

OYSTERS ON THE HALF SHELL

DAILY CATCH -- GRATED HORSERADISH / MIGNONETTE / LEMON -- HALF DOZ. 14 / ONE DOZ. -- 24

SMALL SHARE PLATES

SLICED ARTISAN BREAD -- VERMONT CREAMERY BUTTER -- 4

CHARCUTERIE BOARD -- SELECTION OF ARTISANAL CURED MEATS AND ACCOMPANIMENTS -- 18

CHEESE BOARD -- DOMESTIC & IMPORTED CHEESES AND ACCOMPANIMENTS -- 18

CREAMY YELLOW SUMMER CORN AND SPAGHETTI SQUASH -- SOFT POACHED ORGANIC EGG
18 MONTH REGGIANO PARMESAN -- 9

HOUSE MADE HUMMUS DIP -- SESAME TAHINI / EXTRA VIRGIN LEMON OIL / CHICKPEAS WARM PITA FLATBREAD -- 8

HAWAIIAN BIG EYE TUNA TARTAR -- HAAS AVOCADO / MANGO / SPICY SESAME CRACKER / WAKAME SEAWEEED SALAD -- 14

DECK TACOS -- MEXICAN WHITE SHRIMP / CHORIZO / AVOCADO SALSA VERDE / GRILLED SCALLIONS -- 12

BAJA ROCKIN LOBSTER QUESADILLA -- OAXACA CHEESE / FRESH TOMATO RELISH / GUAJILLO AIOLI -- 19

GUACAMOLE -- STONE GROUND BLUE CORN TORTILLA CHIPS / QUESO FRESCO -- 8

SOUP & APPS

NEW ENGLAND CLAM CHOWDER -- COCKLES AND RAZOR CLAMS / BACON / CELERY / POTATO -- 8

STEAMED VENUS CLAMS & MUSSELS -- FENNEL SAFFRON BROTH / PORTUGUESE LINGUICA SAUSAGE
CRUSTY BREAD -- 13

BAJA SHRIMP COCKTAIL -- DUNGENESS CRAB / BAY SCALLOPS / SHRIMP / CALAMARI / TORTILLA CHIPS -- 14

SALADS

CAPRESE -- HEIRLOOM TOMATOES / MOZZARELLA AND BASIL / HAAS AVOCADOS
MANICARDI BALSAMIC VINAIGRETTE -- 12

SEARED ALBACORE TUNA SALAD -- THAI RED QUINOA / EDAMAME / ORANGE GINGER VINAIGRETTE
DAIKON SPROUTS -- 18

HOUSE COBB SALAD -- NUESKE BACON / MARY'S CHICKEN / AVOCADO / CHERRY TOMATOES
DOLCELATTE GORGONZOLA / GARLIC CROUTONS / SHERRY VINAIGRETTE -- 17

TUSCAN KALE CAESAR -- PARMIGIANO REGGIANO 18 MONTH / DRIED CHERRIES
TOASTED ALMONDS, GARLIC CROUTONS -- 9

SHRIMP & DUNGENESS CRAB LOUIE SALAD -- ASPARAGUS / TOMATO / AVOCADO / EGG / LOUIE DRESSING -- 19

SANDWICHES

BEACH BURGER -- AGED VERMONT CHEDDAR / NUESKE BACON / ARUGULA / VINE RIPE TOMATO
CHIPOTLE / BRIOCHE BUN -- 17

GRILLED CHEESE -- VERMONT CHEDDAR / DANISH FONTINA / NUESKE BACON / CARAMELIZED ONIONS
RUSTIC FRENCH BREAD / TOMATO SOUP -- 16

GRILLED MAHI MAHI SANDWICH -- RUSTIC CIABATTA BREAD / CAJUN REMOULADE / HEIRLOOM TOMATO
ARUGULA / CABBAGE SLAW / PICKLED SHALLOTS -- 19

ENTREES

LAGUNA CIOPPINO -- MUSSELS / CLAMS / SHRIMP / SCALLOP / DAILY FISH / TOMATO-SAFFRON BROTH -- 24

STROZZAPRETI PASTA WITH BAJA WILD SHRIMP -- TOMATO CONCASSE / QUEEN OLIVES / PIQUILLO PEPPER SAUCE -- 19

WILD ISLES SCOTTISH SALMON -- FAVA & BORLOTTI BEAN RAGU / BABY KALE / LINGUICA SAUSAGE
OVEN DRIED TOMATO BROTH -- 25

TEXAS GULF RED FISH -- CRUSHED PURPLE MAJESTIC POTATOES / MUSSEL-SAFFRON SAUCE -- 24

PAN SEARED NORTHERN HALIBUT -- CREAMY SPINACH FARRO / GOLDEN TOMATO SAUCE -- 29

ROASTED FREE RANGE MARY'S FARM CHICKEN -- CARROT GINGER PUREE / WILD MUSHROOM
CIPOLLINI - MADEIRA CHICKEN JUS -- 25

BRAISED PRIME BEEF SHORT RIBS -- CRUSHED RED BLISS POTATOES / COUNTRY VEGETABLE SAUCE -- 24

GREATER OMAHA NY STEAK 14OZ -- WHIPPED YUKON GOLD POTATOES / RAPINI BROCCOLI
SZECHUAN PEPPERCORN SAUCE -- 36