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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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## DINNER

### APPETIZERS

#### Fresh Oysters on the half shell

*With shallot & cracked pepper Mignonette*

See Chalkboard for today's oysters

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

#### Ahi Arancini \$15

Ginger, green onions, sesame seed, panko, sweet and spicy pepper puree, toasted sesame oil.

*Suggested pairing: Navarro Vineyards 2018 Pinot Gris \$13/Glass*

#### Steamers \$14

Salt spring mussels, aromatics, white wine, garlic, butter, crusty Ad Astra sourdough.

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

#### Arugula Salad \$13

Prevedelli Farm heirloom apples tossed in lemon, cracked Telicherry pepper, Sichuan pepper, authentic artisan Monterey Jack (Schoch Organic Farm), wild arugula (Dirty Girl Farm), toasted hazelnuts, balsamic vinaigrette.

*Suggested pairing: Yorkville Vineyards 2018 Sauvignon Blanc \$15/Glass*

#### Ricotta Salad \$12

Roasted beets (Pinnacle Farm). Castelfranco radicchio (Dirty Girl Farm) baby gem lettuce, French radish pickled (Blue Heron Farm) watermelon radish, house buttermilk ricotta, sherry pumpkin seed vinaigrette.

*Suggested pairing: Navarro 2018 Riesling \$14/Glass*

#### Smoked Fish Chowder \$13

*Pinnacle Farm, San Juan Bautista*

Sablefish, onions, fennel, potatoes, chives.

*Suggested pairing: Le P'tit Paysan 2017 Viognier \$15/Glass*

#### Calamari \$18 – Monterey Bay

Blistered pasillas, chili lime aioli, chili lime salt, fresh herbs.

*Suggested pairing: La Marea 2019 Albarino \$16/Glass*

#### House Bread \$2.50

Organic house made focaccia or organic gluten free bread.

### MAINS

#### Halibut \$39 - Calder Deyerle, Monterey Bay

Honey nut squash puree (Borba Farm), saffron shellfish risotto, wild arugula salad (Dirty Girl Farm).

*Suggested pairing: Navarro Vineyards 2017 Chardonnay \$18/glass*

#### Sablefish \$34 - Calder Deyerle, Monterey Bay

Crispy skin, almond tahini, lemon yogurt sauce, broccolini (Borba Farm) roasted radishes (Alberto's Organic Farm)

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

#### Petrale Sole \$34 – Santa Cruz

Filet roasted in parchment with thyme, rosemary, sage, summer vegetables, white wine, side of sabayon, risotto.

*Suggested pairing: Yorkville Cellars 2018 Semillon \$18/Glass*

#### Whole Fish for Two \$68 - Moss Landing

Roasted Monterey Bay rock cod, chimmichurri, crispy corolla potatoes (Borba Farm), brussels (Rodoni Farm), micro salad.

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

#### Seared Ahi \$28 – San Diego

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

*Suggested pairing: Navarro Vineyards 2018 Riesling \$14/glass*

#### Bouillabaisse \$32 – Monterey Bay

Wild-caught local fish, Mussels, shrimp, aromatics, saffron, rouille, crouton.

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

### Vegetable Small Plates

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**Potatoes \$8** Crispy Borba Organic Farm heirloom Carola potatoes, aioli.

**Chips \$8** Thick cut russet French fries.

#### Roasted Borba Farms Eggplant \$9

Sliced & served with labneh, kale hummus, charred eggplant puree, mint. Contains nuts.

#### Brussels Sprouts \$10

*Rodoni Farms and New Natives Farm*

Rosemary & leek puree, pickled fennel, scallion sprouts.