

## OYSTER BAR

- Oysters Rockefeller** (4 per order)\*  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16
- 
- Each
- M&S Cali Kumo Oysters\*** (50 cal) 3.3
- Washington Bruce's Beach** (50 cal) 2.8
- Oregon Greys Harbor** (50 cal) 3

## APPETIZERS

- Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5
- Seared Ahi Tuna**  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.3
- Chilled Jumbo Shrimp Cocktail** (160 cal) 16.3
- Shrimp Kisses**  
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8
- Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 12.5
- Steamed Clams**  
Tomatoes / White Wine / Fresh Herbs (750 cal) 14
- Tableside Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5
- Open Blue Cobia Crudo**  
Baby Heirloom Tomatoes / Olives / Lemon Caper Vinaigrette (270 cal) 13

## SOUPS & SALADS

- New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.7 | Bowl (240 cal) 7.7
- Maine Lobster Bisque**  
Sherry Cream Cup (400 cal) 8.7 | Bowl (670 cal) 14.5
- Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 9.7
- 10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.5
- The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.5
- Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7
- Grilled Chopped Salads**  
Chicken (630 cal) 16.5 | Salmon (660 cal) 18 | Shrimp (590 cal) 17.5
- Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 25.5
- Entrée Caesar Salad**  
Grilled Chicken (820 cal) 15.5 | Grilled Salmon (890 cal) 17.8  
Calamari "Fritto Misto" (860 cal) 15.8

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

**We are proud to support local and sustainable farms, ranches, fisheries and breweries:**

- Earthbound Farms, San Juan Bautista, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- The Chefs Garden / Heirloom baby beets, Huron Ohio
- Baloian Farms, Fresno, CA
- Garden & Valley isle - Big Eye Tuna, Honolulu, HI
- Pacific Seafood, Sacramento, CA

## CHEF DAMIAN'S RECOMMENDATIONS

**Blackened Rockfish**  
Topped with Sautéed Lump Crab Meat, Served with Andouille Mashed Potatoes, and Sautéed Spinach (830 cal) 26.5

**Crab & Shrimp Stuffed Salmon**  
Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 30.5



## SIGNATURE FISH



- Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)
- Open Blue Cobia + Shrimp Scampi** Simply Grilled / Scampi Style Shrimp / Roasted Vegetables (1070 cal) 40
- Parmesan Crusted Sole** Lemon Caper Butter / Butternut Squash Orzo (760 cal) 26.5
- Herb Crusted Alaskan Halibut** Roasted Vegetable & Potatoes / Lemon Butter (670 cal) 40
- Blackened Rockfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (830 cal) 26.5
- Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 39.5
- Blackened Swordfish** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (880 cal) 32.5
- Grilled Wild Isles Sustainable Salmon** Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce (580 cal) 36
- Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 24

## SEAFOOD SPECIALTIES

- Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 21.8
- Seared Sea Scallops** Roasted Corn & Bacon Hash / Avocado Cilantro Lime Puree (750 cal) 32.8
- Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 22.8
- Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 25
- Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 18.7
- Dungeness Crab & Shrimp Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (460 cal) 33.5
- Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 40.5  
Steamed (670 cal) | Classic Scampi (1200 cal)

## MIXED GRILL SELECTIONS

- McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31.8
- Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 38.5
- Filet & Stuffed Shrimp** Perfect Pair / Steamed Vegetables (1000 cal) 40.5

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

- Center Cut Filet Mignon\* (6oz)** (700 cal) 33.5 **(8oz)** (840 cal) 39
- U.S.D.A. Choice New York Strip (13oz)** (1130 cal) 41
- Dry Rubbed Black Angus Ribeye Steak - Center Cut (13oz)** (1380 cal) 39
- Beef Medallions Bordelaise** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 28
- Parmesan Crusted Chicken** Lemon Caper Butter / Linguini Alfredo (1780 cal) 20
- American Kobe Style Burger** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 18

### GREAT WITH STEAK

- Boursin Blue Cheese** (220 cal) 5
- Truffle Butter** (390 cal) 4
- Truffle Frites** (400 cal) 6
- Lobster Tail** (250 cal) 13.5

### SIGNATURE SIDES

- Baked Gruyere Potatoes** (600 cal) 9
- Grilled Asparagus** (110 cal) 8
- Pan Roasted Mushrooms** (590 cal) 9
- Lobster Mashed Potatoes** (720 cal) 12

### SMALL BATCH MASH

- Blue Cheese & Onion** (810 cal) 8
- Boursin & Mushroom** (960 cal) 8
- Red Pepper White Cheddar** (560 cal) 7

## HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials  
-Bar Bites starting at only \$3-

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director **Isbhak Vazquez** Executive Chef **Francisco Damian**