

# THE RAW COUNTER

OYSTERS\* by the half dozen, Chef's Selection 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 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, Watercress, Apple 16

### AHI TUNA CRUDO\*

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

#### SHRIMP SCAMPI

Sea of Cortez Prawns, Garlic, Calabrian Chili, Preserved Lemon, Butter, Fines Herbes 21

#### FRIED CALAMARI

Tubes, Tentacles, Smoked Chili Sauce, Herbs, Grilled Lemon 14

# **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, Crostini, 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

### **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, "Caveman" Blue Cheese, Bacon, Red Wine Vinaigrette 24

NEW ENGLAND CLAM CHOWDER 8 LOBSTER BISQUE 11



# MESQUITE GRILLED

#### CANADIAN COLD WATER LOBSTER TAIL

Yukon Gold Mashed Potato, Grilled Asparagus, Drawn Butter 55

#### PACIFIC SWORDFISH

Marinated Squash, Vadouvan-Labneh, Pancetta, Mustard Frill, Pickled Mustard Seed 46

#### **CERTIFIED ANGUS RIBEYE**

Yukon Gold Mashed Potato, Grilled Asparagus, Pt. Reyes Blue Cheese, Shallot Marmalade 46

### SEA OF CORTEZ CABRILLA SEABASS

Mediterranean Cous Cous, Cucumber, Marinated Tomato, Mint, Dill Crème Fraiche 46

#### CENTER-CUT FILET MIGNON

Yukon Gold Mashed Potato, Grilled Asparagus, Shallot Marmalade 48

# **SPECIALTIES**

#### SEARED EAST COAST SEA SCALLOPS

Parsnip Puree, Melted Leeks, Chanterelle, Green Garlic Salsa Verde, Pea Vine 44

# TRUE HOLLAND DOVER SOLE

Fingerling Potatoes, Haricot Vert, Wild Mushrooms, Meuniere Sauce 43

### ZA'ATAR SPICED FIJIAN YELLOWFIN TUNA\*

Seared Rare, Niçoise Vegetables, Black Olive Vinaigrette, Cured Egg Yolk 42

# BERING SEA RED KING CRAB

Marble Potatoes, Bloomsdale Spinach, Drawn Butter & Lemon 55

# SCOTTISH ISLES SALMON

Salumi, Cherry Tomatoes, Farmers Arugula, House Squid Ink Gnocchi, Brioche Croutons 35

### ALASKAN HALIBUT

Spring Pea Risotto, Asparagus, Crispy Maitake Mushrooms, Pea Vines 46

# OREGON DUNGENESS CRAB CIOPPINO

Mussels, Clams, Prawns, Cod, Scallops, Linguine, Herb Tomato Broth 37

# PANKO DUSTED ABALONE

Yukon Gold Mashed Potatoes, Grilled Asparagus, Citrus Butter 85

### LINGUINE WITH LOBSTER

Savoy Spinach, English Peas, Shaved Fennel, Calabrian Chile, Basil, Garlic Breadcrumbs 32

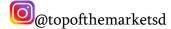
# ROASTED JIDORI CHICKEN BREAST

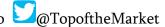
Charred Corn Succotash, Marcona Almond Romesco, Pickled Shallots, Farmers Arugula 26

# BEER BRAISED SHORT RIB

Yukon Gold Mashed Potatoes, Roasted Squash, Braising Jus, Horseradish Chimichurri 32

GENERAL MANAGER: Mauricio Mayorga EXECUTIVE CHEF: Jeremy Loomis **EXECUTIVE SOUS CHEF: Francisco Contreras** 





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 $<sup>^</sup>st$  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