



Autumn 2022

Our Fish is ethically and sustainably harvested by local Fisherman. We use seasonal, organic provisions to create memorable dishes.

DINNER

APPETIZERS

OYSTERS mp

Hog Island Oysters on the half shell, with shallots, cracked pepper & Mignonette

Ask your server about the oysters of the day

Suggested: Roederer Brut N/V

SMOKED SABLEFISH Monterey Bay 23

Turmeric and aromatic cured house smoked sablefish, pickled beech mushrooms, pickled mustard seeds, sesame-ponzu vinaigrette.

Suggested: Gowan's Heirloom Rose Cider

STEAMERS British Columbia 22

Salt Spring Island Mussels, aromatics, white wine, garlic, butter, and Ad Astra sourdough

Suggested: Navarro Vineyards 2020 Chardonnay

RICOTTA SALAD 14

Spade & Plow, Schletewitz Family Farms, Minazzoli Farms,

Pink Pearl apples, organic greens, Kevin's ricotta, preserved Lemon, herbs vinaigrette.

Suggested: Morgan 2021 Morgan Rose of Grenache

LITTLE GEM SALAD 23

Borba Farms, Spade & Plow

Smoked belly lardons, parmesan, seedy croutons, hazelnut dressing

Suggested: Navarro 2020 Pinot Gris

SMOKED FISH CHOWDER 15

Local Rock Cod, onions, fennel, potatoes, chives

Suggested: Bernardus 2020 Sauvignon Blanc

CALAMARI Monterey Bay 21

Blistered peppers, chili lime aioli, lime wedge, green onion

Suggested: Gowan's Heirloom 1876 Cuvee Cider

VEGETABLE SMALL PLATES 10

CRISPY BABY POTATOES

with garlic aioli

SPICY GREENS

Local greens, garlic, lemon, Calabrian chiles

HOUSE BREAD

Organic flatbread or gluten free bread, baked daily 4

ENTRÉES

WHOLE FISH Monterey Bay 44

Produce from Borba Farm, Sea to Sky

Roasted Monterey Bay Rock Cod, chimichurri, crispy baby potatoes, garlic aioli, green salad

Suggested: Navarro 2020 Gewurztraminer

HALIBUT Santa Cruz 39

Produce from Spade & Plow, Borba Farms, Sea to Sky

Piperade, lemon aioli, fennel, Marcona almonds

Suggested: 2016 Drench Sangiovese/Syrah

SABLEFISH Moss Landing 42

Produce from Borba Farm, Spade & Plow

Crispy skin, black rice, autumn vegetables, preserved lemon, saffron consommé, adobo sauce, white sturgeon caviar, crème fraiche.

Suggested: Navarro 2020 Dry Riesling

AHI TUNA San Diego 34

Borba Farms, Spade & Plow

Seared, sesame encrusted, with a tamari glaze, carrots, & fennel

Suggested: Navarro Vineyards 2018 Pinot Noir

BOUILLABAISSE Monterey Bay 38

Wild-caught Rock Cod, Mussels, Squid, Shrimp, aromatics, saffron, rouille; Ad Astra Sourdough

Suggested: Navarro Sauvignon Blanc

Vegetarian RISOTTO 26

Borba, Spade & Plow

Arborio rice, seasonal vegetables, chimichurri, fresh Herbs

Suggested: I. Brand 2020 Skin Fermented Pinot Gris

Not all ingredients are listed: please inform of any special requirements or allergies. No separate checks.

Service charge of 20 % on parties of 6 or more. Corkage per 750ml bottle \$25

Live music cover charge for outdoor dining on Friday and Saturday evenings \$5/head