



PORTSIDE PIER

***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

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

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%

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

HIGH NOON 10

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



PORTSIDE PIER

BRUNCH MENU

*OYSTERS ON THE HALF SHELL *GF* 21

Mignonette & Cocktail Sauce

TIGER SHRIMP COCKTAIL *GF* 24

Cocktail Sauce, Lemon

CHARCUTERIE & CHEESE BOARD *MGF* 45

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

BLACKENED SALMON COBB SALAD *GF* 28

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

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

MAINE LOBSTER BENEDICT *MGF* 27

Butter Poached Maine Lobster, Crispy Prosciutto, Poached Eggs, English Muffin, Citrus Hollandaise, Breakfast Potatoes

COCONUT MACADAMIA CRUSTED FRENCH TOAST 17

Fresh Berries & Pineapple Syrup

VEGETABLE & POTATO FRITTATA *GF* 22

Potatoes, Roasted Bell Pepper, Scrambled Eggs, Arugula, Feta Cheese, Cherry Tomatoes, Seasonal Fruit

NEW YORK STEAK & EGGS *GF* 29

Grass Raised New York Steak, Two Eggs, Charred Asparagus, Breakfast Potatoes, Red Wine Demi

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

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