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## LUNCH MENU

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### SMALL PLATES

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#### GREENS 9

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

#### CRISPY FINGERLINGS 9

Garlic aioli, malt vinegar powder

#### ROASTED CARROTS 9

Harissa butter, preserved lemon, smoked chili almonds.

#### BOK CHOY 9

From Blue Heron Farm, confit shallots, bottarga.

#### LOBSTER MUSHROOMS 18

From Humboldt County, sautéed, onion silk, crispy shallots.

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### BREAD

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#### POPOVERS 7

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

#### FOCCACIA 7

House made rosemary focaccia, Maldon flaked sea salt, EVOO, balsamic..

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### 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.

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### OYSTERS & RAW

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#### 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.

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

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### SALADS

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#### 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

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### LIVE JAZZ EVERY WEEKEND!

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

### HAPPY HOUR

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

## APPETIZERS

### STEAMERS 22

Aromatics, garlic, wine, tomatoes, focaccia

### CALAMARI 22

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

### SMOKED FISH CHOWDER 9/21

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

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## HOUSE 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

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## SPECIAL DRINKS

### SHRUB 9

Strawberry & rose

### AGUA FRESCA 9

P&K Farm organic field strawberries

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## SPECIALTY COCKTAILS

### SLACKTIDE MARTINI 16

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

### MARINE TONIC 16

House kelp-infused gin, tonic, lemon

## MAINS

### FISH & CHIPS 26

Two filets of fresh local rock cod, GF batter, thick house made chips, house tartar sauce, pickled veg, lemon

Recommended pairing: Slight - Fruition Brewing draft Pilsner

### FISH TACOS 22

Sautéed or Baja style fried rock cod on house organic corn tortillas, avocado mousse, habanero salsa, cabbage, pickled jalapeños, lime.

Recommended pairing: Opposite Shore - Fruition Brewing IPA

### WILD FISH BURGER 24

House made fish burger with aromatics, herbs, seasoning, house brioche bun, lettuce, tomato, onion, spicy aioli, pickle.

Recommended pairing: Gowan's Gravenstein Cider

### TUNA MELT 24

Local tuna, aromatics, aioli, havarti, ad astra sourdough tartine, house pickles, salad.

Recommended pairing: Bernardus Rose.

### NICOISE SALAD 24

Fresh seared tuna, green beans, herbed fingerlings, lemon aioli, nicoise olives, cherry tomatoes.

Recommended pairing: Bernardus Sauvignon Blanc

### WILD FISH PLATE 26

Fish of the day with seasonal veg, and house made garnish - see black board.

### SPICY SHRIMP BOIL 26

White wine, garlic, tomato, chili, rice.

Recommended pairing: Navarro Vineyards Gewürztraminer

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## 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!