

dinner

July 2026

raw*	6 California Oysters with Nam Jim or mignonette - 24/ or 4 ea
	Tuna Carpaccio Line-caught, with Lime Caramel, Plums, Peanut, Ginger & Toasted Coconut - 18
salads & vegetables	Butter Head Lettuce Salad with Rocky Oaks Creamery Heiress Cheese, Nasturtiums, Sunflower Seeds, Dijon Vinaigrette, Herbs - 14
	Brussels Sprouts , Charred, with Pomegranate Molasses, Stracciatella & Seasonal Fruit - 14
hot starters	Fried Monterey Bay Calamari with blistered shishito peppers and spicy aioli - 21
	Black Mussels with Spring Onion, Garlic, Basil & Beurre Monte - 21
for the table	Otto’s Sourdough & Japanese Milk Bread - 7 Popovers (gf) - 7 <i>with Cultured Butter & Fleur de Sel</i>
	Roasted Potatoes - 8
	Hand Cut Russet Chips - 8

*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 HeirloomTomatoes, Tree Oyster & King Trumpet mushrooms, aromatics - 38 <i>Suggested: Bernardus Sauvignon Blanc</i>
	Roasted Whole Chilipepper Rockfish with Chimmichurri, Pan-fried Aromatic Fingerling Potatoes for one person 42 for two people - 68 <i>Suggested: Avivo Vermentino</i>
steamed & braised	Koji marinated Swordfish , Warm Cabbage Tamarind, Fried Shallots & Roasted Rice Powder - 36 <i>Suggested: Navarro Gewurztraminer</i>
	Steamed Fish in Smoked Tangy Coconut Broth with Lion’s Mane Mushroom & Spring Onion - 36 <i>Suggested: Bernardus Chardonnay</i>
	Bouillabaisse with Saffron, Sea Beans, Fennel, Aromatics, Fish & Shellfish, Pernod - 40 <i>Suggested: Navarro Pinot Noir a La Ancienne Methode</i>
seared & fried	Confit Wild King Salmon with Borba Farm Summer Squash, Grilled Little Gem, Cauliflower-Parmesan Puree, warm tartar sauce. - 42 <i>Suggested: Navarro Dry Muscat</i>
	Fish & Chips (<i>gluten free</i>) - 32 Hand-cut Russet Potato, House Tartar Sauce and House Pickles, Apple Cider Vinegar Dust. Deep Set Flyline-caught Rockfish landed in Moss Landing by Fisherman Rich Deyerle <i>Suggested: La Marea Albariño</i>

sweets

- Strawberry Rhubarb Crumble - 14

with Basil Ice Cream
- Passionfruit Creme Brûlée - 14
- Sticky Toffee Pudding - 14

Date Cake, Hot Toffee Sauce, House Vanilla Ice Cream
- Flourless Chocolate Cake - 14

With White Chocolate-Lavender Cremeaux, Minazzoli Ranch Dry-Farmed Cherries, Red Wine Star Anise Syrup.
- House Made Sorbet or Ice Cream with Pistachio Brittle - 9
- Mango Sorbet with Salted Coconut Sauce

Vanilla Ice Cream

Basil Ice Cream

Burnt Honey Ice Cream

Coffee & Tea

- FRENCH PRESS Small or Large (regular or decaf)

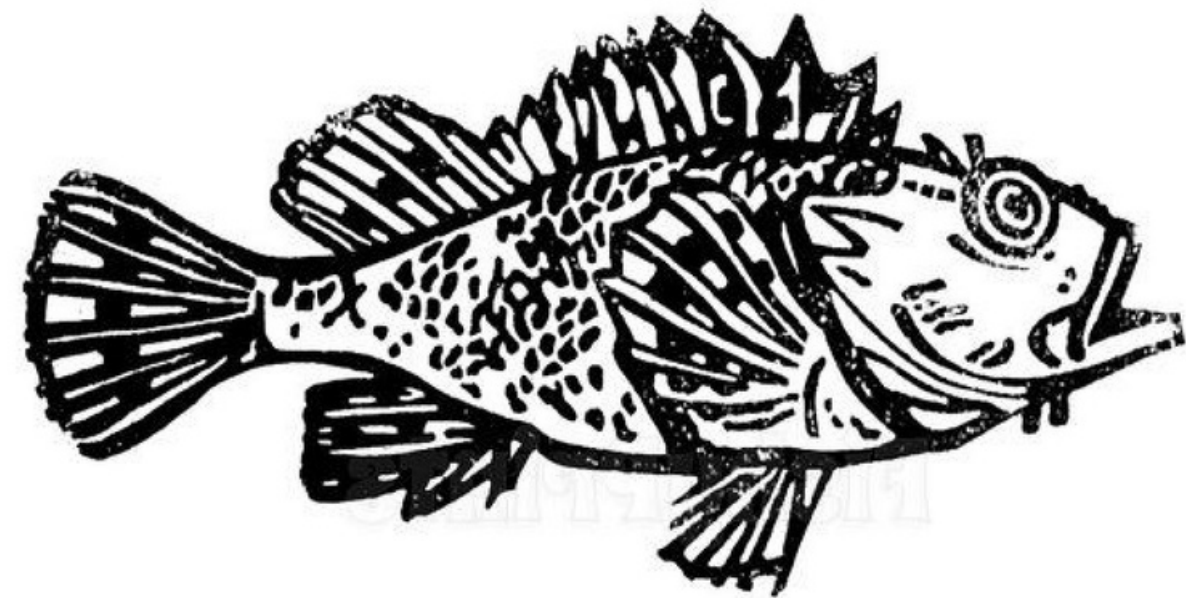
8/16
- Espresso

7
- Latte, Cappuccino

8
- Pot of Organic Bellocq Tea; Black, Green, or Fresh Mint

7

Gratuuity charged on parties of 6 or more. - Tell your server about dietary restrictions.



Monterey Bay Sculpin Rockfish



545 Lighthouse Ave
Pacific Grove CA 93950
(831) 373-8523

IG: @wildfishpg
wild-fish.com