



## THE RAW COUNTER

SEA OF CORTEZ PRAWN COCKTAIL 18    DUNGENESS CRAB COCKTAIL 18  
OYSTERS by the half dozen  
Chef's Selection (*Ask your server for today's availability*) 16

### CHILLED SEAFOOD PLATTER

*½ Maine Lobster, Dungeness Crab, Mussels, Littleneck Clams,  
Jumbo Prawns, Oysters on the Half Shell  
Served with Grated Horseradish, Champagne Mignonette, Cocktail Sauce* 59

## STARTERS

BLUE CRAB "JUMBO LUMP" CRABCAKE  
*Smoked Onion Remoulade, Pea Vines & Apple* 16

AHI TUNA CRUDO  
*Quinoa-Cucumber Salad, Avocado, Chiles, Soy-Ginger Vinaigrette* 16

FRITTO MISTO  
*Tiger Shrimp, Cod, Octopus, Haricot Vert, Anaheim Peppers, Fennel, Salsa Brava* 15

GRILLED SPANISH OCTOPUS  
*Chorizo, Fingerling Potatoes, Saffron Aioli, Arugula* 19

CRISPY ARTICHOKE & BRUSSELS SPROUTS  
*Meyer Lemon Yogurt, Sumac, Pomegranate* 13

BURRATA CHEESE WITH BLOOD ORANGE  
*Lavender Olive Oil, Marcona Almonds, Coriander & Honey* 16

SMOKED FISH SAMPLER  
*Nova Lox, Salmon, Trout, Sturgeon, House Pickles, Dill Crème Fraiche* 20

## SOUP & SALADS

FARMERS MARKET GREENS  
*County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Herb Vinaigrette* 10

SWEET GEM CAESAR  
*Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Pecorino Cheese* 10

ROASTED GOLD BEETS & WATERMELON  
*Whipped Feta, Pistachios, Pomegranate Seeds, Watercress, Citrus Vinaigrette* 13

DUNGENESS CRAB LOUIE  
*Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing* 24

GRILLED PRAWN COBB  
*Butter Lettuce, Avocado, Tomatoes, "Oregonzola" Blue Cheese, Bacon, Red Wine Vinaigrette* 22

NEW ENGLAND CLAM CHOWDER 8    LOBSTER BISQUE 11

## MESQUITE GRILLED

“CHULA” CAUGHT LOCAL SWORDFISH

*“Sicilian” Eggplant Caponata, Savoy Spinach, Minus & Vinegar 42*

“WILD ISLES” SCOTTISH SALMON

*Braised Cipollini Onions, Butternut Squash, Brussels Leaves, Pomegranate Gastrique 32*

SOUTH AMERICAN LOBSTER TAIL

*Yukon Gold Mashed Potatoes, Grilled Asparagus, Drawn Butter 48*

CERTIFIED BLACK ANGUS RIBEYE

*Yukon Mash, Grilled Asparagus, Oregon Blue Cheese, Red Wine Marmalade 41*

## SPECIALTIES

SAUTEED NEW BEDFORD SEA SCALLOPS

*Cauliflower, Caper-Raisin Vinaigrette, Pickled Apple, Spanish Almonds 36*

TRUE HOLLAND DOVER SOLE

*Fingerling Potatoes, Haricot Vert, Wild Mushrooms, Meuniere Sauce 42*

SEVEN SPICED FIJIAN ‘RARE’ YELLOWFIN TUNA

*Black Rice, Edamame, Bok Choy, Soy-Yuzu Vinaigrette, Shishito Peppers 42*

DUNGENESS CRAB CIOPPINO

*Mussels, Clams, Prawns, Cod, Scallops, Linguini, Herbed Tomato Broth 37*

“CHULA” CAUGHT LOCAL OPAH

*Bell Pepper Sofrito, Arugula, Radishes, Umbrian Olive Oil 36*

ALASKAN RED KING CRAB LEGS

*Fingerling Potatoes, Sautéed Spinach, Drawn Butter 45*

LINGUINI WITH SEA SCALLOPS & MAZATLAN PRAWNS

*Roasted Mushrooms, Cherry Tomatoes, Spinach, Pecorino Romano 32*

ROASTED JIDORI CHICKEN BREAST

*Cranberry Beans, Pancetta, Peas and Carrots, Sage Pan Jus 24*

SLOW BRAISED LAMB SHANK

*Pea Vines, Pickled Fennel, Green Olives, Pomegranate Pesto 32*

EXECUTIVE CHEF: Stafford Mather

SOUS CHEF: Francisco Contreras

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*\*Due to California’s drought, we will be serving water upon request only\**