

March

NAUTICAL COWBOY

Salads and Soup

CAESAR SALAD

little gems lettuce, Spanish anchovies, sourdough crisp, shaved Parmesan 13

ICEBERG WEDGE SALAD

pancetta, roasted tomato, avocado, onion, bleu cheese dressing 14

ENDIVE AND DUNGENESS SALAD

Dungeness Crab, endive, watercress, orecchiette pasta, tarragon vinaigrette 14

ROASTED BEET SALAD

goat cheese, balsamic, candied citrus, roasted walnuts 14

SMOKED DUCK SALAD

pomelos, oranges, Bloomsdale spinach, crispy garlic, apple vinaigrette 16

DUNGENESS CRAB BISQUE

sourdough, fine herbs 9/13

CAULIFLOWER SOUP

roasted cauliflower, lime, cilantro oil 9/13

Appetizers

KAMPACHI CRUDO

kumquat, ginger, radish, avocado 14

OYSTERS ON THE HALF SHELL

smoked cocktail sauce, sake mignonette
Single 3 Half Dozen 17 Dozen 28

GRILLED OYSTERS

charred citrus butter, crispy shallots, micro greens 18

BRAISED PORK CHEEKS

Daikon radish, celery root, roasted garlic, parsnip purée 15

GRILLED ARTICHOKE

garlic butter, lemon aioli 13

CRISPY POLENTA CHIPS

smoked yogurt, chipotle chili oil, watercress 12

COCONUT SHRIMP

crispy fried, orange marmalade, 14

DUNGENESS CRAB CAKES

lemon aioli, chili oil 15

Wood Fired Share Plates

FIRE ROASTED ACORN SQUASH

ragged point brie, aged balsamic, pumpkin seed oil, pumpkin seed crisp, arugula pesto, house crackers 13

PORK BELLY

sweet potato purée, apple demi glace, dried apple 13

MUSHROOM AND CHEESE PIZZA

spinach cream sauce, mozzarella, pecorino, fontina, mushrooms 20

PEPPERONI PIZZA

grilled artichoke, tomato sugo, pepperoni, cured black olives, smoked mozzarella cheese 19

BRUSSELS SPROUTS

pancetta, Pt. Reyes bleu cheese, buttermilk dressing 12

YELLOW TAIL COLLAR

sweet soy, green papaya salad 14

Entrées

MARY'S ORGANIC HALF ROASTED CHICKEN

creamy polenta, root vegetables, lemon pan sauce 26

PASTA PRIMAVERA

spring peas, sun dried tomato, spinach, cauliflower, artichoke, asparagus 21

SEAFOOD PASTA

market fish, Dungeness crab, squid ink pasta, Monterey calamari, spring peas, pea tendrils, ricotta salata cheese 28

PAN SEARED SCALLOPS

parsnip purée, carrot chutney, cured Meyer lemon 35

GRILLED YELLOW TAIL

baby bok choy, shitake mushrooms, ginger soy glaze, lime butter, smoked tobiko caviar 28

PORCHETTA

herb roasted pork middle, mustard gastrique, fingerling potato confit, crispy pork skin, braised greens 25

1/2 POUND WAGYU BEEF BURGER

lettuce, tomato, onion, pickles, havarti, 1,000 island, brioche, french fries 18

RIBEYE STEAK

mushrooms, peppercorn sauce, roasted root vegetables, braised market greens 42

BACON-WRAPPED FILET MIGNON

Tokyo turnip purée, sautéed mushrooms, braised greens, demi glace 36