

~~~~~ **LUNCH** ~~~~~

===== { **SANDWICHES** } =====

*Acme french roll & field greens*

- Dungeness Crab Melt** ..... \$27.00
- Dungeness Crab** ..... \$27.00
- Shrimp** ..... \$16.50

===== { **SALADS** } =====

- Marinated Beet** ..... \$12.00  
*citrus vinaigrette, chevre goat, candied walnut.*
- Green Papaya Prawn** ..... \$14.00  
*cabbages, fried shallots, peanuts, sweet vinaigrette*

**LOUIE SALADS**

*Hard boiled egg, cucumber, carrot,  
sweet tomatoes, field greens*

- Crab** ..... \$20.00
- Shrimp** ..... \$12.00

===== { **COLD** } =====

- Prawn Cocktail** ..... \$25.00
- Dungeness Crab Cocktail** ..... \$18.00
- Dungeness Crab Tower** ..... \$15.00  
*grapefruit, avocado, grapefruit vinaigrette*

===== { **HOT** } =====

- Steamed Clams** ..... \$20.00  
*pancetta, leeks, Chardonnay*
- Lager Steamed Mussels** ..... \$17.00  
*thyme, roasted garlic, cream*
- Dungeness Crab Cake** ..... \$20.00  
*yellow bell pepper coulis*
- Spicy Seafood Pasta** ..... \$24.00  
*clams, mussels, baby scallops, prawns.*

===== { **SWEET** } =====

- Chocolate Pot de Crème** ..... \$9.00  
*chantilly crème*
- Buttermilk Panna Cotta** ..... \$8.00  
*huckleberry syrup*

**ON THE SIDE**

- Pomme Frites 4 / Brussel Sprouts 5**
- Sauteed Mushroom 6**

CLAM  
CHOWDER

*New England or Manhattan*  
Cup \$ 6.50 / Bowl \$ 11.00

~~~~~  
**CUP OF CHOWDER  
&  
HALF SANDWICH**

*Choice of Chowder:*  
**New England or Manhattan**

*Sandwich:*  
**Shrimp \$16.50**  
**Dungeness Crab: \$19.50**  
**Dungeness Crab Melt: \$21.00**

*Raw*  
**OYSTERS**

<i>Variety</i>	<i>each</i>
<b>Kusshi</b> <i>British Columbia</i>	<b>3.50</b>
<b>Baynes Sound</b> <i>British Columbia</i>	<b>2.50</b>
<b>Rock Point</b> <i>Washington</i>	<b>2.50</b>
<b>Lil Skookum</b> <i>Washington</i>	<b>2.00</b>
<b>South Bay</b> <i>California</i>	<b>2.50</b>
<b>Malpeque</b> <i>Prince Edward Island</i>	<b>3.00</b>

~~~~~ **BEVERAGES** ~~~~~

- Ice Tea** ..... 3.5
- Lemonade** ..... 3.5
- San Pellegrino** ..... 6
- Acqua Panna Water** ..... 7
- Mexican Bottle Coke Cola** ..... 4
- Graffeo Coffee** ..... 4
- Herbal Tea** ..... 4

~~~~~ **DINNER** ~~~~~

===== { **COLD** } =====

- Crab Louie** ..... \$20.00  
hard boiled egg, cucumber, carrot, sweet tomatoes, field greens
- Marinated Beet** ..... \$12.00  
citrus vinaigrette, chevre goat, candied walnut
- Green Papaya Prawn**..... \$14.00  
cabbages, fried shallots, peanuts, sweet vinaigrette
- Dungeness Crab Tower** ..... \$19.00  
grapefruit, avocado, grapefruit vinaigrette

===== { **HOT** } =====

- Steamed Clams** ..... \$20.00  
pancetta, leeks, chardonnay
- Lager Steamed Mussels** ..... \$17.00  
thyme, roasted garlic, cream
- Dungeness Crab Cake** ..... \$20.00  
yellow bell pepper coulis
- Skate Wing** ..... \$20.00  
heirloom tomatoes Ragout
- Halibut** ... \$25.00  
snap pea, mushrooms, fingerling potatoes, fish broth
- Braised Short Ribs** ..... \$24.00  
red wine, root vegetables, fresh horseradish

===== { **SWEET** } =====

- Chocolate Pot de Crème**..... \$9.00  
chantilly crème
- Buttermilk Panna Cotta** ..... \$8.00  
huckleberry syrup

**ON THE SIDE**

- Pomme Frites 4 / Brussel Sprouts 5**
- Sauteed Mushroom 6**

CLAM  
CHOWDER

*New England or  
Manhattan  
Cup \$ 6.50  
Bowl \$ 11.00*

*Raw*  
**OYSTERS**

| <i>Variety</i>                                 | <i>each</i> |
|--|-------------|
| <b>Kusshi</b><br><i>British Columbia</i>       | <b>3.50</b> |
| <b>Baynes Sound</b><br><i>British Columbia</i> | <b>2.50</b> |
| <b>Rock Point</b><br><i>Washington</i>         | <b>2.50</b> |
| <b>Lil Skookum</b><br><i>Washington</i>        | <b>2.00</b> |
| <b>South Bay</b><br><i>California</i>          | <b>2.50</b> |
| <b>Malpeque</b><br><i>Prince Edward Island</i> | <b>3.00</b> |

~~~~~ **BEVERAGES** ~~~~~

- Ice Tea** ..... 3.5
- Lemonade** ..... 3.5
- San Pellegrino** ..... 6
- Acqua Panna Water** ..... 7
- Mexican Bottle Coke Cola** ..... 4
- Graffeo Coffee** ..... 4
- Herbal Tea** ..... 4

**WHITE**

*gl. btl.*

|                                                                                      |       |
|--------------------------------------------------------------------------------------|-------|
| Schloss Vollrads <i>Riesling</i><br>Rheingau, Germany 2004                           | 32    |
| Domaine Allimant-Laugner <i>Riesling</i><br>Alsace, France 2011                      | 48    |
| Domaine de la Quilla <i>Muscadet Sur Lie</i><br>Muscadet Sevre et Maine, France 2012 | 48    |
| Chateau La Tarciere <i>Muscadet</i><br>Muscadet Sevre et Maine, France 2012          | 11 44 |
| Sorvino <i>Pinot Grigio</i><br>California 2013                                       | 11 44 |
| McManis <i>Pinot Grigio</i> California 2012                                          | 40    |
| Swanson Vineyards <i>Pinot Grigio</i><br>Napa Valley 2010                            | 54    |
| Torre di Luna <i>Pinot Grigio</i> Trentino, Italy 2013                               | 9 36  |
| Roblar <i>Sauvignon Blanc</i><br>Santa Ynez Valley, California, 2012                 | 32    |
| Maddalena <i>Sauvignon Blanc</i><br>Paso Robles, California 2011                     | 8 32  |
| Quickfire "Top Chef Selection" <i>Sauvignon Blanc</i><br>Napa Valley 2011            | 9 36  |
| EOS Estate Winery <i>Sauvignon Blanc</i><br>Paso Robles, California 2009             | 34    |
| Geyser Peak <i>Sauvignon Blanc</i><br>California 2012                                | 10 40 |
| Grgich Hills "Fume Blanc" <i>Sauvignon Blanc</i><br>Napa Valley 2011                 | 68    |
| Domaine Allimant-Laugner <i>Pinot Blanc</i><br>Alsace, France 2011                   | 48    |
| Damilano <i>Arneis</i><br>Piedmonte, Italy 2012                                      | 13 52 |
| EOS "The French Connection Blanc" <i>White Blend</i><br>Paso Robles, California 2009 | 32    |
| Terredora di Paola <i>Falanghina</i><br>Irpinia, Italy 2013                          | 11 44 |
| Pala "I Flori" <i>Vermentino</i><br>Sardinia, Italy 2013                             | 12 48 |
| Deep Sea <i>Chardonnay</i><br>Central Coast, California, 2008                        | 40    |
| Tohu <i>Chardonnay</i><br>Marlborough, New Zealand 2009                              | 8 32  |
| Cinnabar <i>Chardonnay</i><br>Monterey, California 2012                              | 50    |
| Manciat-Poncet "La Boutonne" <i>Chardonnay</i><br>Macon-Carnay, France 2011          | 56    |

**ROSÉ**

*gl. btl.*

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| Bonny Doon "Vin Gris de Cigare" <i>blend</i><br>Central Coast, California 2012 | 12 48 |
| Julia's Dazzle "Vin Gris" <i>Pinot Grigio Rosé</i><br>California 2012          | 12 48 |
| Lynmar <i>Pinot Noir Rosé</i><br>Russian River Valley, California 2012         | 14 56 |

**BUBBLES**

*gl. btl.*

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| Tiamo Organic <i>Prosecco</i><br>Veneto, Italy NV                   | 10 40 |
| Babot Brut Nature <i>Cava</i><br>Penedes, Spain NV                  | 9 36  |
| Gruet Blanc de Noir <i>Pinot Noir Brut</i> (375ml)<br>New Mexico NV | 23    |
| Gruet Rosé <i>Pinot Noir Brut Rosé</i><br>New Mexico NV             | 11 44 |
| Domaine J. Laurens <i>Brut</i><br>Cremant de Limoux, France NV      | 11 44 |
| Michel Dervin <i>Brut</i><br>Champagne, France NV                   | 98    |
| Duval-Leroy <i>Brut Rosé</i><br>Champagne, France NV                | 135   |
| Besserat de Bellefon <i>Brut</i><br>Champagne, France NV            | 120   |
| Henriot Blanc de Blanc <i>Brut</i> (375ml)<br>Champagne, France NV  | 85    |

**REDS**

*gl. btl.*

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| Toshi <i>Pinot Noir</i> California 2012                                                 | 10 40 |
| 3 Girls <i>Pinot Noir</i> Lodi, California 2012                                         | 12 48 |
| Pecchenino "San Luigi" <i>Dolcetto</i><br>Dogliani, Italy 2012                          | 11 44 |
| Cantele <i>Negroamaro</i><br>Salice Salentino, Italy 2010                               | 36    |
| Damilano <i>Barbera</i><br>Barbera d'Asti, Italy 2012                                   | 13 52 |
| Produttori Del Barbaresco <i>Nebbiolo</i><br>Langhe, Italy 2012                         | 64    |
| Cline "Ancient Vines" <i>Mourvedre</i><br>Contra Costa County, California 2011          | 48    |
| Argiano "Non Confunditor"<br><i>Cab, Merlot, Syrah, Sangiovese</i><br>Tuscany 2012      | 15 60 |
| Dante <i>Cabernet Sauvignon</i><br>California 2011                                      | 10 40 |
| Rock & Vine <i>Cabernet Sauvignon</i><br>North Coast, California 2011                   | 44    |
| Morgan "Cotes du Crow's" <i>Syrah, Grenache, Mourvedre</i><br>Monterey, California 2011 | 12 44 |

**DESSERT WINE**

*gl. btl.*

|                                                                          |        |
|--------------------------------------------------------------------------|--------|
| Marenco "Strev" <i>Moscato</i> (375ml)<br>Moscato d'Asti, Italy NV       | 9 36   |
| Chateau De La Peyrade <i>Muscat</i><br>Muscat de Frontignan, France 2012 | 8 64   |
| Malvira "Renesium" <i>Arneis</i><br>Roero, Italy NV                      | 13 104 |
| La Fleur d'Or <i>Semillon</i><br>Sauternes, France 2010                  | 12 96  |
| Quinta de la Rosa <i>20.yr. Tawny Port</i><br>Portugal NV                | 16 134 |

**BEER**

*gl.*

*gl.*

|                                              |        |                                 |        |
|----------------------------------------------|--------|---------------------------------|--------|
| Sopporo Premium Lager: 5%                    | \$5.50 | Anchor Steam Beer: 4.8%         | \$5.50 |
| Fort Point Park: 4.7% ( <i>hoppy wheat</i> ) | \$6.00 | Sierra Nevada Torpedo: 7.2%     | \$5.50 |
| Pyramid Hefeweizen: 5.2%                     | \$5.50 | Fort Point Manzanita: 6.5% 8oz. | \$5.00 |

(*altbier brewed in collaboration with Freigeist*)