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## LUNCH MENU

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### SMALL PLATES

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#### **BROCCOLINI** 9

Harissa butter, citrus Greek yogurt, manchego.,

#### **CRISPY FINGERLINGS** 9

Garlic aioli, malt vinegar powder

#### **CRISPY BRUSSELS SPROUTS** 14

Charred sprouts, smoked garlic, jalapeño, cashew creme, chili molasses..

#### **BOK CHOY** 9

From Blue Heron Farm, confit shallots, furikake.

#### **SEASONAL 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.

#### **FOCCACCIA** 7

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

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### CONSUMER ADVISORY

\*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses in some individuals.  
(Cal Code Section 114093)

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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

Ahi, everything crunch, horseradish, green onions, ponzu, pickled shallots.

Recommended pairing: Sharffenberger Brut Rose

#### **CEVICHE\*** 18

Thai chilli, coconut milk, tarragon oil, crispy rice paper.

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

#### **WINTER SALAD** 12

Chicories, oranges, roasted beets, goat cheese, honey roasted pecans, coriander seed, orange dressing

Recommended Pairing: Navarro Vineyards Sauvignon Blanc

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### LIVE JAZZ EVERY WEEKEND!

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

### 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.

## APPETIZERS

### STEAMERS 22

Aromatics, garlic, wine, tomatoes, focaccia

### CALAMARI 22

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

### CHORIZO SPICED CLAM CHOWDER 9/21

Cup/Bowl. In rich aromatic broth, chorizo spice, potatoes, clams.

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## HOUSE SPECIALTIES

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### 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

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### SHRUB 9

Strawberry & rose

### AGUA FRESCA 9

P&K Farm organic field strawberries

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## SPECIALTY COCKTAILS

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### SLACKTIDE MARTINI 16

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

### MARINE TONIC 16

House kelp-infused gin, tonic, lemon

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## 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

Ahi tuna salad, Havaarti, focaccia, open-faced sandwich, house pickles, salad.

Recommended pairing: Bernardus Rose.

### 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

### FISH SANDO 24

Crispy fried filet of fish, melty cheese, house brioche bun, lettuce, tomato, onion, tartar sauce, pickle.

Recommended pairing: Gowan's Gravenstein Cider

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## SPECIAL EVENTS

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### NEIGHBORHOOD NIGHT

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

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