

Serving the Freshest
Sustainable Seafood
since 1985



DINNER

SEAFOOD & RAW BAR

Raw Oysters *

half dozen \$18 dozen \$36

Baked Oysters *

artichoke, spinach, lemon & parmesan topping \$12

Grilled Oysters *

spicy citrus-garlic butter \$11

Bodega Bay Smoked Salmon *

cold smoked, thinly sliced with toast points, herb goat cheese & fried capers \$14

Octopus Ceviche

saffron aioli, peruvian potatoes & garlic toasts \$14

Shrimp Ceviche

bay shrimp, guacamole, ancho chile-tomato salsa \$12

Peel & Eat Shrimp

Louisiana creole seasoning, spicy cocktail sauce \$14

CHOWDER

Clam & Fish Chowder

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

Cup \$6, Bowl \$9 or Longshoreman \$12

side of sourdough bread \$1.50

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 & sesame-habenero dressing \$18

Crab & Shrimp Louie Salad

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

SMALL PLATES

Dungeness Crab Cakes

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

Shrimp & Grits

spicy chorizo, creole butter sauce & green tomato salsa \$18

Crab & Bacon Dip

cheese blend, scallion, lemon \$14

Baked Cheesy Sourdough

3 cheese blend & herbs \$7

Grilled Jumbo Prawns

calabrian chili-garlic-basil butter \$16

Broiled Jumbo Scallops

spring onions, wild mushrooms, cream & parmesan \$16

Carnitas Quesadilla

achiote braised pork, pepper jack, guacamole & sour cream \$15

Crab Mac-n-Cheese

bacon & leeks \$16

Crispy Chicken Wings

pineapple-hot mustard sauce \$13

Garlic Fries

parsley, garlic oil \$8

ENTREES

Fish & Chips

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

Mussels & Clams

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

Fried Fish Tacos

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

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

Buttermilk Fried Chicken Breast

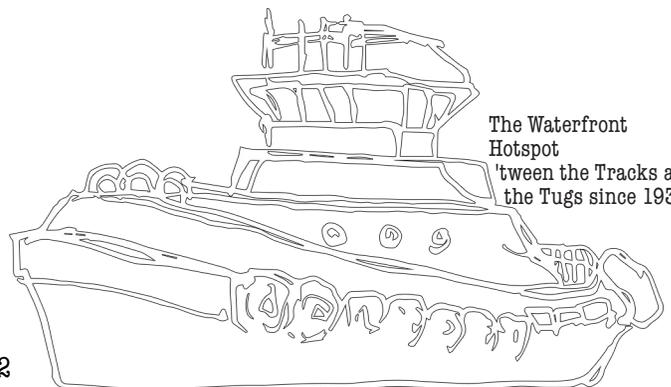
organic buttered corn, mashed potatoes & spicy 'bama sauce \$22

Whole Roasted Dungeness Crab

sautéed in white wine, garlic, lemon, parsley

MP

(when available)



*Eating raw or undercooked seafood or poultry can be hazardous to your health.

Please no more than 3 credit cards per table.