

San Diego Bayfront

We take pride in offering responsibly wild-caught and farmed seafood. We believe in a "boots on the ground" approach by visiting the fisheries we purchase from—understanding their processes inside and out before serving their catch in our restaurants.

Bread & Chowder

- CHEESY GARLIC BREAD** 11.5 with crab 21.5
NEW ENGLAND CLAM CHOWDER cup 9.5 bowl 11.5 (WHITE)
MANHATTAN CLAM CHOWDER cup 9.5 bowl 11.5 (RED)

Chilled Seafood

- FRESH SHUCKED OYSTERS***
cocktail sauce, grated horseradish
JAMES RIVER (6), Chesapeake Bay, VA 20
LAGUNA BAY (6), Bahia De San Quentin, MX 20
COMBO (3 of each) 20
- CHILLED SEAFOOD PLATTER*** 100
honduran lobster tail (1), shucked-to-order oysters (6), prawn cocktail (6), black mussels (10), littleneck clams (6), mignonette sauce, cocktail sauce, grated horseradish, butter, lemon you deserve it! (go halves for \$60)
- PRAWN COCKTAIL (5)** 19.5
poached in white wine, lemon, herbs
- PERUVIAN SCALLOPS ON THE HALF SHELL (6)*** 21
miso dressing, avocado puree, cucumber, roe, micro cilantro
- SMOKED SALMON** 17
capers, red onion, crostini, house tartar
- AHI TUNA SASHIMI or ICHIBAN*** 19
seaweed salad, pickled ginger, wasabi
- AHI POKE*** 20 - add 1/4 avocado +2
ginger, soy, green onion, sesame, chili, wonton chips;
- PERUVIAN STYLE SHRIMP CEVICHE*** 16
lime, leche de tigre, bell peppers, tomato, jalapeno, chips

Hot Appetizers

- CRISPY OCTOPUS** 18.5
creamer potato, corn puree, chorizo, chimichurri, arugula
- BAKED OYSTERS ROCKEFELLER (4)** 19
creamy spinach, artichoke hearts, romano cheese
- SALT & PEPPER CALAMARI** 18
sweet chili & shot sauce
- CRAB SPINACH ARTICHOKE DIP** 19
spiced pita chips
- MARYLAND STYLE CRAB CAKES (2)** 19
house cajun remoulade, arugula
- STEAMED SHELLFISH** wine, garlic, red chili
LITTLENECK CLAMS (18oz) 21
MEDITERRANEAN BLACK MUSSELS (14oz) 19
COMBO CLAMS & MUSSELS (16oz) 20

Salad

- TRADITIONAL CAESAR SALAD** 12
romaine, pecorino romano, house sourdough garlic croutons
- THE COBB** 14.5
bacon, egg, avocado, cucumber, tomato, blue cheese, white balsamic vinaigrette
- THE WEDGE** 15
grape tomato, crispy shallots, bacon, crumbled blue cheese
add protein: grilled salmon +17 crabmeat +17 grilled prawns +14.5 bay shrimp +14 grilled chicken +13.5 smoked salmon +15 half avocado +3
- LOUIE SALAD** 25
bay shrimp, crab, louie dressing, egg, cucumber, red onions, tomatoes

ALL SIDES ALSO AVAILABLE A LA CARTE
individual portion 4 ~ shared portion 8

Summer of Tuna Takeover

- SPICY TUNA TOSTADAS (3)*** 15
spicy tuna, avocado puree, nori strips, toasted sesame seeds
- TOGARASHI TUNA CRUNCH SALAD*** 25
seared spiced tuna, baby greens, jicama, edamame, carrot, scallions, diced mango, wonton crisps, daikon sprouts, almonds, sesame ginger dressing
- TEMPURA TUNA TATAKI*** 35
white rice, sunomono salad, daikon sprouts, wasabi lime soy butter
- MANGO PANNA COTTA** 12
cream, vanilla, mango coulis, mint
- Local Fish Feature**
WHOLE BAJA ROCKFISH 34
tempura fried, choice of 2 sides

Specialties

- **STONE** **FISH & CHIPS** 26
beer battered with Stone Brewing blonde, french fries & coleslaw
your choice of: Atlantic cod, pacific prawns, or a combo of Atlantic cod & prawns
- DUNGENESS CRAB CIOPPINO** assorted seafood, marinara, parmesan, linguine 36
- AHI TUNA POKE BOWL*** cucumber, ginger, avocado, edamame, sushi rice, spicy mayo 24
- FISH & SHRIMP YELLOW CURRY** stir-fry veggies, jasmine rice, coconut curry, cilantro 24.5
make it vegan with extra veggies 20.5
- PANKO CRUSTED CALAMARI STEAK** blistered asian green beans, fishwife rice 28.5
- NEW YORK STEAK** (12 oz) rosemary chimichurri, grilled asparagus, herbed potatoes 38
add 4 grilled prawns... + 14.5 add lobster tail... + 60.5
- GARLIC PRAWN LINGUINE** five sautéed prawns, garlic butter, white wine, lemon 30
- SMOKED SALMON LINGUINE** asparagus, mushroom, garlic butter, cream, parmesan 29
- GRILLED SALMON with PINK PEPPERCORN SAUCE** 35
herbed potatoes, grilled asparagus, pepperonata
- LINGUINE ALLE VONGOLE** clams, chorizo, tomato, garlic, cream, romano 33
- PARMESAN CRUSTED ALASKAN SANDABS** lemon butter sauce, fried capers 30

Hot Fresh Catch

- WILD PACIFIC BROADBILL SWORDFISH** 37
- WILD PACIFIC BAQUETTA SEABASS** 38
- WILD ALASKAN HALIBUT** 40
- WILD ATLANTIC MONKFISH** 33
- WILD PACIFIC NORTHWEST ROCKFISH** 28
- FARM RAISED FAROE ISLAND "HIDDENFJORD" SALMON** 32
- WILD NEW BEDFORD SEA SCALLOPS** 40
- WILD PACIFIC YELLOWFIN TUNA (AHI)** 39
- FARM RAISED IDAHO RAINBOW TROUT** 30
- choice of two sides: charred broccolini, au gratin potatoes, coleslaw, french fries, blistered asian green beans, fishwife rice*
- Make your fish Cajun-style or Blackened +2*

Lobster & Crab

- WILD WHOLE LIVE MAINE LOBSTER** (steamed, 1.75-2 lb) 85
- WILD HONDURAN LOBSTER TAIL** (grilled, 10-12oz) 63.5
- WILD NORWEIGAN KING CRAB LEGS** (steamed, 1 lb) 86

Sandwiches

- CRISPY FISH TACOS** guajillo salsa, pico, queso fresco, crema, slaw, pinto beans 20
- SEARED AHI TERIYAKI SANDWICH** ginger, wasabi mayo, cilantro slaw, brioche, chips 21
- MARKET CHEESEBURGER** bacon, lettuce, tomato, onion, brioche bun, french fries 23
- ALBACORE TUNA MELT** pole caught, toasted wheat, melty gruyere cheese, chips 18
- SHRIMP SALAD SANDWICH** bay shrimp, avocado, lemon, dill, brioche toast, chips 20

Scratch Dessert all 12

- HAZELNUT CHOCOLATE MOUSSE** callebaut dark chocolate, whip
- MANGO PANNA COTTA** cream, vanilla, mango coulis, mint
- KEY LIME PIE** graham cracker crust, whip
- SNICKERDOODLE A LA MODE** caramel, chocolate, vanilla ice cream
- CRÈME BRULÉE** vanilla bean custard, caramelized sugar crust
- SANDEMAN RUBY PORT** great with or without dessert