSTER & CRAB SLIDERS 27
Lemon Aioli, Celery, Green Onion, Lettuce, Tomato, Brioche Bun Served With Cajun Fries

KPOP WINGS 24
Sweet & Spicy Fried Chicken Wings, Wedge Salad, Kimchi Ranch

KUNG PAO BRUSSELS SPROUTS *GF • MVEG* 18
Garlic Chile Sauce, Toasted Peanuts, Pork Belly, Bell Pepper, Green Onions & Sesame Aioli

BAJA STYLE SHRIMP & OCTOPUS AGUACHILE *GF* 25
Avocado, Tomato, Red Onion, Cucumber, Lime, Guajillo Aioli & Crispy Tostada

***BLACKENED AHI SLIDERS 22**
Sashimi Grade Ahi, Ponzu Slaw, Wasabi-Soy Aioli, Brioche Buns

PORK BELLY BÁNH MI BAO BUNS 19
Glazed Crispy Pork Belly, Pickled Cucumber, Carrot-Cilantro Slaw, Sriracha Aioli

LOBSTER MAC N CHEESE 28
Maine Lobster, Fontina Cheese, White Cheddar, Jack Cheese, Parmesan, Prosciutto, Crispy Panko

WAGYU BURGER *MGF* 24
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* 46
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

BÜCHA 8
MANGO DRAGON FRUIT
Organic Hard Kombucha • 6.0%, 10oz pour

2 TOWNS CIDERHOUSE 8
PACIFIC PINEAPPLE Unfiltered Pineapple Cider, 10oz pour • 5.0%

CANS 10
HIGH NOON
BLACK CHERRY Seltzer • 4.5%, 12oz can

KETCH BREWING 9.25
CLEAR CONDITIONS Seltzer • 5.0%, 16oz can

ATHLETIC BREWING 7.75
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	Valdobbiadene, Prosecco DOC	15.50 / 23.25 / 62
JCB NO. 69, CREMANT DE BORGOGNE BRUT ROSÉ	Burgundy	19 / 28.50 / 76
TATTINGER BRUT	Champagne, France	138

SAUVIGNON BLANC

HUNTER’S	Marlborough, NZ	16.50 / 24.75 / 66
PETIT BOURGEOIS	Loire Valley, France	18.50 / 27.75 / 74

CHARDONNAY

DAOU	Paso Robles	16.50 / 24.75 / 66
TYLER	Santa Barbara, CA	18 / 27 / 72
JEAN-MARC BROCARD PETIT CHABLIS	Chablis, France	20 / 30 / 80

INTERNATIONAL WHITE WINES

DR. LOOSEN “DR. L” RIESLING	Mosel, Germany	15.50 / 23.25 / 62
RIFF PINOT GRIGIO	Veneto, Italy	15.50 / 23.25 / 62
AVELEDA LOUREIRO & ALVARINHO	Vhino Verde, Portugal	16 / 24 / 64

ROSÉ

CHÂTEAU DU ROUËT CUVÉE RESERVÉE	Côtes de Provence, France	17.50 / 26.25 / 70
---------------------------------	---------------------------	--------------------

PINOT NOIR

VALLEY DE INEZ	Central Coast	16.50 / 24.75 / 66
SIDURI	Willamette Valley, OR	21.50 / 32.25 / 86

MERLOT

STAG’S LEAP	Napa Valley, CA	20 / 30 / 80
-------------	-----------------	--------------

CABERNET SAUVIGNON

TRUE MYTH	Paso Robles, CA	16.50 / 24.75 / 66
OBSIDIAN RIDGE ESTATE	Lake County, CA	19.50 / 29.25 / 78

INTRIGUING REDS

MICHAEL DAVID EARTHQUAKE ZINFANDEL	Lodi	16.50 / 24.75 / 66
RENATO RATTI, BARBERA D’ASTI BATTAGLIONE	Piedmont, Italy	17 / 25.50 / 68

LIBATIONS

SPA DAY 15

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

TRADER MORT’S MAI TAI 17

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

CHILI MANGO MARG 17

El Jimador Silver, Triple Sec, Real Mango, Serano Infused Agave, Chili Mango, Lime Juice & Lime Wheel

SEAWAY FROSÉ 16

Rosé, Conciere Vodka, Strawberry & Watermelon Purée, Lime Juice & Fresh Watermelon Balls

PAPER PLANE 18

Woodford, Amaro, Aperol & Lemon Juice

PALOMA 17

Cazcanes Blanco, Giffard Pamplemousse, Agave, Lime Juice, Fever Tree Sparkling Grapefruit, Black Salt & Grapefruit

STRAWBERRY BASIL GIMLET 17

Hendricks, Real Strawberry Purée, Simple Syrup, Lime Juice & Basil

CARIBBEAN DAIQUIRI 16

Planteray Rum, Lime Juice & Simple Syrup Over Ice With A Lime Wheel