



Our fish are ethically harvested by local Fishermen. Our provisions come from Borba Farms, Donna Rodoni, Pinnacle Farms, Sea to Sky and Spade & Plow.

APPETIZERS

OYSTERS Hog Island Oyster Co. MP Oysters on the half shell, mignonette, lemon
Suggested: Roederer Brut Sparkling

RICOTTA SALAD 14 Preserved Meyer lemon ricotta, mixed greens, pecans, seasonal fruit, lemon vinaigrette
Suggested: 2021 Morgan Rose of Grenache

PACIFIC GROVE SALAD 15 Mixed greens, blueberries, avocado, orange, radish, feta, faro,
Pacific Grove dressing *add fish or prawns 34
Suggested: Scharffenberger Sparkling Brut Rose

SWORDFISH PROSCIUTTO & BURRATA 17 Chive, pickled rhubarb, rhubarb gastrique,
radish, cilantro, focaccia toast
Suggested: 2020 Morgan Off Dry Riesling

SMOKED SABLEFISH 23 Pickled mustard seeds, Enoki mushrooms, ponzu, green onion
Suggested: 2020 Navarro Riesling

SMOKED FISH CHOWDER Bowl 16 Cup 12 White fish, fennel, potatoes, olive oil, chive
Suggested: Bernardus 2020 Sauvignon Blanc

STEAMERS 22 Salt Spring Island mussels, white wine, garlic, butter, house-made focaccia
Suggested: 2020 Navarro Vineyards Chardonnay

CALAMARI Monterey Bay 21 Blistered peppers, chili-lime aioli, green onion
Suggested: Gowan's Heirloom Cuvee Cider

TUNA POKE San Diego 22 Unagi sauce, spicy mayo, pickled ginger, red tobiko, nori chips,
cilantro, avocado, crispy leeks
Suggested: Gowans Gravenstein Cider

ENTREES

WHOLE FISH Moss Landing 49 Whole, roasted chilipepper, chimichurri sauce, crispy potatoes, petite salad
Suggested: 2021 Navarro Chardonnay

SABLEFISH Moss Landing 42 Favas, ramps, carrots, baby potatoes, dill cornbread, sauce picatta
Suggested: 2022 Navarro Vineyards Muscat

HALIBUT Moss Landing 47 Spring onion gnocchi (gf), asparagus, Savoy spinach, jalapeño, Meyer lemon fond
Suggested: 2021 Navarro Vineyards Pinot Gris

AHI TUNA San Diego 34 Sesame, Tamari glaze, carrots & fennel
Suggested: 2018 Navarro Vineyards Pinot Noir

SWORDFISH San Diego 42 Crispy potatoes, roasted mushrooms, sauce au poivre
Suggested: Le P'tit Payson 2020 Cabernet

BOUILLABAISSSE Monterey Bay 38 White fish, clams, mussels, squid, shrimp, aromatics,
saffron rouille, house-made focaccia
Suggested: 2021 Navarro Vineyards Sauvignon Blanc

VEGETARIAN RISOTTO 30 Maitake mushrooms, Savoy spinach, herbs fines, Parmesan
Suggested: 2020 I. Brand Skin Fermented Pinot Gris

BREAD & SMALL PLATES

BREAD SERVICE (GLUTEN FREE OPTION UPON REQUEST) 4

CRISPY BABY POTATOES with garlic aioli 10

ROASTED VEGETABLES seasonal roasted vegetables, Berbere spice 10

SPICY GREENS local greens, garlic, lemon, Calabrian chiles 10