

PLATTERS AND COCKTAILS

OYSTERS

daily selection (ask your server)

PRAWN

6 old bay poached shrimp. house made cocktail . lemon 16

VERACRUZ

crab. bay scallops . bay shrimp. spicy tomato sauce avocado 13

APPETIZERS

SALMON PLATTER

house smoked salmon . house cured gravlax .
caper . farm egg . crostini 16

MARINATED OLIVES

lemon . rosemary 6

CRISPY BRUSSEL SPROUTS

garlic aioli . lemon 10

NEW ENGLAND CLAM CHOWDER (house favorite)

manila clam . aromatic vegetables . bacon . potato & cream 6/8

SOUP OF DAY Ask your Server 5/7

SALADS

(ADD: grilled chicken 5, house smoked salmon 5, prawns 10)

DUNGENESS CRAB CAKE SALAD

butter lettuce . grapefruit . avocado. topped with crispy tortilla strips 17

SANTA FE SALAD

*choice of blackened chicken breast 15
or blackened salmon 16 or cajun prawns 17*

baby mix lettuce . red onions . fire-roasted red bell peppers .
jack & cheddar cheese . avocado . corn . diced tomatoes .
crisp corn tortilla strips . santa fe dressing

CAESAR SALAD

hearts romain tossed in our signature ceasar dressing . shaved
parmesan . croutons 10

MAIN

(UPGRADE: garlic fries 1.50, sweet fries 2)

LOCAL PETRALE SOLE (egg battered or grilled)

green bean . cranberry wild rice pilaf . caper butter sauce 21

THE BIG TEXAS

smoked pulled pork . homemade BBQ sauce . monterey jack &
cheddar cheese . crispy fried jalapenos & onions .
served on ciabatta bread . french fries and coleslaw 15

GRILLED POLENTA

sautéed mushrooms . seasonal vegetables . marinara .
shaved parmesan 16

WILD FISH OR CHICKEN TACOS

pico de gallo . avocado crema . black bean relish .
with fish 17 with chicken 14

FISH & CHIPS

full sail batter . coleslaw . tartar . fries 17 (house favorite)

substitute 4 JUMBO PRAWNS 20

CRAB MELT

jack cheese . grilled red onion . tomato . sourdough roll .
mixed green salad 16

DUNGENESS CRAB

house made cocktail . lemon 16

SAILOR PLATTER

¼ cracked dungeness crab . 4 oysters . 4 prawns
pink shrimp cocktail 38

MONTEREY BAY CALAMARI

crispy fried . spicy remoulade 13

POPCORN SHRIMP

crispy fried rock shrimp . cajun batter .
spicy remoulade 15

TRIO OF CRUDO

tuna poki . wild fish ceviche . salmon tartare 14

STEAMED PEI MUSSELS

leeks . white wine . cream . fresh herbs 13

STEAMED CLAMS

garlic & white wine . grilled bread 15

THE WEDGE

organic iceberg gem .bacon . tomato . red onion . point reyes
blue cheese 9

SEAFOOD SALAD

mixed baby greens . crab . shrimp . bacon . farm egg .
buttermilk dressing 18

BUTTER LETTUCE

pear . tomato . feta . honey balsamic vinaigrette 9.5

SUNBURST SALAD

baby spinach . avocado . mango . strawberries .
blueberries . honey balsamic vinaigrette & balsamic glaze 10

ALFREDO

homemade alfredo sauce. shaved parmesan. pasta.
with chicken 17 with prawns 24

SALMON BLT

salmon . sliced avocado . bacon . gem lettuce . tomato .mixed
green salad 15

PRAWN PASTA

prawns . sweet corn . cherry tomatoes . spaghetti .
basil . olive oil 24

GUMBO

prawns . mussels . bay scallop . andouille sausage
spicy seafood broth . crab garnish . wild rice pilaf 21

JACK BURGER

R & R meats U.S. kobe beef . apple-wood bacon . jack cheese .
pickles . brioche . fries 14.5

CALIFORNIA CHICKEN CLUB

layered with jack cheese . apple-wood bacon . lettuce .
tomatoes . avocado . garlic aioli . grilled sourdough bread . fries
14.5

TODAYS SPECIALS Ask your Server

" I'd rather sing one wild song and burst my heart
with
It, than live a thousand years watching my digestion
and being afraid of the wet "
- jack london

California law advises patrons that
"consuming raw or undercooked meats poultry seafood shellfish
or egg may increase your risk of foodborne illness"

