



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

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

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## STARTERS

### **Arugula and Strawberry Salad \$12**

Organic arugula, (Fortunate Farm, Caspar) shaved fennel, candied almonds, strawberries, herbs Laychee goat and sheep cheese (Pennyroyal Farm), strawberry rhubarb vinaigrette.

Add grilled shrimp \$7.50

*Suggested pairing:*

*Husch 2013 Sauvignon Blanc \$15 Glass*

### **Bibb Salad \$13**

Head of bibb lettuce (Fortunate Farm, Caspar), fresh herbs, pickled red onion, roasted spiced chick peas, carrot hummus, oregano-chervil vinaigrette.

*Suggested pairing:*

*Handley 2013 Riesling \$15 Glass*

### **Celery and Mussel Soup \$12**

Fish stock, celeriac, celery, aromatics, wild mussels.

*Suggested Pairing: Baxter Chardonnay \$26/Glass*

### **Fresh Oysters on the half shell**

Six Eld inlet 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 ceviche; roasted spiced mussels, house pickles; house made habanero strawberry sauce; 4 Fanny Bay oysters with mignonette ; crudités.

*Suggested pairing: Roederer Brut \$14 Glass*

## MAINS

### **Whole Fish \$34**

*Sourced from Mendocino Coast*

“Chili pepper” rock cod, rubbed with aromatics, stuffed with lemon and herbs, roasted on a cedar plank, roasted fingerlings , rainbow chard, (Fortunate Farm, Caspar), with romesco sauce.

*Suggested pairing: Handley 2014 Sauvignon Blanc \$15/Glass*

### **True Cod \$32**

*Sourced from Mendocino Coast*

Crispy skin, sugar snap peas, sautéed leeks, smokey potatoes, pea and mint purée.

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

### **Yellow Tail Jack Tuna \$32**

*Sourced from San Diego*

House spice rub, basmati rice, house apricot chilli sauce, wilted mustard greens (Fortunate Farm, Caspar), marinated Persian cucumbers.

*Suggested pairing: Handley 2014 Gewurztraminer \$13/Glass*

### **Sablefish \$32**

*Sourced from Mendocino Coast*

Togarashi-encrusted, grilled rare, with sticky rice, baby bok choy, shiitake mushrooms, and ponzu sauce.

*Suggested pairing: Toulouse Vineyards Pinot Gris \$13/Glass*

### **Lingcod \$ 34**

*Sourced from Mendocino Coast*

Persian spice encrusted crispy skin. Saffron rice, fava bean and fresh herb salad with a fresh beet humus.

*Suggested pairing: Yorkville Cellars Sauvignon Blanc 2014 \$15/glass*

### **Bouillabaisse \$32**

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

*Suggested pairing: Carpe Diem Pinot Noir 2013 \$21/Glass*

### **Beet ‘Fettucini’ (V) (GF) \$28**

*Mendocino Mushrooms, Little River*

Spiralized gold and red heirloom beets, shiitake mushrooms (Mendocino Gourmet Mushrooms, Little River), 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 \$2; 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.*