



SDRW LUNCH

*San Diego Restaurant Week
Served January 20th-27th, 2019*

LUNCH | TWO COURSES 20⁰⁰

– **UPGRADES** (*enhance your experience!*) –

OYSTERS ON THE HALF SHELL *add 17⁰⁰*
Six seasonal oysters, red wine mignonette, lemon, hot sauce

SEAFOOD PLATTER FOR TWO *add 28⁰⁰*
*Selected oysters, Baja shrimp cocktail, Jonah crab claws,
Snow crab legs, whitefish ceviche, red wine mignonette*

FIRST COURSE (CHOOSE ONE)

CHOWDER

*Smoked fingerling potatoes, crispy pork belly,
clams, celery, grilled sourdough*

TOMATO AND CASCABEL CHILE SOUP

Tomatillo salsa, sweet corn crema

CORN FRITTERS

Old Oay butter, pepper jelly

FRIED BRUSSELS SPROUTS

Salsa roja, hot carrots, cotija cheese, lime

BLISTERED SHISHITO PEPPERS

Edamame, jalapeño & Meyer lemon vinaigrette, tajin, cilantro

SECOND COURSE (CHOOSE ONE)

SHRIMP A LA PLANCHA

Corn, crema, chile de arbol, lime

SHELLFISH PIPERADE

*Choice of black mussels or Venus clams, Spanish piperade,
white wine, parsley, shallots, garlic, Basque pepper,
grilled bread (upgrade bread to pasta \$4)*

BOARDWALK CHOPPED SALAD

*Artisan baby lettuce blend, grilled chicken, cherry tomato, garbanzo beans,
cucumber, avocado, quinoa, cotija, white cheddar, tomatillo vinaigrette*

PB WEDGE

*Baby iceberg, roasted tomato, radish, bacon, blue cheese,
breaded wild Argentine shrimp*

CHEESEBURGER

*All-natural half pound beef patty, lettuce, tomato, onion, cheddar,
Russian dressing (add avocado, bacon, or egg \$2 each)*

HARVEST BOWL

*Quinoa, black beans, broccoli, roasted corn, sweet drop peppers,
pickled red onion, avocado, cilantro-cashew cream, jalapeño vinaigrette*

