



## DINNER

- Dine in -

### Oysters

*With shallot & cracked pepper Mignonette*

Six Miyagi Oysters (Point Reyes) \$16    **OR**    Six Kumamoto Oysters (Humboldt Bay) \$28    **OR**    Six Mixed Oysters \$23.50  
*Suggested pairing: Roederer Brut \$16/Glass*

### Spicy Crab \$21

Sea to Sky Farm heirloom sweet potato, fresh Dungeness crab sautéed in chili oil and garlic.  
Navarro 2016 Muscat Blanc Estate Dry \$13/Glass

### Chowder \$16

Smoked fish chowder - aromatics, fish stock, russets.  
*Suggested pairing: Gowans 1876 Heirloom Cider \$15*

### Green Salad \$9

Blue Heron Farm Lettuce, edible flowers, dill, tarragon, parsley, local olive oil, lemon, salt.  
*Suggested pairing: Yorkville 2017 Sauvignon Blanc Organic \$15/Glass*

### Smoked Sablefish \$22

House smoked local sablefish, raw and pickled cucumber, avocado, EVOO, green goddess aioli, dill.  
Navarro 2015 Pinot Gris \$13/Glass

### 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.  
*Suggested pairing: La Marea 2018 Albariño \$16/glass*

### Our Famous Fish & Chips! \$25

2 filets of local wild-caught rock cod, organic russet chips, house tartar sauce GF  
*Suggested pairing: Corkscrew Ale (4.2 ABV) Marina 1 pint, 6 oz \$9*

### Sole in Papillote (Half Moon Bay) \$34

Petrale Sole (Moss Landing) thyme, rosemary, white wine, summer vegetables.  
*Suggested pairing: Yorkville Cellars 2018 Semillon \$18/Glass*

### Wild King Salmon (Half Moon Bay) \$36

Crispy skin, honey mustard pepper glaze, asparagus, fennel, snow peas, fingerling potatoes tossed in fresh herbs.  
*Suggested pairing: Yorkville Cellars 2018 Rosé of Petit Verdot \$16/glass*

### Sablefish (Half Moon Bay) \$32

Crispy skin, almond tahini, lemon yogurt sauce, broccolini (Borba Farm).  
*Suggested pairing: Navarro Vineyards 2016 Riesling \$14/Glass*

### Seared Ahi \$28

Sesame encrusted, tamari glaze, zucchini from Borba farm, lime, Thai basil.  
*Suggested pairing: Navarro 2018 Gewurztraminer \$13/Glass*

### Whole Roasted Fish (Moss Landing) \$29

Local "Chilipepper" rock cod from South Moss Landing, slashed & seasoned, stuffed with aromatics, roasted on a cedar plank; chimmichurri, fingerling potatoes, aioli.  
*Suggested pairing: Le P'tit Paysanne Viognier \$15/Glass*

### Bouillabaisse (Monterey Bay) \$28

Rich seafood broth with saffron, aromatics, local wild fish, prawns, mussels, waxy potatoes, roasted pepper rouille, Ad Astra Sourdough crouton.  
*Suggested pairing: Navarro Vineyards 2014 Pinot Noir \$17/Glass*

### Spicy Shrimp Boil \$20

Large wild white prawns, chile, garlic, aromatic broth, white wine, brown jasmine rice.  
*Suggested pairing: Bernardus 2016 Griva Sauvignon Blanc \$14/glass*

**Chips \$8** Organic russet potato thick cut chips.

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