# **STARTERS**

FAMOUS Clam Chowder - 40 year recipe | Soup Du Jour (AQ)

Cup 8 | Bowl 12

### Clam Chowder Sourdough Bread Bowl with Classic Green or Caesar Salad 20

Crispy Domestic Calamari 18

"Old Bay" Aioli, Meyer Lemon

Jumbo Gulf Shrimp Cocktail 19

Cocktail Sauce & Lemon

**Blistered Shishito Peppers 12** 

Charred Lemon, Toasted Sesame, Sea Salt

Grilled Castroville Artichoke 12

Cremolata, Garlic Citrus Aioli

Horseradish Deviled Eggs 7

Bacon 9 | Dungeness Crab 11 | Osetra Caviar 15

P.E.I Mussels & Steamed Clams 19

Garlic, Shallots, White Wine, Clam Broth, Chili Flakes, Fresh Herbs, Olive Oil, Garlic Bread

**Dungeness Crab Cakes 22** 

Shaved Apple Fennel Slaw, Grapefruit, Citrus Aioli

Baked Oysters Trident (4) 15

Heavy cream, fresh spinach, chipotle tabasco, pernod, shallots, garlic, asiago, fines herbes (see our specials page for oyster selection *on-the-half-shell*)

# **SALADS**

#### \*Caesar Salad 12

Local Romaine, Shaved Parmesan Reggiano, Sourdough Croutons, White Anchovies, Caesar Dressing

#### Kale & Quinoa Salad 15

Fresh Grapes, Sliced Almonds, Feta, Lemon Zest, White Balsamic Vinaigrette

Bibb & Bleu Salad 16

Living Bibb Lettuce, Pt. Reyes Blue Cheese, Candied Pecans, Pears, White Balsamic Vinaigrette

Citrus, Beet, & Burrata Salad 18

Blood and Cara Cara Oranges, Red and Golden Beets, Baby Arugula, Frisee, Burrata Cheese, Almonds, EVOO

**Dungeness Crab Louie 32** 

Local Greens, Avocado, Egg, Red Onion, Tomato, Asparagus, Olives, Louie Dressing (Chilled Jumbo Prawn **29** Combo Louie **32**)

Classic Green Salad 9

Local Greens, Cucumber, Cherry Tomatoes, Thin Sliced Red Onion, Sourdough Croutons, White Balsamic Vinaigrette

Iceberg Wedge 12

Mr. Hobbs Bacon, Point Reyes Bleu Cheese Dressing and Crumbles, Cherry Tomatoes, Chives

### Enjoy Your Salad With

Grilled Jumbo Prawns (5) 12 | King Salmon 12 | Dungeness Crab 15 | Grilled Ahi Tuna 14 Grilled Chicken Breast 8 | Portobello Mushroom 7