



Little River CA & Pacific Grove CA

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**Wild Fish offers only the finest organic provisions, working with local purveyors to craft artisan cuisine with our premier culinary team.**

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### APPETIZERS

#### Fresh Oysters on the half shell

With Mignonette

Six Miyagi Oysters (Monterey Bay) \$16

Six Kumamoto Oysters (Humboldt Bay) \$28

Six Mixed Oysters \$23.50

*Suggested pairing: Roederer Brut \$16/Glass*

#### Radishes & Ricotta \$15

Breakfast radishes, housemade whipped ricotta, herbs, olive oil, sea salt.

*Suggested pairing: Folded Hills Lilly Rose (S Inez Hills) \$14/Glass*

#### Roasted Beets \$14

Beets, sunflower seed butter, sprouts, yogurt, seeds.

*Suggested pairing: Handley Cellars 2017 Pinot Gris \$13/glass*

#### Smoked Halibut Chowder \$18

Monterey Bay, Fisherman Terrance Baek, f/v Mariel, Hook & Line

Monterey Bay halibut, corn, potato, aromatics.

*Suggested pairing: Phillips Hill Reisling \$15/Glass*  
Swank Farms, Hollister

#### Smoked Fish Plate \$18

Smoked sablefish, pickled shallots, capers, yogurt, grilled bread.

*Suggested pairing: Bernardus 2016 Griva Sauvignon Blanc \$14/Glass*

#### GFB \$2.50

Mini loaf of our organic house gluten free bread.

#### Some of our Local Suppliers

Stackhouse Bros Farm, Hickman

Hall Farms, Salinas

Coke Farm, San Juan Bautista

Borba Farms, Aromas

Big Sur Sea Salt – sea salt

Swank Farm, Hollister

Maraquita Farms, Corralitos

Everlasting Gardens, Prunedale

Monterey Bay Gold Honey

Yerena Farms, Watsonville

Brigantino Olive Oil, Hollister

**MAINS** Includes one small plate from below

#### Halibut \$36

Captain Charlie, f/v Donna J, Eureka

Crispy Skin, cauliflower puree, braised leeks.

*Suggested pairing: Navarro Vineyards 2014 Reisling \$13/Glass*

#### Petrale Sole \$34

Half Moon Bay, Fisherman Geoff Bettencourt, f/v Miss Moriah.

Pan-seared with brown butter, capers.

*Suggested pairing: Yorkville Cellars 2016 Semillon \$18/glass*

#### Sablefish \$35

Moss Landing, f/v Sea Harvest

Crispy skin, yellow squash puree, shishito peppers.

*Suggested pairing: Yorkville Cellars 2017 Sauvignon Blanc \$15/glass*

#### Whole Fish \$39

Half Moon Bay, Fisherman, f/v Mr Morgan

Local Rock Cod, spice rub, red chimichurri, herbs.

*Approx 25 min.*

*Suggested pairing: Country Line 2017 Rose \$15/Glass*

#### Bouillabaisse \$28 (does not come with small plate)

Wild-caught local fish, Mussels, Saffron, served with Rouille, broth and Crouton

*Suggested pairing: Navarro Vineyards 2014 Pinot Noir \$17/Glass*

### Vegetable Small Plates

*One included with above entrees; or \$10 a la carte*

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#### Carrots

Honey-glazed carrots, yogurt, espellette hazelnuts.

Borba Farms, Aromas

#### Potatoes

Fingerling potatoes, aioli, malt vinegar.

Brian's Ranch, Hollister

#### Brussels Sprouts

Brown butter, horseradish, lemon, chives.

Monterey Farmers Market

#### Long Beans

Garlic, basil, lemon.

Monterey Farmers Market

#### Charred Peppers

Lime, olive oil, salt.

Monterey Farmers Market

*Not all ingredients are listed: please inform of any special requirements, salt sensitivities, or allergies. No separate checks. Service charge of 20.% on parties of 6 or more. Split plate \$2 Corkage per 750ml bottle \$20 6/30/18*