Starters

CHILLED SEAFOOD

1/2 Dozen Oysters On The Half Shell

Horseradish, shallot mignonette, horseradish cocktail sauce, crackers. (ask server for daily selection). Individual oyster -2.25 *(GFA) 13

Hass Avocado, cucumber, shiitake mushroom, radish, soy-ginger sauce. 12

Sashimi Grade Ahi Tuna Tartar(Raw)

Avocado, papaya, citrus, sriracha aioli, taro root crisp, micro herbs. *(GFA) 15

Tartar of Steelhead Salmon (Raw)

Lemon-chive marinade, avocado, capers, cucumber, onions, avocado-wasabi mousse, Taro root chips, (GFA). 12

Seared Ahi Tuna (choice of sesame seed or Jamaican jerk rub) Sashimi grade, cucumber noodles, wasabi , pickled ginger, soy sauce. *(GFA) 16

Citrus Marinated Ceviche White fish, shrimp, cilantro, tomato, avocado, cucumber, jalapeño, scallions, cold pressed olive oil, corn tortilla chips. *(GFA) 15

Chilled Lemon Poached Prawn Martini (4)

Poached Prawn Martini, cucumber, avocado, Horseradish & Vodka cocktail sauce, lemon. 18

HOT SEAFOOD

Porcini Dusted Scallops (2) strawberry, orange segments, grapes, mint, blood orange beurre blanc sauce. 13

Crispy Calamari Semolina crust, crispy jalapeño, lemongrass dipping sauce, sweet chili glaze. 12

Spanish Garlic Shrimp Garlic-tomato sauce, red chili flakes, cilantro, garlic bread, chili oil. *(GFA) 15

Steamed Floridian Clams Hard shell clams, white wine, garlic, scallions, clam broth, garlic bread. *(GFA) 18

Jumbo Lump Crab & Lobster Cakes (2) Pan seared and served with Poblano-cilantro aioli, avocado, creamy sweet corn-papaya relish. 17

Coconut Shrimp (5) Golden shrimp served with pineapple-papaya dipping sauce. 13

FROM THE FARM & FIELD

Wagyu Beef Sliders (3) Garlic Aioli spread, tomatoes, lettuce, caramelized onion and red pepper relish, iack cheese, sweet potato waffle fries. 14

Pistachio Crusted Brie Flash fried, shaved ciabatta crostini, chilled grapes & jalapeño jelly. 9

Bread and Spread Plate Curry-brushed grilled pita bread, smoked paprika-red pepper hummus, Kalamata olive tapenade, cilantro-jalapeño hummus, tzatziki sauce, goat cheese. *(GFA) 9

Artisanal Cheese Platter Chef's seasonal selection of domestic & international cheeses served with jalapeno jelly, grapes, candied walnuts and shaved crostini. 16

SOUP & SALADS

Add to salads
Grilled Salmon \$11 Grilled Shrimp \$8 Ahi Tuna \$16
Grilled Chicken \$7 Flat Iron \$13

Caesar Salad Little Gem lettuce, shaved ciabatta crostini, heirloom cherry tomatoes, watermelon radish, parmesan cheese, Caesar dressing, (Spanish anchovies upon request). *(GFA) 9

Field Green Salad Mixed baby greens, heirloom cherry tomato, raspberries, dried cherries, bleu cheese, candied walnuts and citrus balsamic vinaigrette. 9.5

organic Baby Spinach Salad Pickled shiitake mushroom, cucumber, quail eggs, feta cheese, crunchy bacon, strawberry, warm bacon dressing. 11

orange segments, red onion, heirloom cherry tomatoes, shaved fennel, pine nuts, radish, Laura Chanel goat cheese, Meyer lemon vinaigrette. 13

Maine Lobster & Lump Crab Salad Watermelon bed, citrus, radish, avocado, snap peas, heart of palm, micro salad, pistachio dust, rosewater-vanilla dressing 18

Chefs Daily Creation Soup Ask your server.

Cup 4 Bowl 6 *(GFA)

Our Famous Clam Chowder A rich and hearty soup filled with clams and chunks of potato, served with crackers. Cup 5 Bowl 8 *(GFA)

Per California law, we are only offering water service upon request.

We support local, sustainable and organic practices whenever possible.

^{*} Consuming Raw Or Under-cooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness.

Entrées

FROM THE OCEAN "SUSTAINABLE SEAFOOD"

Nori Vegetable Crusted Chilean Sea Bass

(MSC certified) Pan seared, truffle celery silk, heirloom cherry tomatoes, edamame, lemongrass beurre blanc sauce.(GFA) 42

G Blackened Pacific Swordfish Mascarpone mashed potatoes, corn-fava succotash, creamy cilantro-avocado sauce, spicy papaya relish. 35

Wasabi Sesame Crusted Yellowfin Tuna

Sashimi grade, served rare on wasabi mashed potatoes, ginger baby bok choy slaw, lotus root chips and teriyaki-miso sauce. *(GFA). 38

G Loch Etive Steelhead Salmon

Pistachio crust, garlic mashed potatoes, sautéed spinach, citrus-pomegranate beurre blanc sauce. 29

G Lemon Pepper Crusted "Diver" Scallops Mascarpone cheese- polenta, shiitake mushroom, corn-fava succotash, blood orange butter sauce. 33

Seafood Mixed Grill Blackened salmon, scallops, jumbo shrimp, King crab leg, grilled asparagus, grilled lemon, coconut-basmati rice, lemon beurre blanc sauce. *(GF) 47

Seafood Cioppino Daily catch, shrimp, scallops, clams, shaved fennel, spicy fisherman broth, cilantro, toasted bread. *(GFA) 29 Add Linguini 31

Mediterranean Seafood Linguini

Daily catch fish, shellfish, spinach, garlic, cherry tomatoes, lemon-caper butter sauce & toasted garlic bread. 31

Butter Poached Maine Lobster Tail

Peewee potatoes, asparagus, Bearnaise sauce, drawn butter. * (GF) Market Price (Ask Server)

Surf and Turf

Maine lobster tail, center cut filet, peewee potatoes, asparagus, drawn butter, Madeira sauce and Béarnaise. Market Price (ask server)

*All steaks can be prepared Oscar Style for an additional \$7

Jonah crab meat, Béarnaise sauce, asparagus, garlic mashed potatoes.

- * Add ¼ Lb of Alaskan King Crab Legs for any Entrée \$15
- * Add Shrimp side for any Entrée for \$9

FROM THE FARM "ALL NATURAL MEATS"

Gi All-Natural Filet Mignon 8 oz. center cut, peewee potatoes, seasonal chef's vegetables, tomato jam compound butter, Madeira sauce. 39

G Kona Coffee Rubbed Ribeye

18 to 20 oz., garlic mashed potatoes, chef's vegetables, Kona coffee compound butter. 50

Madeira Braised Boneless Beef Short Ribs

12 oz, cauliflower puree, brussels sprouts, cipollini onion, carrots, Madeira sauce & almonds gremolata. *(GFA) 34

№ Grilled New Zealand Rack of Lamb

Citrus-rosemary marinated and served with three cheese risotto, vegetables ragout, mint jelly & Madeira sauce. 40

All-Natural Bone-in Pork Chop

12 to 14 oz., crispy pancetta brussel sprouts, oven roasted cauliflower purée, apple whole grain mustard & fennel sauce. *(GFA) 29

Shelton Farm's "Free Range" Bone-In

Chicken Breast Rosemary-citrus marinade, garlic mashed potatoes, asparagus, cipollini onion, porcini mushroom demi-glace. *(GFA) 27

FROM THE FIELD

Chipotle Tri-Color Tortellini Cheese filled pasta, beech mushrooms, garlic, cherry tomatoes, artichokes, green peas, spinach, creamy chipotle sauce, parmesan cheese. 21 Add Chicken 25 Add Shrimp 27

Thai Stir Fry Asian stir fried vegetables, coconut basmati rice, peanut-sambal sauce, tofu & wonton crisps. (GFA) 19 (Vegan alternative option is available) Add Chicken 23 Add Shrimp 25

Roasted Cauliflower Platter Creamy spinach, roasted Brussels sprouts, cauliflower puree, caramelized cippolini onions, feta cheese, marcona almonds, romesco sauce. *(GFA) 21

ON THE SIDE

Roasted Brussels Sprouts Casserole with Almonds,
Bleu Cheese & Pancetta 10
Chef's Vegetables 8
Garlic Spinach 8
White truffle celery root silk 9
Garlic Mashed Potatoes 5
Coconut Basmati Rice 5

05/24/2016 Bread is served upon request. *(GF) Gluten Free *(GFA) Gluten Free Alternative

We take every reasonable step to ensure that the meat, seafood, and produce we purchase is fresh, sustainable and local.

Don't be afraid to ask for changes or modifications, but all requests may not be possible.

There is a \$5 charge for all Split Entrées

Executive Chef: Mourad Jamal