

STARTERS

Clam Chowder | Soup Du Jour (AQ)
Cup 7 | Bowl 10

Crispy Domestic Calamari 18
"Old Bay" Aioli, Meyer Lemon

Jumbo Gulf Shrimp Cocktail 18
Cocktail Sauce & Lemon

Blistered Shishito Peppers 12
Charred Lemon, Toasted Sesame, Sea Salt

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 21
Shaved Apple Fennel Slaw, Grapefruit, Citrus Aioli

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 15
Living Bibb Lettuce, Pt. Reyes Blue Cheese, Candied Pecans, Pears, White Balsamic Vinaigrette

Grilled Fall Fruit & Burrata Salad 18
Black Mission Figs, Quince, Baby Arugula, Frisee, Burrata Cheese, Almonds, Apple Balsamic, 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 – choice of dressing

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 6 | Portobello Mushroom 7

Executive Chef **Joseph Offner**
*Substitute Gluten Free Pasta or Bread Upon Request | Bread Served On Request *May Contain Raw Ingredients--
Eating Raw Food May Cause Foodborne Illness. Parties of 6 or more subject to 20% gratuity*