

SEAFOOD & RAW BAR

Bodega Bay Smoked Salmon

toast points, herb goat cheese,
fried capers \$14

Shrimp Ceviche

guacamole, ancho chile-tomato salsa,
spiced tortilla chips \$12

These are great items to share!

Raw Oysters *

half dozen \$18 dozen \$36

Baked Oysters

artichoke, spinach, & cheese \$11

Peel & Eat Shrimp

Cajun seasoning &
spicy cocktail sauce \$14

Octopus Ceviche

saffron aioli, peruvian potatoes
& garlic toasts \$14

SALADS

House Salad

frisee, arugula, kale, radish, fennel,
onion, shallot & champagne dressing
\$8

Classic Caesar Salad *

with whole anchovy \$10
add shrimp or chicken \$8 prawns \$10

Tombo Tuna Poke *

avocado, green apple, pinenuts, lemon-
soy aioli, pickled ginger, sushi rice &
arugula with sesame-soy dressing &
habanero hot sauce \$18

Crab & Shrimp Louie Salad

dungeness crab, shrimp, avocado,
hard boiled egg \$22

LARGE PLATES

Fish & Chips

beer battered haddock, pineapple slaw,
creamy jalapeno dressing, garlic fries \$19

Mussels & Clams

sautéed in white wine, garlic, lemon, tomato \$22
add pasta \$4 add sausage \$5

Fried Fish Tacos

rock cod, guacamole, sesame-nori seasoning,
miso aioli, frisee, ginger -soy dressing \$15

Fish Fry Sandwich

spicy remoulade, banana peppers,
shredded lettuce, garlic fries \$18

Shrimp N' Grits

gulf shrimp & spicy chorizo with creole butter sauce
on cheesy grits topped with a green tomato salsa \$18

SF Crab & Shrimp Salad Sandwich

shrimp, dungeness crab, green onion, lemon aioli on
sliced sourdough, house salad \$22

The Cheese Burger

two house ground beef patties, cheddar, mayonnaise,
pickles, onions, garlic fries \$16

Crispy "Hot" Chicken Sandwich

tangy pickle slaw, spicy 'Bama sauce, garlic fries \$16

CHOWDER

Clam & Fish Chowder

fresh cream, butter, potato, carrot,
celery, onion, *bacon (*optional)

Cup \$6, Bowl \$9 or

side of sourdough bread \$1.50

Longshoreman \$12

(longshoreman comes w/ bread)

SMALL PLATES

Dungeness Crab Cakes

avocado crema, frisee salad,
spiced pumpkin seeds \$18

Baked Cheesy Sourdough

3 cheese blend & herbs \$7

Crispy Chicken Wings

pineapple-mustard sauce \$13

Garlic Fries

parsley, garlic oil \$8

HOUSE BRUNCH FAVORITES

San Francisco Benedict

poached eggs, Bodega Bay smoked salmon, avocado
& sriracha hollandaise over sourdough toast \$16

Crab Cake Benedict

poached eggs, bacon & sriracha hollandaise over
crab cakes \$18

Huevos Rancheros

two eggs, tostadas, black beans, pico de gallo, queso
fresco, chili ranchero sauce \$14 add carnitas \$4

Breakfast Sandwich

eggs, applewood smoked bacon, cheddar cheese,
tomato, sriracha aioli \$12

French Toast

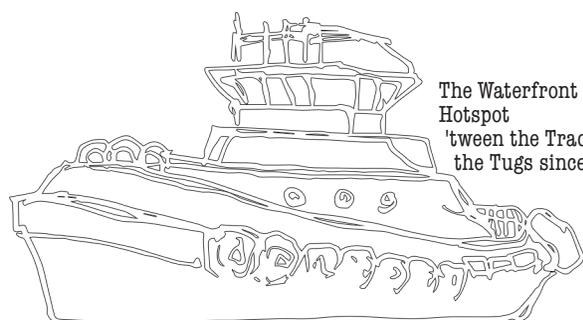
cinnamon & egg battered sourdough,
maple syrup, seasonal fruit \$12

SIDES

Seasonal Fruit Bowl/Cup \$7/\$3.50

Bacon \$3.50 Sourdough Toast \$1.50

One Egg \$2.50 Potatoes \$3



The Waterfront
Hotspot
'tween the Tracks and
the Tugs since 1937