



100% Local & Organic

Wild Fish offers only the finest organic provisions, purchased directly from local purveyors with exclusive plates crafted by our premier team.

LUNCH MENU

STARTERS

Clam Chowder \$11 Bowl/\$6 Cup

Clams, cream, aromatics, russet potatoes, fish stock.

Suggested pairing:

Scarecrow Organic Pale Ale \$9 or Rivino 2015 Chardonnay \$15 Glass

Roasted Pear Salad \$12

Salad greens, fresh figs, mint, honeycomb, crème fraiche, spiced walnuts, spiced vinaigrette.

Suggested pairing:

Handley 2013 Riesling \$13 Glass

Beet Salad with House smoked fish \$16 (GF)

Sourced from Noyo Harbor

House smoked wild fish, bulls blood beet puree, roasted golden beets, salad leaf, shaved fennel, house crème fraiche, coriander, citronette.

Spring Roll \$12 (GF)

Rice wrap, poached wild white prawns, carrots, chili, chard, cucumber, cilantro, mint, peanut sauce, ponzu.

Suggested pairing:

Husch 2013 Sauvignon Blanc \$15 Glass

Fresh Oysters on the half shell

Six Point Reyes Miyagi Oysters \$15

Six Humboldt Bay Kumamoto Oysters \$30

Three Miyagi and three Kumamoto Oysters \$22.50

With your choice of a mignonette sauce –

French: Sherry vinegar, shallots and cracked pepper or

Asian: Rice vinegar, cilantro, jalapeno, lime & shallots

Suggested pairing:

Roederer Brut \$14 Glass

Organic Side Salad \$6

November Lunch Special Steamers! \$12

A big bowl of West Coast Manila Clams, steamed in white wine, garlic, shallots and fresh herbs AND any North Coast Brewery Beer

MAINS

Thai Red Curry Seafood Soup \$16

Mussels, clams, wild white prawns, local wild fish, coconut and red curry broth.

Suggested pairing:

Phillips Hill 2012 Boontling Pinot Noir \$16 Glass

Suggested pairing:

Toulouse 2012 Pinot Gris \$13/Glass

Seafood Risotto \$19 (GF)

Sourced from Noyo Harbor

Arborio rice, mussels, clams, wild white prawns, local fish of the day.

Suggested pairing:

Yorkville Cellars 2013 Sauvignon Blanc \$15/Glass.

Fish Tacos (GF) \$14

Sourced from Noyo Harbor

Local wild fish of the day, rubbed with spices, in a soft corn tortilla (GF); organic pico de gallo, house chipotle red cabbage slaw, sautéed chili peppers and side salad.

Suggested pairing:

Rivino Chardonnay \$15 or Hen's Tooth bottle conditioned Beer \$9

Fish Plate \$22 (GF)

Sourced from Noyo Harbor

Catch of the Day with organic fingerling potatoes and seasonal vegetables.

Suggested pairing:

Navarro Muscat Blanc \$14/Glass

Thai Fish Cakes (GF) \$14

Sourced from Noyo Harbor

Local Wild Fish of the Day in an organic fish cake of Thai spices and aromatics with a ginger lime aioli and cucumber salad with chili lime vinaigrette.

Suggested pairing:

Navarro 2014 Pinot Grigio \$15/Glass

House Made Ravioli (V) \$17

Pumpkin ravioli with brown butter sage sauce with Mendocino wild mushrooms

Suggested pairing:

Handley 2013 Gewurztraminer \$13 Glass

All of our produce, oils, spices, and herbs are organic; all of our fish is wild & local
House bread is organic and made daily – Jess's gluten free bread available on request; split plate \$2
Not all ingredients listed; let staff know of any special requests.