



first tastes

Market Salad | 7

baby tomato, radish, cucumber & sea salt
white balsamic vinaigrette

Caesar Salad | 9

mini grilled cheese, parmesan & white anchovy

New England Clam Chowder | 9

applewood smoked bacon, littleneck clams & potatoes

Asian Pear & Arugula Salad | 10.5

mustard shallot vinaigrette, candied walnuts
point Reyes blue cheese

"BLT" Salad | 12

sugar-herb roasted bacon, jalapeño ranch
sherry bacon dressing

House Cured Salmon | 12.5

lemon cure, roasted beet, goat cheese crema & buttered rye

Duck Carnitas & Cornmeal Crepes | 13

chipotle blackberry & appleslaw

Warm Asparagus & Mushroom Salad | 13

brioche "hole in one", reggiano & truffle vinaigrette

Dungeness Crab Cake | 14

shrimp mousse, lobster lemongrass sauce & tomato jam

Ahi Tuna Tartar | 14

soy, toasted sesame, avocado, scallion
crisp wontons & wakame

Half Dozen Cold Water Oysters | 15

watermelon relish & iced sangrita

land – entrées & half portion sharables

Pan Roasted Half Chicken | 24

sautéed wild mushrooms, goat cheese dumplings,
midnight tomatoes & madeira cream

Lamb Bolognese | *half 13 / full 22*

pappardelle, romano, cerignola olive & mint

Beef Short Rib | *half 16 / full 28*

rich potato puree, peas & carrots, citrus herb braising jus

Roquefort Crusted Filet of Beef | 36

whipped potato, short rib ragout, grilled asparagus & natural jus

Grilled Hanger Steak | *half 15 / full 26*

"bacon & egg" hash, garlic spinach & housemade steak sauce

sea & vegetable – entrées & half portion sharables

Seared Irish Salmon | *half 15 / full 26*
lemon parmesan risotto, marinated tomato & arugula pesto

Roasted Sea Scallops & Braised Beef Short Rib | *half 16 / full 28*
vanilla parsnip puree, glazed carrots & mustard pan sauce

Baleen Bouillabaisse | *29*
scallop, shrimp, mussels, rockfish, calamari & spanish chorizo
tomato, fennel, saffron & aioli croute

Miso Roasted Black Cod | *half 17 / full 30*
charred bok choy, caramelized sweet potato & mushroom vinaigrette

Cane Sugar Seared Ahi Tuna | *half 18 / full 31*
coconut rice, spicy papaya salad, avocado wasabi sauce

Seared Tofu | *half 13 / full 21*
choose accompaniments from either tuna or cod entrees

simply grilled or sautéed

Hanger Steak 8 oz | *23*

Filet of Beef 8 oz | *32*

Sirloin Steak Medallions 8 oz | *24*

simply meats served with housemade steak sauce

Ahi Tuna 7 oz | *29*

Sea Scallops | *26*

Irish Salmon 7 oz | *23*

simply seafood served with citrus butter

sharable sides

Buttered Asparagus | *8*

Sautéed Mushrooms | *8*

Creamed Spinach | *7*

Truffle Fries | *7*

Potato Puree, Cheddar or Plain | *7*

Truffle Lobster Mac & Cheese | *13.5*

A 20% service charge will be added to parties of 8 or more

NO Splitting of checks for parties of 6 or more

Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness