

# wild fish

Autumn 2022

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

## LUNCH.

### OYSTERS mp

Hog Island Oysters on the half shell, with shallot mignonette  
Ask your server about the oysters of the day  
*Suggested pairing Roederer Brut*

### CALAMARI Monterey Bay 21

Blistered peppers, chili lime aioli, lime wedge, fresh herbs  
*Suggested: Gowan's Heirloom Rose Cider*

### RICOTTA SALAD 14

*Spade & Plow, Schletowitz Family Farms, Minazzoli Farms*  
Pink Pearl apples, organic greens, Kevin's ricotta, preserved lemon, herb vinaigrette  
*Suggested: Morgan 2021 Rose*

### LITTLE GEM SALAD 23

Lardons, Parmesean, seedy croutons, hazelnut dressing  
*Suggested: Navarro 2020 Pinot Gris*

### STEAMERS 22

Salt Spring Island Mussels, aromatics, white wine, garlic, butter, and Ad Astra sourdough  
*Suggested: Navarro 2020 Chardonnay*

### GRAIN BOWL 17

Avocado, green onion, shaved fennel, rice, blistered peppers, fermented crudite, Chimichurri  
*Suggested: Gowan's Heirloom Macintosh Cider*

### AHI TOSTADA San Diego 22

Chorizo, Ahi, guacamole, green salad, hand-made tortillas  
*Suggested: Le P'tit Paysan 2014 Viognier*

### FISH TACOS Monterey Bay 19d

Rock Cod, guacamole, curtido, Calabrian aioli, hand-made tortillas. \*tempura or baked  
*Suggested: Dragon Slayer IPA (5.2 ABV) Marina*

### Our Famous FISH & CHIPS Monterey Bay 26

Two filets of Rock Cod, Kennebeck chips, gluten-free tartar sauce, fermented cucumber  
*Suggested: Corkscrew Ale (4.2 ABV) Marina*

### THE WILD FISH BURGER Monterey Bay 23

Rock Cod, Sable, herbs, lemon, Calabrian aioli, garlic aioli, lettuce, tomato, & onion, sesame brioche bun, Kennebeck chips  
*Suggested: La Marea 2021 Albarino*

### TUNA MELT San Diego 23

Ahi tuna, garlic aioli, Havarti, lettuce, tomato, Ad Astra sourdough, Kennebeck chips  
*Suggested: Navarro 2018 Pinot Noir*

### SMOKED FISH CHOWDER Monterey Bay bowl 16 cup 10

Rock Cod, onions, fennel, potatoes, chives  
*Suggested: Gowan's Heirloom Macintosh Cider*

### MARCELO'S SPICY SHRIMP BOIL 26

Wild white prawns, garlic, arbol chilis, aromatic broth, white wine, risotto  
*Suggested: Morgan 2020 Dry Riesling*

### WILD FISH'S SABLE PLATE 34

Crispy skin, pistachio-eggplant Romesco, seasonal vegetables  
*Suggested: Yorkville 2020 Semillon*

### BOUILLABAISSE Monterey Bay

37 Rock Cod, Mussels, Squid, Shrimp, aromatics, saffron, rouille; Ad Astra Sourdough  
*Suggested: Le P'tit Paysan 2021 Sauvignon Blanc*

### WHOLE FISH Monterey Bay 44

*Produce from Borba Farm, Rodoni Farms, & New Natives Farm*  
Roasted Monterey Bay Rock Cod, chimichurri, crispy fingerling potatoes, garlic aioli, green salad  
*Suggested: Navarro 2020 Gewurztraminer*

## ADDITIONS

### Chips 10

Thick-cut Kennebeck chips \*all chips are prepared London style

### Spicy Greens Alberto's Organic Farm 10

Seasonal greens, garlic, lemon zest, Calabrian chiles

### Bread Service 4

Organic flatbread or gluten free

### Seasonal Fruit MIMOSA 16

Fresh Organic fruit Puree and Roederer Brut