



BRUNCH

THE RAW COUNTER

OYSTERS* *Chef's Selection, by the half dozen* 17

DUNGENESS CRAB COCKTAIL 18

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER*

Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters, Grated Horseradish, Champagne Mignonette, Cocktail Sauce 65

“TSAR NICOULAI RESERVE” AMERICAN STURGEON CAVIAR

Buckwheat Blinis, Crème Fraiche, Sieved Egg 135

STARTERS

JUMBO LUMP CRAB CAKE

Lemongrass Crème Fraiche, Pickled Mustard Seeds, Pea Shoots & Apple 16

AHI TUNA CRUDO*

Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives 16

GRILLED SPANISH OCTOPUS

Chorizo Hummus, Roasted Eggplant, Baby Squash, Caper Berry, Olive Oil 19

ROASTED CAULIFLOWER

Dijon-White Soy Vinaigrette, Pine Nuts, Fresno, Mint, Cilantro, Charred Jalapeno Aioli 10

SMOKED FISH SAMPLER

Nova Lox, Salmon, Trout, Swordfish, Albacore, Crostinis, Dill Crème Fraiche, Trout Roe 20

ARTISAN CHEESE PLATE

Chef's Selection, Almonds, House Made Jam, Honeycomb 15

SOUP & SALADS

FARMERS MARKET GREENS

County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Vinaigrette 11

SWEET GEM CAESAR

Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Pecorino Cheese 11

Add Chicken 7 *Add Prawns* 12 *Add Salmon* 18

BEET & HEIRLOOM TOMATOES

Whipped Burrata, Prosciutto, Basil Pesto, Marinated Shallots, Hemp Seeds 17

DUNGENESS CRAB LOUIE

Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing 24

GRILLED PRAWN COBB

Butter Lettuce, Avocado, Tomatoes, Pt. Reyes Blue Cheese, Bacon, Red Wine Vinaigrette 22

NEW ENGLAND CLAM CHOWDER 8



B R U N C H

BREAKFAST

BOURBON BRIOCHE FRENCH TOAST

Grilled Stone Fruit, Whipped Ricotta, Candied Walnut, Seasonal Jam, Maple Syrup 19

MARYLAND CRAB EGGS BENEDICT

Blue Crab, Baby Spinach, Salt Roasted Potatoes, Old Bay Hollandaise 23

SPRING VEGETABLE FRITTATA

Organic Eggs, Herbed Goat Cheese, Seasonal Vegetables, Greens 19

NOVA LOX EGGS BENEDICT

House-Made Lox, Grilled Asparagus, Salt Roasted Potatoes, Lemon Hollandaise 21

MESQUITE GRILLED

PACIFIC SWORDFISH

Marinated Squash, Vadouvan-Labneh, Pancetta, Mustard Frill, Pickled Mustard Seed 36

SCOTTISH ISLES SALMON

Salumi, Cherry Tomatoes, Farmers Arugula, House Squid Ink Gnocchi, Brioche Croutons 29

CANADIAN COLD WATER LOBSTER TAIL

Fingerling Potatoes, Grilled Asparagus, Drawn Butter 55

CERTIFIED ANGUS HANGER STEAK

Early Summer Greens, Avocado Chimichurri, Haloumi Croutons 28

SPECIALTIES

SEARED AHI TUNA SANDWICH*

Tomato -Fresno Chile Jam, Avocado, Frisee, Toasted Brioche 19

SEARED EAST COAST SEA SCALLOPS

Parsnip Puree, Melted Leeks, Chanterelles, Garlic Salsa Verde, Pea Vine 35

OREGON PETRALE SOLE

Fingerling Potatoes, Haricot Vert, Roasted Wild Mushrooms, Meuniere Sauce 25

ZA'ATAR SPICED FIJIAN YELLOWFIN TUNA*

Seared Rare, Niçoise Vegetables, Black Olive Vinaigrette, Cured Egg Yolk 36

BERING SEA RED KING CRAB LEGS

Marble Fingerling Potatoes, Bloomsdale Spinach, Drawn Butter 55

LINGUINE WITH WHITE TIGER SHRIMP

Savoy Spinach, English Peas, Shaved Fennel, Calabrian Chile, Basil, Garlic Breadcrumbs 24

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

GENERAL MANAGER: Mauricio Mayorga EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras



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