

## 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**  
old bay seasoning,  
spicy cocktail sauce \$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, sesame-  
habenero dressing \$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 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

**Fish Fry Sandwich**  
spicy remoulade, banana peppers, shredded lettuce,  
garlic fries \$18

**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

## SMALL PLATES

**Dungeness Crab Cakes**      **Carnitas Quesadilla**  
avocado crema, frisee salad,      achiote braised pork, guacamole,  
spiced pumpkin seeds \$18      pepper jack & sour cream \$13

**Baked Cheesy Sourdough**      **Crispy Chicken Wings**  
3 cheese blend & herbs \$7      pineapple-mustard sauce \$13

**Grilled Whole Jumbo Prawns**      **Garlic Fries**  
calabrian chili-garlic-basil butter \$16      parsley, garlic oil \$8

## 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)

### Whole Roasted Dungeness Crab

sautéed in white wine, garlic, lemon, parsley

MP

(when available)

