BEGINNINGS TO SHARE
ROASTED BONES
bone marrow I apple + bacon marmalade sourdough toast
(560 cal) 18

BRUSCHETTA BOARD
eggplant caponata I roasted wild mushrooms roasted red pepper hummus I arugula + tomato savory spreads I grilled bread
(1300 cal) 17

WICKED TUNA*
ahi tacos I tartare + pepper seared
(710 cal) 16.5

MEDITERRANEAN HUMMUS TASTING
avocado I grilled red pepper Kalamata I grilled pita I plantain chips
(640 | 820 cal) 9 / 12

KIM CHEE CALAMARI
lightly fried I crisp vegetables
(990 cal) 16

TUNA POKE BOWL*
edamame I wakame I avocado I spicy cucumber rice noodles I cabbage slaw
(520 cal) 16

SHRIMP COCKTAIL
(260 cal) 17.5

OSTERS ON THE HALF SHELL*
1/2 oz.
(120 cal) 16

CHARRED OCTOPUS
safron aioli I chimichurri I achiote puree
(520 cal) 19.5

CRAB CAKE
avocado corn relish I lemon shallot butter
(530 cal) 17

CRISPY TWIST ON ESCARGOT
cremini mushrooms I boursin I garlic butter
(520 cal) 15

SHRIMP, CRAB, AVOCADO + MANGO STACK
(440 cal) 18

BOWLS + GREENS
LOBSTER BISQUE
(270 | 540 cal) 9.5 / 11.5

NEW ENGLAND CLAM CHOWDER
(230 | 450 cal) 8.5 / 10.5

STREET CAESAR
achiote Caesar dressing I grilled corn avocado I tortilla strips
(730 cal) 12

CHOPPED SALAD*
cucumbers I tomatoes I red onions I radishes hearts of palm I pepperoncini I balsamic vinaigrette
(390 cal) 10

CHOPPED SPINACH SALAD*
bacon I egg I radishes I mushrooms warm bacon dressing
(730 cal) 12

CRIMSON + GOLDEN
roasted beets I arugula I dried cranberries fig vinaigrette I goat cheese frillters + almond brittle
(790 cal) 11

DOCK TO DINE
coconut ginger rice I fresh vegetables

LEMON SAHILL BUTTER
simply grilled with olive oil (adds 50 cal) I baked sauteed (adds 60 cal) I blackened (adds 100 cal)
MAHI (650 cal) 36.5
KING SALMON (840 cal) 36.5

SWORDFISH (720 cal) 36.5
SEA BASS (930 cal) 46

AHI* (700 cal) 37.5

SHRIMP COCKTAIL
(3 potato garlic mashed (740 cal) 40.5

COLD WATER LOBSTER TAIL 7 OZ.
vegetable orzo
(1040 cal) 46

DUNGENESS CRAB CLUSTERS
1½ lb. I salt crusted baked potato (950 cal) 48

FILET MIGNON*
3 potato garlic mashed
7 oz. (710 cal) 37 1 oz. (850 cal) 40

NY STRIP 14 OZ.*
3 potato garlic mashed
(1200 cal) 40.5

PANEED CHICKEN
Romano panko crusted I citrus butter
3 potato garlic mashed
(990 cal) 25

STEAK COMPANIONS
WILD CAUGHT KING CRAB 3/4 LB.
(480 cal) 29

CRAB CAKE* (530 cal) 15

LOBSTER TAIL 7 OZ.* (840 cal) 30

MUSHROOM TRUFFLE BUTTER (280 cal) 4

SIDE BY SIDE
Sm 7 Lg 10

SIZZLING MUSHROOMS (490 | 530 cal)

STEAMED ASPARAGUS (220 | 330 cal)

CREAMED SPINACH (330 | 650 cal)

ASIAN GREEN BEANS (190 | 280 cal)

VEGETABLE ORZO (180 | 360 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Nutritional information available upon request.

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