

dinner

August 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, pumpkin 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

Smoked Fish Chowder with house smoked fish,
tarragon-parsley oil, aromatics - 21

for the table

Otto’s **Sourdough** & Japanese **Milk Bread** - 7
Popovers (gf) - 7
with Cultured Butter & Fleur de Sel

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 Heirloom Tomatoes, Roasted Beets, Tree
Oyster & King Trumpet mushrooms, aromatics - 38
Suggested: Bernardus Sauvignon Blanc

Roasted **Whole Chilipepper Rockfish** with
Chimmichurri, Pan-fried Aromatic Fingerling Potatoes
for one person 38
for two people - 68
Suggested: Avivo Vermentino

steamed &
braised

Koji marinated **Swordfish**, Warm Cabbage
Tamarind, Fried Shallots & Roasted Rice Powder - 36
Suggested: Navarro Gewurztraminer

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

Bouillabaisse with Saffron, Sea Beans, Fennel,
Aromatics, Fish & Shellfish, Pernod - 38
Suggested: Navarro Pinot Noir a La Ancienne Methode

seared &
fried

Confit **Ling Cod** with Borba Farm Summer Squash,
Grilled Little Gem, Cauliflower-Parmesan Puree,
warm tartar sauce. - 38
Suggested: Navarro Dry Muscat

Fish & Chips (*gluten free*) - 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
Suggested: La Marea Albariño

sweets

- Apple Crumble** (Prevedelli Farm) - 14
with Bay Leaf 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 Fresh Figs, Red Wine Star Anise Syrup.

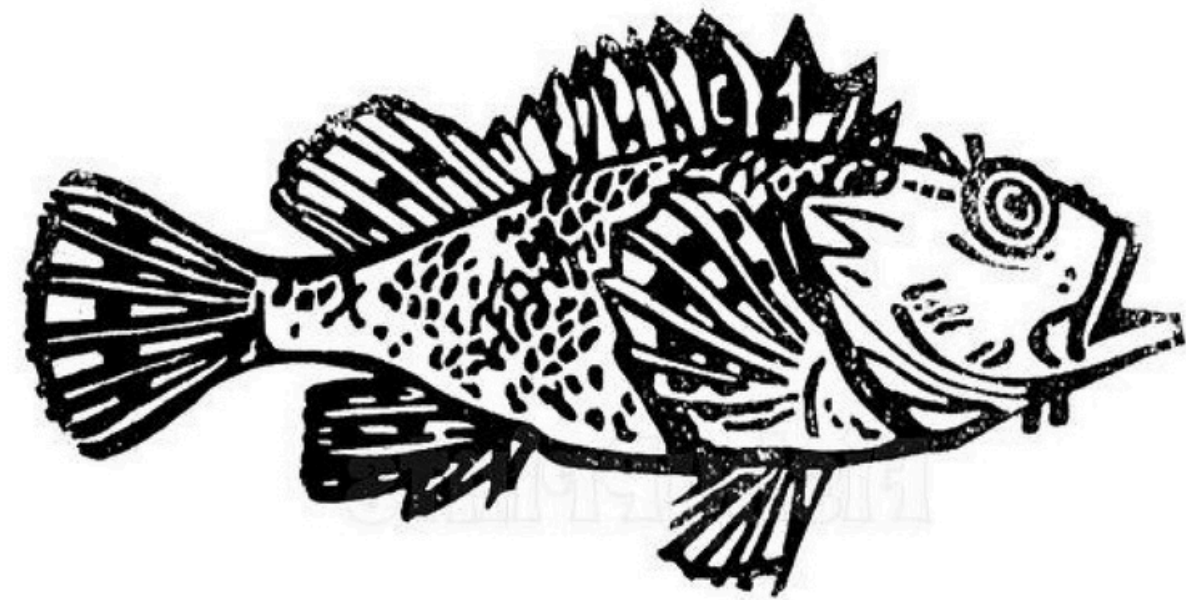
House Made **Sorbet** or **Ice Cream** with Pistachio Brittle - 9

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



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