



Little River CA & Pacific Grove CA

07-02

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

DINNER

APPETIZERS

Fresh Oysters on the half shell *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

Squash Blossoms \$15 – *Borba Organic Farm*
Blossoms stuffed with wild king salmon, fresh basil, garlic, lemon zest.

Suggested pairing: Navarro 2015 Chardonnay \$18/Glass

Chopped Salad \$11 – *Blue Heron & Borba Farms*
Heirloom tomatoes, cucumber, bell peppers, herbs, heirloom sorano cannellini beans, ancho chile vinaigrette.

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

Burrata \$12 – *Borba Organic Farm*
Heirloom tomatoes. Gazpacho dressing, burrata, basil.

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

Green Salad \$9 – *Blue Heron Organic Farm*
Mixed baby lettuces, dill, parsley, cilantro, edible flowers, EVOO, lemon.

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

Ricotta Salad \$12
New Natives Farm and Stackhouse Bros Orchards
Whipped house made buttermilk ricotta, stone fruit, verjus, lemon verbena, sprout salad.

Suggested pairing: Le P'tit Paysan Rosé \$15/Glass

Smoked Fish Chowder \$13
Pinnacle Farm, San Juan Bautista
Sablefish, onions, fennel, potatoes, chives.

Suggested pairing: Gowans 1876 Heirloom Cider \$15

Smoked Sablefish \$22
Borba Farm, Aromas
House smoked local sablefish, raw and pickled cucumber, avocado, green goddess aioli.

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

Spicy Dungeness Crab \$21
Sea to Sky Farms/Walter Deyerle, Monterey Bay
Roasted and Caramelized Japanese Creamer Sweet potato, covered in sautéed crab, chili oil, and lemon.

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

GFB \$2.50

Organic house gluten free bread.

MAINS

Sablefish \$34
Calder Deyerle, Monterey Bay
Crispy skin, almond tahini, lemon yogurt sauce, brocolini (Borba Farm) roasted radishes (*Alberto's Organic Farm*)
Suggested pairing: Bernardus 2016 Griva Sauvignon Blanc \$14/glass

Petrale Sole \$34 – *Half Moon Bay*
Roasted in parchment with thyme, rosemary, sage, summer vegetables, white wine, side of sabayon, risotto.
Suggested pairing: Yorkville Cellars 2017 Amber Folly 18/Glass

Halibut \$34 – *Half Moon Bay*
Crispy skin, citrus sauce, zucchini risotto, yellow squash puree, purslane salad.
Suggested pairing: Yorkville Cellars 2017 Amber Folly 18/Glass

Wild King Salmon \$36 – *Half Moon Bay*
Crispy skin, honey citrus glaze, sweet corn off the cob, heirloom cherry tomatoes, zucchini.
Suggested pairing: Yorkville Rose of Petit Verdot \$16/Glass

Whole Fish \$36 – *Moss Landing*
Whole chili pepper rock cod, seasoned and roasted on a cedar plank with chimmichurri, crispy fingerlings.
Suggested pairing: Navarro 2018 Gewurztraminer \$13/Glass

Bouillabaisse \$32 – *Monterey Bay*
Wild-caught local fish, Mussels, Saffron, served with Rouille, broth and Crouton
Suggested pairing: Navarro Vineyards 2014 Pinot Noir \$17/Glass

Seared Ahi \$28 – *San Diego*
Sesame encrusted, tamari glaze, zucchini from Borba Farm, lime, Thai basil.
Suggested pairing: La Marea 2018 Albariño \$16/glass

Spicy Shrimp Boil \$20
Wild-caught white prawns, chile, garlic, aromatic broth, white wine, brown jasmine rice.
Suggested pairing: Yorkville Cellars 2018 Semillon \$18/Glass

Vegetable Small Plates

Potatoes \$8
Crispy fingerling potatoes, aioli.

Asparagus \$8
V&V organic Farm

Chips \$8
Thick cut russet French fries

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