

# dinner

April 2026

raw\*

6 California **Oysters** with Nam Jim & mignonette - 24/ or 4 ea

**Tuna Carpaccio** with Lime Caramel, White Guava, Peanut, Ginger & Toasted Coconut - 18

salads & vegetables

**Butter Head Lettuce Salad** with Rocky Oaks Creamery Heiress Cheese, Nasturtiums, Sunflower Seeds, Dijon Vinaigrette, Herbs - 14

Roasted Spade & Plow **Artichokes** with Spicy Ranch & Miso Dust - 15

**Brussels Sprouts**, Charred, with Pomegranate Molasses, Stracciatella & Seasonal Fruit - 14

hot starters

Fried Monterey Bay **Calamari** with blistered shishito peppers and spicy aioli - 21

for the table

Otto's **Sourdough** & Japanese **Milk Bread** - 7

**Popovers** (gf) - 7

*with Stepladder Creamery Cultured Butter & Fleur de Sel*

\*consumer advisory

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

roasted

Marinated & Roasted **Sablefish** with Salted Chili “Yum” of Tomatoes, Lemongrass & Cilantro - 38  
*Suggested: Bernardus Sauvignon Blanc*

Tandoori-Spiced **Swordfish**, Cabbage  
Goat Cheese Yogurt & Caramelized Onion - 36  
*Suggested: Navarro Gewurztraminer*

steamed & braised

**Steamed Fish** in Smoked Tangy Coconut Broth with Lion’s Mane Mushroom & Spring Onion - 36  
*Suggested: Bernardus Chardonnay*

**Bouillabaisse** with Saffron, Fennel, Aromatics, Fish & Shellfish, Pernod - 40  
*Suggested: Navarro Pinot Noir a La Ancienne Methode*

seared & fried

**Fish & Chips** (*gluten free*) - 32  
Hand-cut Russet Potato, House Tartar Sauce and House Pickles. Deep Set Flyline-caught Rockfish landed in Moss Landing by Fisherman Rich Deyerle  
*Suggested: La Marea Albariño*

Seared **Petrable Sole** with Celeriac Mousseline, Asparagus & Makrut Lime Leaves - 36  
*Suggested: Navarro Dry Muscat*

Crispy **Whole Chilipepper Rockfish** with Chimmichurri, Crispy fingerling Potatoes, salad - for one person 42  
for two people - 58  
*Suggested: Avivo Vermentino*

sweets

Lemon Tart - 12  
with crème fraiche

Earl Grey Creme Brûlée - 14

Sticky Toffee Pudding - 14  
Date Cake, Hot Toffee Sauce, House Vanilla Ice  
Cream

Coconut Cream Pie - 14  
Vanilla Coconut Custard, Whipped Cream

House Made Seasonal Fruit Sorbet or Ice Cream  
with Pistachio Brittle - 8

Hot Chocolate - 12  
Valhrona Guayana Chocolate, Sea Salt, House Made  
Marshmallow

Add a shot of Peppermint Brandy - 4

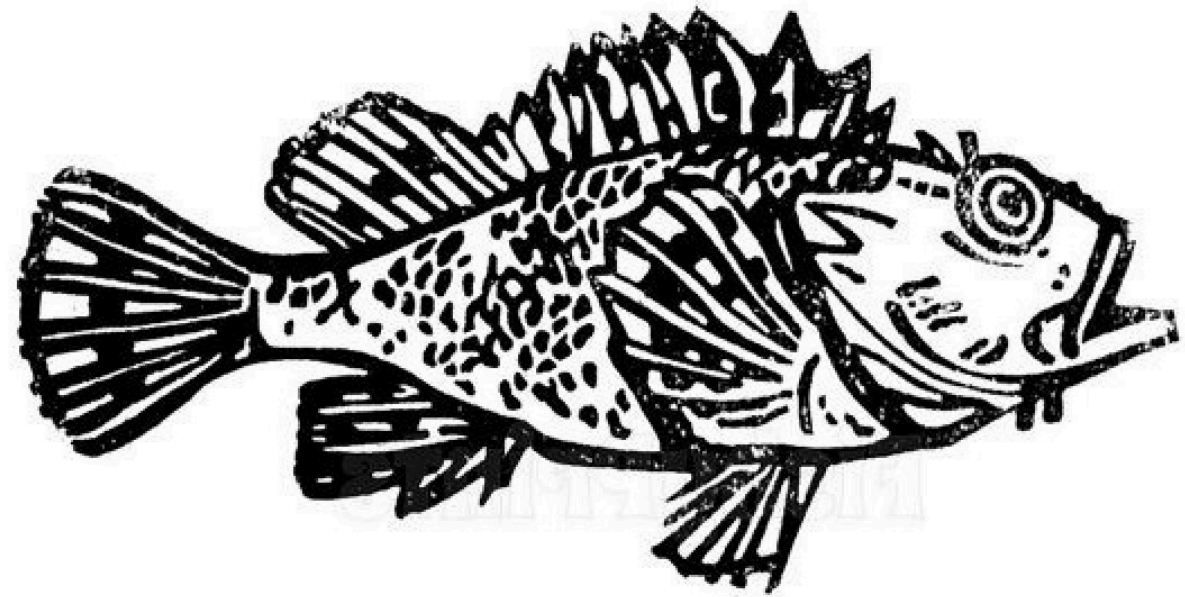
Coffee & Tea

FRENCH PRESS Small or Large (regular or decaf) 8/16

Espresso 7

Latte, Cappuccino 8

Pot of Organic Bellocq Tea; Black, Green, or Fresh Mint 7



*Monterey Bay Sculpin Rockfish*



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