



Little River CA & Pacific Grove CA

07-03

LUNCH

Seasonal Fruit Mimosa – Fresh Organic fruit Puree and Roederer Brut \$15/Glass

Smoked Sablefish Benedict \$18

Deyerle Brothers, f/v Sea Harvest, Monterey Bay
Wild-caught, house smoked local sablefish, scallion hollandaise, poached organic egg, English muffin, fresh fruit.

Suggested pairing: Le P'tit Paysan 2018 Rose, Central Coast \$14/Glass

Wild Mushroom Omelette \$18

Wild-foraged golden chanterelles, lobster mushrooms (Humboldt County), truffled house-made ricotta, organic eggs, fresh fruit.

Suggested pairing: Yorkville Cellars 2017 Amber Folly 18/Glass

Fresh Oysters

With shallot & cracked pepper Mignonette

- Six Miyagi Oysters (Point Reyes) \$16
- Six Kumamoto Oysters (Humboldt Bay) \$28
- Six Mixed Oysters \$23.50

Suggested pairing: Roederer Brut \$16/Glass

Smoked Fish Chowder (Bowl) \$12

Deyerle Brothers, f/v Sea Harvest, Monterey Bay
Potato, onion, fennel, chives

Suggested pairing: Gowan's Gravenstein Cider \$15/btl or Yorkville Cellars 2018 Semillon \$18/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/Bottle

Ricotta Salad \$12

House ricotta, stone fruit, from Stackhouse Bros Farm, lemon verbena, verjus, verbena oil, pistachios.

Suggested pairing: Navarro Vineyards 2017 Muscat Blanc (Dry) \$13/Glass

Chopped Salad \$11

Ripe tomatoes, cucumber, bell peppers, herbs, baby lettuce, (*Blue Heron & Borba Farms*) heirloom sorano cannellini beans (Rancho Gordo), ancho chile vinaigrette.

Suggested pairing: Gowan's Organic Gravenstein Cider \$15

Burrata \$12

Heirloom tomatoes (*Borba Organic Farm*), Gazpacho dressing, burrata, basil.

Suggested pairing: Navarro 2016 Sauvignon Blanc \$13/Glass

Crab Sandwich \$18

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

Suggested pairing: La Marea 2018 Albarino, Monterey County \$16/Glass

Crab Melt \$21

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

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

Portobella Melt \$18

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

Suggested pairing: Gowan's Heirloom Macintosh Cider \$15/btl

Smoked Sablefish \$22

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

Suggested pairing: Phillips Hill 2017 Reisling \$14/Glass

Ahi Tostada \$16

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

Suggested pairing: Bernardus 2016 Chardonnay \$16/Glass

Fish Tacos \$16

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

Dragon Slayer IPA (5.2 ABV) Marina Brewhouse \$5

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: Navarro Vineyards 2016 Pinot Gris \$13/Glass

Bouillabaisse \$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

Seared Ahi \$28

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

Suggested pairing: Yorkville Cellars 2018 Rosé of Petit Verdot \$16/glass

Wild King Salmon \$36

Crispy skin, citrus gastrique, sweet corn, heirloom cherry tomatoes, zucchini.

Suggested pairing: Phillips 2016 Hill Pinot Noir \$16/Glass

Whole Roasted Fish \$29

Local "Chilipepper" rock cod from South Moss Landing, roasted on a cedar plank; chimmichurri, fingerling potatoes, aioli.

Suggested pairing: Le P'tit Paysanne Viognier \$15/Glass

Spicy Shrimp Boil \$20

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

Suggested pairing: Navarro Vineyards 2018 Gewurztraminer \$13/Glass

Add on:

Chowder (cup) \$8 Smoked fish chowder – aromatics, fish stock, russets.

Chips \$8 Organic russet potato thick cut chips.

Veg du Jour \$8 See chalkboard

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

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