

# OYSTERS

raw . cocktail . champagne mignonette aq

## PLATTERS & COCKTAILS

### PRAWN

6 old bay poached shrimp . house made cocktail . lemon 13

### VERACRUZ

crab . bay scallops . bay shrimp . spicy tomato sauce  
avocado 12

### DUNGENESS CRAB

house made cocktail . lemon 16

### SAILOR PLATTER

¼ cracked dungeness crab . 4 oysters . 4 shrimp  
pink shrimp salad 30

### SALMON PLATTER

house smoked salmon . house cured gravlax  
. caper . farm egg . crostini 15

## START

### POUTINE

montreal style gravy . french fries . cheese curds 7

### CALABRIAN MEATBALLS

beef . pork . ricotta . marinara sauce . grilled bread 9

### CRISPY BRUSSEL SPROUTS

garlic aioli . lemon 9

### MONTEREY BAY CALAMARI

crispy fried . spicy remoulade 13

### TRIO OF CRUDO

tuna poki . wild fish ceviche . salmon tartare 14

### POPCORN SHRIMP

crispy fried rock shrimp . cajun batter .  
spicy remoulade 14

### PULLED PORK SLIDERS

house smoked bbq pork . coleslaw 8

### STEAMED CLAMS

garlic & white wine . grilled bread 15

### CHOWDER

manila clam . aromatic vegetables . bacon  
potato & cream 6/8 (house favorite)

## SALAD

### SEAFOOD SALAD

crab . shrimp . bacon . farm egg  
buttermilk dressing 18

### CAESAR

little gem lettuce . parmesan . crouton 9

### BUTTER LETTUCE

pear . tomato . feta . champagne vinaigrette 8

## MAIN

### JACK BURGER

niman ranch beef . niman bacon . jack cheese  
brioche . fries 16

### FISH & CHIPS

full sail batter . coleslaw . tartar . fries 16 (house favorite)

