

SEAFOOD & RAW BAR

These are great items to share!

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

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

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-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 \$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

SF Crab & Shrimp Salad Sandwich

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

Calamari "Bolognese"

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

Shrimp & Grits

cajun tasso ham, creole butter sauce & green tomato salsa \$18

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

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

Grilled Whole Jumbo Prawns

calabrian chili-garlic-basil butter \$16

Smoked Red Trout Dip

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

Carnitas Quesadilla

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

Crispy Chicken Wings

pineapple-hot mustard sauce \$13

Grilled Squid

spiced black beans, chorizo-parsley sauce \$14

Garlic Fries

parsley, garlic oil \$8

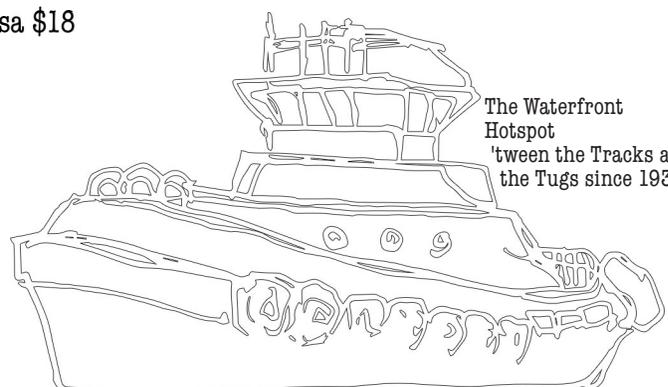
Catch Of The Day

our chef's daily creation
MP

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.