



LUNCH

Our Famous Fish & Chips! \$25

2 filets of local wild-caught rock cod, organic russet chips, house tartar sauce GF

Crab Sandwich \$18

Fresh picked Dungeness Crab, garlic aioli, Blue Heron lettuce on a brioche bun, side of chips.

Crab Melt \$21

Fresh picked Dungeness Crab, garlic aioli, Havarti on Ad Astra Bakery Sourdough, side of chips.

Portobella Melt \$18

Garlic roasted portobellas, charred sweet red pepper, some caramelized onions, lettuce, aioli, Havarti on Ad Astra Bakery Sourdough, side of thick cut russet chips or Blue Heron Farm organic salad.

Smoked Sablefish \$22

House smoked local sablefish, Persian cucumber pickle, raw cucumber, avocado, EVOO, green goddess aioli, dill.

Ahi Tostada \$16

Chorizo spice seared ahi, avocado mousse, lime, cilantro, corn tortilla.

Fish Taco \$16

Baked or battered & fried local wild rock cod, slaw, Calabrian chile aioli, corn tortilla.

Cioppino & Sourdough \$25

Rich marinara sauce, wild fish, clams, wild white prawns, wine, aromatics, fresh basil, a chunk of sourdough from Ad Astra Bakery or house GF bread.

Crab Louie \$26

Picked local Dungeness Crab, Blue Heron Farm mixed lettuce, spicy olives, pepperoncini, semi-hardboiled egg, Borba Farm ripe tomatoes, cucumbers, House Louie dressing.

Bouillabaisse \$28

Rich seafood broth with saffron, aromatics, local wild fish, prawns, mussels, waxy potatoes, roasted pepper rouille, Ad Astra Sourdough crouton.

Seared Ahi \$28

Sesame encrusted, tamari glaze, zucchini from Borba farm, lime, Thai basil.

Wild King Salmon \$36

Crispy skin, honey mustard pepper glaze, asparagus, fennel, snow peas, fingerling potatoes tossed in fresh herbs.

Whole Roasted Fish \$29

Local "Chilipepper" rock cod from South Moss Landing, slashed & seasoned, stuffed with aromatics, roasted on a cedar plank; chimmichurri, fingerling potatoes, aioli.

Spicy Shrimp Boil \$20

Large wild white prawns, chile, garlic, aromatic broth, white wine, brown jasmine rice.

Add on:

Chowder \$8 Smoked fish chowder - aromatics, fish stock, russets.

Chips \$8 Organic russet potato thick cut chips.

Veg du Jour: Side of Asparagus \$8 (V&V Organic Farm, Monterey County)

Green Salad \$8 Blue Heron Farm organic lettuce, fresh herbs and EVOO+Lemon Vinaigrette

Sweet

Strawberries from P&K Farm & Crème Fraiche \$9

Sticky Toffee Pudding \$12

House Vanilla Ice Cream & Chocolate Sauce \$9

Lavender Leaf Crème Brulee \$9

Peach Frangipane Tart (Stackhouse Bros Farm) \$9