

AQUATIC DELIGHTS

East or West coast oysters
Champagne mignonette MP

Shrimp Cocktail
Sriracha Cocktail Sauce
\$3/piece

Santa Barbara sea urchin mousse
California crayfish, hackleback caviar
\$10

Smoked mussels
celery, radish, Mary Rose sauce
\$8/ ½ lb
\$14/lb

Steamed Dungeness crab
"old bay" aioli
\$38

Seafood Tower

Mini \$21
Medium \$67
Large \$125

TO SHARE

Wild mushroom mousse
whiskey jelly, grilled sourdough \$10

California Crudit 
raw, pickled, blanched, roasted veggies, black truffle baba ghanoush \$13

APPETIZERS

Chilled corn soup
smoked paprika oil, avocado, huitlacoche crouton \$10
add Dungeness crab + \$4

Watermelon salad
feta, basil, toasted pumpkin seeds \$11

The green goddess
avocado, green beans, peas, romaine \$12

Heirloom tomatoes salad
fresh mozzarella, basil seeds \$13

Grilled Monterey Bay squid
sweet chili sauce, cr me fraiche, lemon cucumber \$13

Roasted bone marrow
parmesan-caper crust, artichoke salad \$12

Grilled chorizo
Garroxta cheese, black bean-chocolate puree, pardon peppers \$12

MAIN COURSE

Beet gnudi
smoked almond- celery pesto, clabbered cottage cheese \$21

Whole roasted butterflied rainbow trout
avocado, fennel & green apple slaw, pistachio, preserved lemon yogurt \$23

Grilled yellowtail tuna
braised artichokes, sweet tomato confit, lemon-carrot sauce \$25

Northern California halibut
chorizo, clams, eggplant, tomato-caper stew \$27

Herb roasted "Rocky Jr" ½ chicken
charred fennel, vine tomatoes, orange \$23

Grilled Berkshire pork chop
Purple potato- sweet pea salad, spiced peach chutney \$29

Black Angus burger and fries
The Thomas dry aged and Kobe beef blend, bacon-onion jam, brioche bun \$15
add Cowgirl Creamery's organic "Wagon wheel" cheese or a fried egg \$2

Wood fired 28 Day dry aged NY strip (16oz)
caramelized summer squash, bone marrow béarnaise \$49

SIDES

Baby greens salad, white balsamic dressing \$5
Warm corn custard, roasted red corn \$6
Citrus roasted baby carrots \$5
Whole grain mustard mashed potatoes \$6
French fries, chili ketchup, Point Reyes blue cheese mayo \$6