**LUNCH MENU (*sample*)**

**Strawberry Mimosa** - Fresh Organic Strawberry Puree (Halls Organic Farm), Roederer Brut $15/Glass

**Fresh Oysters on the half shell**

Six Miyagi Oysters (Point Reyes) $16 OR Six Kumamoto Oysters (Humboldt Bay) $28

Six Mixed Oysters $23.50 *With Mignonette*

*Suggested pairing: Roederer Brut $16/Glass*

**Little Gem Salad $13**

*Blue Heron Farm, Corralitos*

Grapefruit, puffed quinoa, dill, lemon & EVOO, yogurt-tahini. Add grilled wild white prawns $10

*Suggested pairing: Cima Collina Chenin Blanc, Carmel Valley $9/Glass*

**Smoked Sablefish Chowder $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*

**Side of Fries $8 Side of crispy fingerlings and garlic aioli $8**

**Grain Bowl $13**

Steamed quinoa, puffed quinoa, avocado, green goddess aioli, radish, soft egg, pickled fennel.

*Suggested pairing: La Marea 2018 Albarino, Monterey County $ 16/Glass or Gowan’s Heirloom 1876 Cider $15/bottle*

**Organic Omelette $16**

Wild foraged chanterelle and lobster mushrooms (Humboldt County), truffle oil, house made ricotta, lacinato kale and tarragon.

*Suggested pairing: Gowan’s Heirloom Macintosh Cider $15/btl or Phillips Hills 2017 Reisling $14/Glass*

**Steamed Mussels $16**

Aromatics, coconut milk, Thai basil.

*Suggested pairing: Gowan’s Heirloom Macintosh Cider $15/btl or Phillips Hills 2017 Reisling $14/Glass*

**Local Tuna Niçoise Salad $16**

Seared local ahi tuna, soft duck egg, French beans, greens, tapenade toast.

*Suggested pairing: Gowan’s Heirloom Macintosh Cider $15/btl or Phillips Hills 2017 Reisling $14/Glass*

**Fish Tacos $16**

Either fried or baked rock cod; 3 corn tortillas, slaw, avocado, Calabrian chile aioli.

*Suggested pairing: Gowan’s Heirloom Macintosh Cider $15/btl or Phillips Hills 2017 Reisling $14/Glass*

**Coconut Rice with Wild White Prawns $16**

Grilled prawns with tamarind sauce.

*Suggested pairing: Dragon Slayer IPA (5.2 ABV) Marina Brewhouse $ 5/Bottle*

**Ahi Tostada $16**

Seared chorizo spiced ahi, corn tortilla, avocado mousse, scallions, lime

*Suggested pairing: Bernardus 2016 Chardonnay $16/Glass*

**Sablefish $32**

*Fisherman Andrew Corr, Santa Cruz*

Crispy skin, with quinoa salad, shaved vegetables.

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

**Fish & Chips $25**

*F/V Donna Jay, Ft Bragg, CA & Pinnacle Organic Farm, San Juan Bautista*Local, wild rock cod, organic potatoes, farmers market pickles, house tartar sauce

*Suggested pairing: Corkscrew Ale (4.2 ABV) Marina 1 pint, 6 0z $ 9/Bottle*