

Raw

☉ OYSTERS ON HALF SHELL ... 6 FOR \$24 | 12 FOR \$48
Apple Mignonette, Cocktail Sauce, Fresh Horseradish

CHEF'S CRUDO ... \$20
Thinly Sliced Seafood, Seasonal Ingredients

☉ SHRIMP COCKTAIL ... \$21
Poached Jumbo Shrimp, Chipotle Cocktail Sauce

☉ CHILLED LOBSTER ... MARKET PRICE
Herb Aioli, Chipotle Cocktail Sauce, Lemon

ROCKFISH CEVICHE ... \$18
Locally Caught Rockfish, Grilled Pineapple, Pickled Red Onions, Al Pastor Broth, Jalapeño Salad, Plantains

☉ AHI TUNA TOSTADA ... \$20
Local Seared Tuna, Crisp Corn Tortillas, Avocado, Jalapeño, Radish, Crema, Cilantro

SEAFOOD TOWER ... \$65 | \$120
BIG - 6 Oysters, 6 Shrimp, Ceviche, Seared Tuna
BIGGER - 12 Oysters, 8 Shrimp, Ceviche, Seared Tuna, 1 lb Lobster

Share

NEW ENGLAND CLAM CHOWDER ... \$12
Bacon, Clams, Potatoes, Cream, Thyme

☉ BREAD SERVICE ... \$10
Everything Spice Sourdough, Whipped Smoked Sea Salt Butter, Dill Caper Butter

☉ BAHIA WEDGE ... \$15
Romaine, Baby Tomatoes, Pickled Onion, Bacon Bleu Cheese, House Ranch Dressing

☉ THE GREEN HOUSE ... \$14
Baby Gem Lettuce, Strawberries, Sprouts, Sunflower Seeds, Radish, Pickled Onion, Queso, Meyer Citronette

VEGAN HUMMUS PLATE ... \$15
Garlic Hummus, Cucumber, Tomato, Red Onion, Olives, Arbequina Olive Oil, Naan

WAGYU & LAMB MEATBALL ... \$22
Pasture-Raised Beef and Lamb Meatball, Whipped Valbreso, Calabrian Chili Tomato Sauce

☉ DAY BOAT SCALLOPS ... \$36
Seared Scallops, Creamy Polenta, Corn, Red Pepper, Edamame, Chili, Beurre Blanc

BUTTER SEARED JUMBO CRAB CAKE ... \$23
Honeydew-Cucumber, Citrus Segments, Herbs, Crispy Tortilla, Sun Dried Tomato & White Anchovy Chimichurri

BISTRO STEAMED MUSSELS ... \$20
Prince Edward Island Mussels, Garlic, Fennel, White Wine, Fresno Chilies, Butter, Grilled Bread

☉ INDIAN IRON MUSHROOMS ... \$14
Roasted Local Mushrooms, Veal Demi-Glace, Butter Goat Cheese

☉ CHAR-GRILLED BROCCOLINI ... \$12
Garlic, Chilies

CRISPY BRUSSEL SPROUTS ... \$15
Smoked Bacon, Feta & Citrus-Soy Sauce

Feast

CATCH OF THE DAY ... MARKET PRICE
Please ask server for today's selection

☉ PAN SEARED SEABASS MEUNIÈRE ... \$42
Local Sea Bass, Lemon Garlic Risotto, Brown Butter Sauce, Confit Tomato, Preserved Lemon and Olive Salad

SHRIMP ARRABBIATA ... \$38
Linguine, Bacon Lardon, San Marzano Tomato, Garlic, Capers, Vodka, Chili Flakes

18OZ GRILLED BONE-IN RIBEYE ... \$64
Roasted Garlic-Chipotle Butter
Smoked Gouda Mac & Cheese

CHICKEN UNDER A BRICK ... \$36
Mary's ½ Chicken, Harissa Marinated, Forbidden Rice
Pea Tendrils, Roasted Eggplant-Tomato Ragout

☉ VEGETABLE UDON ... \$30
Rice Udon Noodles, Roasted Squash, Mushroom, Kale Basil, Broccolini, Coconut Curry Sauce



V - Vegetarian | VG - Vegan | GF - Gluten Free

Please alert your server to any food allergies before ordering. The current sales tax will be added to the price of all food and beverage items served. For parties of 6 or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. WARNING: Consuming raw or undercooked meat, eggs, poultry, seafood, or shellfish may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Your check includes a 3% kitchen appreciation fee, shared 100% amongst our hardworking kitchen employees allowing them to participate in the success of the restaurant.