



DINNER MENU

VEGETABLES

JIMMY NARDELLOS 9

From Spade & Plow Farm, blistered savory sweet peppers, herbed yogurt, mostarda, seed dukkah.

GREENS 9

Sauteed market hearty greens, garlic, chili flake, lemon, EVOO,

CRISPY FINGERLINGS 9

Garlic aioli, malt vinegar powder

ROASTED CARROTS 9

Harissa butter, preserved lemon, crispy carrot tops.

BOK CHOY 9

From Blue Heron Farm, miso, tamari Furikake

LOBSTER MUSHROOMS 18

Foraged in Humboldt County, sautéed, onion silk, crispy shallots.

SMALL PLATES

SMOKED SABLEFISH 18

Marinated shimeji mushrooms, pickled mustard seeds, scallions, ponzu, Ad Astra sourdough, Lake Farms pea shoots

STEAMERS 22

Aromatics, garlic, wine, tomatoes, focaccia

CALAMARI 22

Tempura fried, spicy chili-lime aioli, blistered shishitos.

SABLEFISH COLLARS 22

Tempura fried, Konagi sauce.

SMOKED FISH CHOWDER 9/21

Cup/Bowl. In rich aromatic broth, sablefish, potatoes, herb and oil garnish.

OYSTERS & RAW

KUMAMOTO OYSTERS 24

Half dozen from Humboldt Bay, pomegranate mignonette, tarragon oil

Recommended pairing: Roederer Estate Brut.

Single oyster 4

CRUDO 18

Halibut, jalapeños, ponzu, radish, lemon, furikake.

Recommended pairing: Sharffenberger Brut Rose

CEVICHE TOSTADA 18

Citrus cured rock cod, jalapeno, avocado mousse, citrus, house made corn tortilla

Recommended pairing: Navarro Vineyards Gewürztraminer

SALADS

BLACK GARLIC CAESAR 16

Baby gems from Blue Heron Farm, fermented black garlic dressing.

Recommended pairing: Bernardus Chardonnay

RICOTTA & STONE FRUIT SALAD 14

Ricotta, stone fruit from Stackhouse Bros Orchards, leaf, basil, lemon citronette, pistachio dukkah.

Recommended Pairing: Navarro Vineyards Sauvignon Blanc

BREAD

POPOVERS 7

GF house-made, herbes de Provence, Maldon flaked sea salt, nori compound butter.

FOCCACCIA 7

House made rosemary focaccia, Maldon flaked sea salt, nori compound butter.

MAINS

HALIBUT 38

Roasted corn, market peppers, corn coulis, cippolini onions, Lake Farm micro greens.

Recommended pairing: Bernardus Chardonnay

SABLEFISH 36

Crispy skin, soy miso glaze, baby rainbow carrots, bok choy.

Recommended pairing: Navarro Vineyards Chardonnay

PETRALE SOLE 36

Celery root puree, confit tomatoes, trumpet mushrooms, salata verde, frilly peas.

Recommended pairing: Navarro Vineyards Gewurxtraminer.

SEARED AHI 36

Sesame crusted, cabbage and herb salad with horseradish miso, fermented shiitakes, tamari glaze.

Recommended pairing: Navarro Vineyards Sauvignon Blanc

SWORDFISH 38

beet puree, braised greens, tarragon bierre blanc, herb salad. .

Recommended pairing: Bernardus Rose.

SPINACH RICOTTA GNUDI 26

Spinach ricotta dumplings with herbs, black pepper, sage butter, confit tomatoes.

Recommended pairing: Bernardus Sauvignon Blanc

HAPPY HOUR

FRIDAY & SATURDAY 8:00-9:30
Ask to see the Happy Hour Menu - discounted drinks and bar food.

SPECIALTIES

BOUILLABAISSE 42

Rich aromatic broth, a selection of local fish, mussels, clams, saffron aioli, toasted crouton.

Recommended pairing: Navarro Vineyards Pinot Noir.

WHOLE FISH 48

Local Monterey Bay rock cod, roasted whole on the bone with chimichurri, salad greens, crispy potatoes.

Recommended pairing: Bernardus Chardonnay

SPECIALTY COCKTAILS

SLACKTIDE MARTINI 16

House oyster shell-infused vodka, Noilly Prat, shaken, seaweed garnish.

MARINE TONIC 16

House kelp-infused gin, tonic, lemon

SPECIAL EVENTS

NEIGHBORHOOD NIGHT

EVERY WEDNESDAY a long table is set on the parklet - come along to meet and enjoy the company of local folks!

LIVE JAZZ EVERY WEEKEND!

The Lighthouse Jazz Quartet performs every Friday & Saturday nights - 6:30-9:00 pm. \$5/head cover charge outdoors.

BOOK YOUR CHRISTMAS PARTY

If you book your Christmas party in August, you get a complimentary appetizer for your party. Talk to your server for reservations.

PRIVATE EVENTS

Our back dining room seats up to 22 and the parklet seats up to 30 guests. Ask about our family-style menu options! No room charges.