

Starters

CHILLED SEAFOOD

Citrus Marinated Ceviche

White fish, shrimp, cilantro, tomato, Haas avocado, cucumber, jalapeño, scallions, olive oil, papaya-serrano relish, corn tortilla chips. (GFA) 16

Yellowfin Ahi Tuna Poke Nachos (Raw)

Wonton chips, serrano pepper, radish, Haas avocado, scallion, Sriracha aioli. 18

Gf Df Chilled Poached Prawn Martini (4)

Lemon poached prawns, Haas avocado, horseradish-vodka cocktail sauce. 18

Df Seared Ahi Tuna

Sashimi grade. Cucumber noodles, wasabi, pickled ginger. (Choice of sesame seed or Jamaican jerk rub) 16

SEAFOOD

Lobster Nachos

Crispy corn tortilla chips, lobster meat, fresh sweet corn salsa, Haas avocado, pickled watermelon radish, jack-cheddar cheese, creamy lobster sauce. 24

Crispy Calamari

Semolina crust, crispy jalapeños, lemongrass dipping sauce, sweet chili glaze 13

Coconut Shrimp (5)

Coconut-tempura crust, pineapple-papaya dipping sauce. 13

Maryland Jumbo Lump Crab Cakes (2)

Pan seared. Poblano-cilantro aioli, Haas avocado, sweet corn & papaya creme fraiche, petite greens. 18

Steamed Floridian Clams

Garlic-herb butter, white wine, scallions, clam broth, toasted ciabatta. (GFA) 18

New England Style Clam Chowder

Clams, potatoes, celery, shaved ciabatta crostini. (GFA) 10

Soup of the Day

Chef's daily creation. 8

FROM THE FARM & FIELD

Artisanal Cheese Platter

Chef's seasonal selection of three domestic & international cheeses, jalapeño jelly, grapes, candied walnuts, shaved crostini. (GFA) 16

Gf Crispy Brussels Sprouts Casserole

Pancetta, dry figs, chipotle crema, Maytag bleu cheese, toasted almonds. 11

Pistachio-Crusted Brie

Flash fried, Shaved ciabatta crostini, grapes, jalapeño jelly. 9

Bread & Spread Plate

Curry-brushed grilled pita bread, smoked paprika-red pepper hummus, Kalamata olive tapenade, cilantro-jalapeno hummus, tzatziki sauce, Laura Chanel goat cheese. 10

Shared Appetizer Platter

Pistachio Crusted Brie, Crispy Calamari & Bread and Spread Plate 25

SALADS

Salad Enhancements

Grilled Salmon \$12 Grilled Shrimp \$9 Ahi Tuna \$20
Grilled Chicken \$8 Flat Iron \$16 Scallops \$12

Caesar Salad

Little Gem lettuce, shaved ciabatta crostini, heirloom cherry tomatoes, watermelon radish, Parmesan cheese, Caesar dressing (anchovies upon request) (GFA)

Gf Field Greens Salad

Mixed baby greens, heirloom cherry tomato, raspberries, dried cherries, Maytag bleu cheese, candied walnuts, citrus balsamic vinaigrette. 11

Gf Beet & Citrus Salad

Watercress, dried cherries, strawberries, oranges, heirloom cherry tomatoes, pickled fennel, candied pepitas, radish, Humboldt Fog cheese, pomegranate creme fraiche, Meyer lemon vinaigrette 13

Gf Maine Lobster & Lump Crab Salad

Watermelon, oranges, pickled watermelon radish, Haas avocado, peas, hearts of palm, pistachio dust, vanilla-rosewater dressing, petite greens. 22

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.

All items on this menu are cooked to order or raw. May 31, 2018

Entrées

FROM THE OCEAN SUSTAINABLE SEAFOOD

Gf Pan Seared Chilean Sea Bass

Lemon pepper crust, truffled celery root silk, edamame, heirloom cherry tomatoes, lemongrass beurre blanc (MSC certified) 44

Wasabi Sesame-Crusted Yellowfin Tuna

Sashimi grade. Served rare on wasabi mashed potatoes, with a ginger baby bok choy slaw, lotus root chips, miso-teriyaki sauce (GFA) 43

Gf Pistachio-Crusted Loch Etive Salmon

Roasted peewee potatoes, sautéed zucchini, citrus-pomegranate beurre blanc 33

Gf Lemon Pepper-Crusted Diver Scallops

Soft mascarpone white polenta, pickled shiitake mushrooms, corn-fava succotash, blood orange butter sauce 35

Gf Seafood Mixed Grill

Blackened salmon, scallops, jumbo shrimp, king crab leg, grilled asparagus, grilled lemon, coconut-basmati rice, lemon beurre blanc 55

Seafood Cioppino

Fresh seasonal fish, shrimp, scallops, clams, pickled fennel & shiitake mushroom, tomato broth, toasted ciabatta. (GFA) 34 Add Linguini 38

Mediterranean Seafood Linguini

Fresh seasonal fish, clams, shrimp, scallops, spinach, garlic, cherry tomato, lemon-caper beurre blanc sauce, toasted ciabatta. (GFA) 35

Gf Butter-Poached Maine Lobster Tail

Roasted peewee potatoes, asparagus, bearnaise sauce, drawn butter 60

Gf Surf & Turf

Maine lobster tail, center cut filet, roasted peewee potatoes, asparagus, drawn butter, Madeira and bearnaise sauce.

(GFA) 80

**Upgrade Your Dish To Oscar Style -
Maryland Jumbo Lump Crab, Béarnaise Sauce,
Asparagus, Garlic Mashed Potatoes,
For An Additional \$17
Add ¼ Lb Of Alaskan King Crab Legs
To Any Entrée \$17
Add (6) Shrimp For \$9
Add (3) Diver Scallops For \$12**

FROM THE FARM ALL NATURAL MEATS

Gf All-Natural Filet Mignon 8 oz

Roasted peewee potatoes, Chef's vegetables, tomato jam compound butter, Madeira sauce. 42

Gf Madeira-Braised Prime Boneless Beef Short Ribs 12 oz

Fennel-potato puree, asparagus, cipollini onions, baby carrot, cherry tomatoes, Madeira sauce, almond gremolata. 35

Gf Shelton's Farm Free Range Bone-In Chicken Breast

Rosemary-citrus marinade, soft mascarpone polenta, asparagus, cipollini onion, porcini mushroom demi-glace. 29

The Poseidon Truffle Kobe Burger 10 oz

Potato bun, caramelized onions, Gouda cheese, savory tomato jam, bacon, over easy egg, Red Oak lettuce, sweet pickle aioli, truffle Parmesan fries 24

FROM THE FIELD

Wild Mushroom Ravioli (6)

Truffle crema sauce, shallot duxelle, candied walnuts, pickled shiitake mushroom, feta cheese. 23 With Shrimp 28

Thai Stir Fry

Stir fried vegetables, coconut basmati rice, sambal marinated tofu, shishito peppers, peanut-sambal sauce, sesame, wonton crisps. (GFA) 20 Add Chicken 25 Add Shrimp 28 (Vegan alternative option is available)

Roasted Cauliflower Platter

Roasted Brussels sprouts, spinach, cauliflower puree, caramelized cipollini onions, feta cheese, marcona almonds, romesco sauce. 25

ON THE SIDE

**Corn-Fava Succotash 8
Chef's Vegetables 8
Parmesan-Truffle Fries 10
Garlic Spinach 8
Garlic Mashed Potatoes 5
Mascarpone Polenta 8
Stir Fried Vegetables 8
Coconut Basmati Rice 5**

Bread is served upon request.

(GF) Gluten Free (GFA) Gluten Free Alternative (DF) Dairy Free.

Locally sourced, sustainable, chef-inspired modern cuisine.

Vegetarian & special dietary requests are met with enthusiasm.

There is a \$5 charge for all split entrées.

May 31, 2018

Executive Chef: Mourad Jamal