

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

These are great items to share!

Bodega Bay Smoked Salmon *

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

Crab & Avocado Gazpacho

heirloom tomatoes, cucumber & chilies \$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

Diver Scallop Crudo

white soy-wasabi vinaigrette & roasted apple puree \$16

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

ENTREES

Fish & Chips

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

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

Calamari "Bolognese"

ground Monterey calamari, pancetta & tomato with calabrian chilies & basil with fresh buccatini \$22

Shrimp & Grits

cajun tasso ham, creole butter sauce & 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

Buttermilk Fried Chicken Breast

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

SMALL PLATES

Dungeness Crab Cakes

avocado crema, frisee salad, spiced pumpkin seeds \$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

Smoked Red Trout Spread

roasted sweet pepper-caper relish & garlic toasts \$13

Grilled Squid

spiced black beans, chorizo-parsley sauce \$14

Broiled Jumbo Scallops

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

Carnitas Quesadilla

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

Crispy Chicken Wings

pineapple-hot mustard sauce \$13

Crab Mac-n-Cheese

bacon & leeks \$16

Garlic Fries

parsley, garlic oil \$8

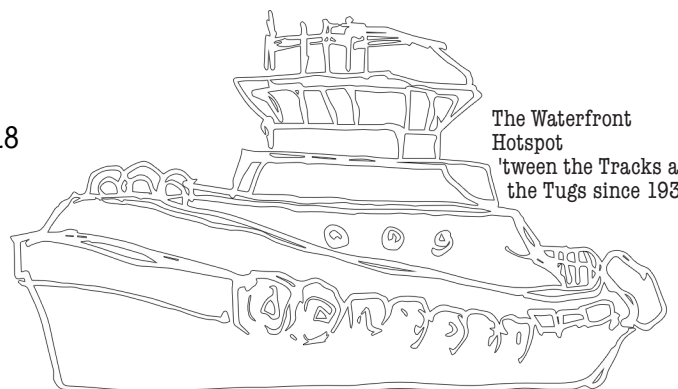
Catch of the Day
chef's daily selection & preparation
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Whole Roasted Dungeness Crab

sautéed in white wine, garlic, lemon, parsley

MP

(when available)



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