

DIG IN:

-Daily Oysters 3\ \$9 6\ \$17 12\ \$30
(4-6 types per day)
Traditional raw oyster platter with a blood orange mignonette
Oysters with housemade salsa

-Mussels (small/large) \$11/\$18
Basquaises - White wine, Tomato, garlic, fennel, onions, chorizo and thyme
Provencal - without chorizo

SNACKS:

-Warm Olives \$8
-Cheese Plate (3) \$15

-Charcuterie Plate (3)
\$15

SALADS:

-Farmers Market Heirloom Tomato and Buratta
\$11
Sherry vinegar, cold pressed olive oil, and maldon salt

-Farmers Market Kale and Quinoa
\$11
Blistered Cherry Tomatoes, Manchego and Avocado with a Stone Fruit
Vinaigrette

a MUST:

-The Anchor Lobster Roll \$14
Shaved truffle, black garlic aioli, lobster butter

SHARE PLATES:

-Chicken and Waffles
\$14
Waffle Crusted Jidori Chicken Wings with a Maple Syrup Reduction and Chili Salt

-Braised Octopus

\$16

Chorizo, seasonal greens, housemade pickles and chimichurri

-Smoked Bay Scallop Ceviche on Crostini

\$12

Chili, cucumber, cilantro, and avocado

-Torched Hamachi Crudo

\$14

Pressed white and orange cantaloupe, candied orange zest, and serrano chilies

-Pork Tenderloin Medallions

\$16

Over house made kimchi with snow peas

-Lobster and Biscuits Pot Pie

\$18

Flaky hand made biscuits, Chunks of Lobster, veggies

SARAH'S DAILY SWEETS:

-\$10

-S'MORES PANNA COTTA - Graham Cracker Rice Crispy smoked Marshmallow

-etc.

ESPRESSO:

-\$3

The Anchor prides itself on providing the freshest, most sustainable, organic and free range products as possible to our patrons.

Executive Chef- Dustin Taylor

Pastry Chef- Sarah Green

The Anchor

Wines By the Glass

Sparkling

Xarello & Macabeo/ NV Cava Brut, Rovira Baques (Catalonia, SP) 13/52
Creamy. Green Apples. Champagne-y.

Chardonnay & Pinot Noir/ NV Cremant du Jura Rose, Domaine Rolet (Jura,FR)
16/64 Red Fruit. Creamy Brioche. Syrupy.

White

Muscadet/ 2011 Coteaux de Loire, Domaine Guindon (Loire, FR) 10/40
Sea Shells. Briney. Oysters

Gruner Veltliner/ 2013 Hochterrassen, Salomon Undhof (Krems, AT) 12/48
Minerals. White Pepper. Pea Shoots.

Albarino/ 2012 Tabla de Sumar, Vinos Trico (Rias Baixas, SP) 13/52
Stone Fruits. Lime. Acidic.

Chardonnay/ 2012 Poseidon Vineyards (Carneros, CA) 15/60
Oak. Butter. Cream Soda.

Chardonnay/ 2012 Cotes du Jura "Fleurs" Julien Labet (Jura, FR). Mineral. 16/64
Lean. Higher Acid. Floral

Rose

Grenache blend/ 2013 Coteaux de l'Ardèche, Chateau de la Selve (Ardeche,FR) 11/44
Tomato. Basil. Slightly Salty

Red

Gamay/ 2012 Beaujolais, Domaine Dupeuble (Beaujolais, FR) 10/40
Red Fruits. Grape Soda. Mint.

Pinot Noir/ 2012 Santa Lucia Highlands, Stephen Ross (Central Coast, CA) 15/60
Candied Red Fruit. Flat Cola. Cherries.

Syrah/ 2011 VDP, Francois Villard (N. Rhone, FR) 14/56
Violet. White Pepper. Raspberry.

Cabernet Sauvignon/ 2012 VDP, Les Traverses de Fontanes. (Provence, FR). 12/48
Soft Fruit. Oak. Violet

Grenache Blend/ 2012 Cotes du Rhone, Roucas Toumba (S.Rhone, FR) 13/52
Menthol. Coal Cassis.

The Anchor

Beer on Draught

Firestone 805 American Blonde Ale	6.5
Venice June Gloom Belgian Ale. Light. Lemony.	6
Triple Amensia IPA. Hoppy	7
Shipwrecked American Double IPA. Malty.	8
Mother Earth Cali Creamin Vanilla Ale. Light Lager	7
Belchin Beaver PB Stout Sweet Stout. Peanut Butter.	9

CAN/BOTTLE

Ballast Point Sculpin IPA. Hoppy. Stone Fruit and Lemon.	7
Mama's Lil Yella Pills Czech Pilsner. Gentle Hops. Low alcohol.	6
RaderBerger Pilsner	6
Lucky Ducke Blonde Agave Blonde Ale	6
Rochefort Trappist 10 Belgian. Dark. Plum and Black Currant.	11
St Archer Pale Ale American. Hoppy. Citrus.	6
Mission Hefeweizen Unfiltered. Light. Citrus.	6
Anthem Apple Cider	7