



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

APPETIZERS

OYSTERS Hog Island Oyster Co. mp Oysters on the half shell, shallot mignonette (*add fresh grated horseradish \$3)
Suggested: Penny Royal Sparkling Blanc de Noir

RICOTTA SALAD 14 Compressed heirloom apples, shaved fennel, hazelnuts, herb vinaigrette
Suggested: Paysan Rose

CHICORY SALAD 14 Orange, walnuts, parmesan, anchovy date dressing

SMOKED SABLEFISH 23 Fermented shimeji mushrooms, mostarda, ponzu
Suggested: Bernardus Chardonnay

STEAMERS 22 Salt Spring Island mussels, white wine, garlic, butter, tomatoes, aromatics, grilled sourdough bread
Suggested: Navarro Vineyards Chardonnay

CALAMARI (gf) 21 Chili-lime aioli, fresh lime, sea salt, seasonal peppers

ENTREES

WHOLE FISH Moss Landing 50 Whole, roasted Chilipepper Rock Cod, chimichurri, green salad, lemon vinaigrette, crispy potatoes, garlic aioli

SABLEFISH Moss Landing 48 Crispy skin, roasted fingerlings, carrots, hubbard squash, herb and carrot top pesto, celery ash.
Suggested: 1 Brand skin fermented Pinot Gris

SESAME SEARED AHI TUNA San Diego 36 Tamari glaze, carrots, fennel, onion
Suggested: Navarro Vineyards Pinot Noir

BOUILLABAISSE Monterey Bay 42 White fish, clams, mussels, shrimp, saffron rouille, grilled sourdough
Suggested: Bernardus Sauvignon Blanc

PETRALE SOLE Half Moon Bay 45 Potato puree, kale, Don Bruno garlic butter
Suggested: Navarro Vineyards Gewurztraminer

LING COD KATSU Baja Ca 32 Sushi rice, sunomono, katsu sauce
Suggested: Sharffenberger Brut Rose

RIBBOLITA (vegan) 24 Umami broth, kabocha, maitake, great northern beans (*add tempura cod \$ 12)

BREAD & SMALL PLATES

HOUSE-MADE ROSEMARY FOCACCIA & BUTTER 5

CRISPY FINGERLING POTATOES garlic oil, chive, confit garlic aioli 10

ROASTED CARROTS & KABOCHA herbs, pepitas 10

SPICY DINO KALE butter, garlic, lemon, Calabrian chiles 10

Not all ingredients are listed. Our work environment is not allergen-free. No separate checks. Service 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