



7750 N Highway 1 Little River CA 95456 707-937-3055
100% Local & Organic

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

STARTERS

Wilted Savoy, Pomegranate and Blue Cheese Salad \$12

Organic wilted savoy cabbage, hazelnuts, pomegranate seeds, Gorgonzola cheese, pomegranate citronette. Add grilled shrimp \$5

Suggested pairing:
Husch 2013 Sauvignon Blanc \$15 Glass

Roasted Beet and Smoked Fish Salad \$14

Roasted golden beets, horseradish beet puree, house smoked fish, arugula, Treviso and nasturtium salad, shaved fennel with golden balsamic vinaigrette.

Suggested pairing:
Handley 2013 Riesling \$15 Glass

Celery Soup with Wild Mussels \$12

Organic field celery, celeriac, aromatics, wild mussels.
Suggested Pairing: Carpe Diem 2012 Chardonnay \$17/Glass

Fresh Oysters on the half shell

Six Point Reyes Miyagi Oysters \$15
Six Humboldt Bay Kumamoto Oysters \$30
Mixed Oysters (3 of each) \$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

Seafood Platter \$25

House smoked fish; house pickled Mendocino herring; grilled shishito peppers; house made chili sauce; 4 Miyagi oysters ; house brandade stuffed piquillo peppers, crudités and house made pickled veg.

Suggested pairing: Roederer Brut \$14 Glass

MAINS

Dungeness Crab \$38

Sourced from Oregon

Steamed, cleaned; served with lemon butter, roasted fingerling potatoes and salad.

Suggested pairing: Handley 2013 Sauvignon Blanc \$15/Glass

Ling Cod \$32

Sourced from Noyo Harbor

Thai style: skin rubbed with house spice blend, crispy; basmati rice, green curry sauce, sautéed rainbow chard, kabocha squash.

Suggested pairing: Carpe Diem 2013 Chardonnay \$17/Glass

Petrale Sole \$32

Sourced from Noyo Harbor

On a bed of sage, rosemary and thyme with champagne in parchment; mixed baby carrots, risotto, fresh tarragon, meyer lemon and basil sabayon.

Suggested pairing: Carpe Diem 2013 Chardonnay \$17/Glass

Swordfish \$34

Sourced from Santa Barbara

Grilled with herbs; roasted fingerling potatoes, sautéed kale, parsnips, brown butter balsamic reductions.

Suggested pairing: Navarro 2013 Dry Muscat Blanc \$14/Glass

Bouillabaisse \$32

Local Wild Fish, mussels, prawns, saffron, fennel, carrot, tomato, and fish stock base; rouille crouton.

Suggested pairing: Handley 2012 Pinot Noir \$17/Glass

Sablefish \$32

Sourced from Noyo Harbor

Japanese style, sesame encrusted, sticky rice, shiitake mushrooms & miso glazed bok choy with ponzu sauce. May contain pinbones.

Suggested pairing: Toulouse 2013 Pinot Gris \$13/Glass

Beet Fettucini (V) (GF) \$28

Mendocino Mushrooms, Little River

Spiralized gold and red heirloom beets, wild Mendocino mushrooms, toasted pine nuts, marjoram pesto, parmesan crisps .

Suggested pairing: Philips Hill 2012 Boontling Pinot Noir \$16/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 are listed: please inform of any special requirements or allergies. No separate checks.
Please note we only seat full parties.