

OYSTER BAR

Oysters Rockefeller (4 per order)*
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

Each

M&S Cali Kumo Oysters* (50 cal) 3.3

M&S Johnny Shuck's Oysters* (50 cal) 3.2

Connecticut Blue Point* (50 cal) 3.75

Washington Bruce's Beach (50 cal) 3

Oregon Greys Harbor (50 cal) 3.3

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans (580 cal) 16.5

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

Steamed Mussels
Tomatoes / White Wine / Herbs (890 cal) 14.3

Seared Ahi Tuna*
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

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) 13

Dungeness Crab & Shrimp Cake
Fire Roasted Corn Salsa (460 cal) 16.5

Tableside Tartare*
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.8 | Bowl (240 cal) 8

Maine Lobster Bisque
Sherry Cream Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons (490 cal) 9.8

10 Greens Chopped Salad
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9

Grilled Chopped Salads
Chicken (630 cal) 16 | Salmon (660 cal) 18.5 Shrimp (590 cal) 18

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 26.5

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

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

- Lagunitas IPA, Lagunitas, Petaluma, CA.
- Baby Beets, Chefs Garden, Huron, OH.
- Bigeye Ahi Tuna, Garden Valley, Honolulu HI.
- Cali Kumo Oyster, M&S, Humboldt Bay, CA
- Assorted Cheese & Dairy, Challenge Dairy, Dublin CA.
- Exotic Mushrooms, Premier Mushrooms, Coulsa County, CA.

CHEF GUEVARA'S RECOMMENDATIONS

Hawaiian Bigeye Ahi Tuna
Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 32
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Alaskan Halibut
Pan Seared and Served with a Roasted Mushroom Risotto and Vine Ripe Tomato Confit with Fresh Herbs (430 cal) 40



SIGNATURE FISH



Simply Prepared Fresh Fish Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables (870 cal) 33

Parmesan Crusted Sole Lemon Caper Butter / Butternut Squash Orzo (760 cal) 28

Blackened Mahi Mahi Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (810 cal) 32

Cedar Roasted Atlantic Salmon* Berry Reduction / Roasted Vegetables (540 cal) 32

Herb Broth Sea Bass* Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 43

Hawaiian Bigeye Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 31

Grilled Swordfish* Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 35

Grilled Sixty South Salmon Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 31

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 22.8

Seared Sea Scallops Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 34.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 23.8

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 26

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 19.8

Dungeness Crab Stuffed Shrimp* Red Pepper White Cheddar Mash (940 cal) 31.5

Dungeness Crab & Shrimp Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (460 cal) 35

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 41
Steamed (670 cal) | Classic Scampi (1200 cal)

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 33.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 39.8

Steak & Twin Lobster Tails* Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tails (860 cal) 37

Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables (1000 cal) 41

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 34.8 **(8oz)** (840 cal) 40.5

U.S.D.A. Choice New York Strip* (13oz) (1130 cal) 41.5

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) (1380 cal) 40.5

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 29

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 19

American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 19

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Boursin Blue Cheese (220 cal) 5	Creamed Spinach (680 cal) 9	Blue Cheese & Onion (810 cal) 8
Truffle Butter (390 cal) 4	Grilled Asparagus (110 cal) 8	Boursin & Mushroom (960 cal) 8
Truffle Frites (400 cal) 6	Pan Roasted Mushrooms (590 cal) 9.5	Herbed Goat Cheese (950 cal) 8
Lobster Tail (250 cal) 13.5	Lobster Mashed Potatoes (720 cal) 12	Red Pepper White Cheddar (560 cal) 7
	Pancetta Potato & Brussels (340 cal) 8	

FATHER'S DAY
SUNDAY, JUNE 16TH

TREAT DAD TO STEAK & SEAFOOD
THIS FATHERS DAY!
MAKE YOUR RESERVATION TODAY!

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 Carmelo Pullaro Executive Chef Jose A. Guevara