

## SEAFOOD & RAW BAR

### Shrimp Ceviche

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

### Bodega Bay Smoked Salmon

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

### Smoked Trout Dip

roasted pepper-caper relish,  
garlic toasts \$13

*These are great items to share!*

### Raw Oysters \*

half dozen \$18 dozen \$36

### Baked Oysters

artichoke, spinach, & cheese \$11

### Grilled Oysters

spicy citrus-garlic butter \$11

### Peel & Eat Shrimp

Cajun seasoning &  
spicy cocktail sauce \$14

### Octopus Ceviche

saffron aioli, peruvian potatoes  
& garlic toasts \$14

### Crab & Avocado Gazpacho

heirloom tomatoes, sweet peppers  
cucumbers & chiles \$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, pickled  
ginger, sushi rice, arugula, sesame-soy  
dressing & habanero hot sauce \$18

### Crab & Shrimp Louie Salad

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

## CHOWDER

### Clam & Fish Chowder

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

### Cup \$6, Bowl \$9

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-hot mustard sauce \$13

### Garlic Fries

parsley, garlic oil \$8

## LARGE PLATES

### Fish & Chips

beer battered haddock, pineapple slaw,  
creamy jalapeno dressing, garlic fries \$20

### 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

### 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

## 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

### Waffle & Wings

housemade sourdough waffle with 5 crispy wings,  
honey butter & maple syrup \$14

### Breakfast Sandwich

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

### French Toast

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

### Corned Beef Hash

two poached eggs & sourdough toast \$14

### Housemade Granola

rolled oats, pecans, almonds, cashews & coconut with  
greek yogurt and fresh berries \$12

## SIDES

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

Bacon \$3.50 Sourdough Toast \$1.50

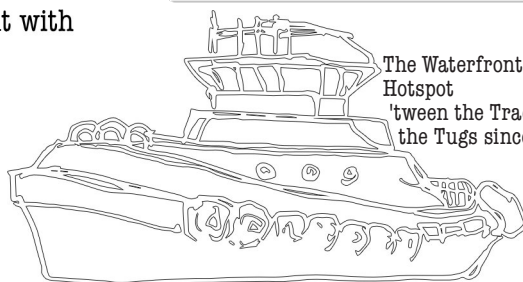
One Egg \$2.50 Potatoes \$3

### Whole Roasted Dungeness Crab

sautéed in white wine, garlic, lemon & parsley

MP

(when available)



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

A 20% gratuity is added to all parties of 6 or more.

Please no more than 3 credit cards per table.

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