

FISH

37°52'5" N 122°29'52" W

ME NU

WINTER '26

We are proud to be dedicated to renewable seafood & organic produce, bought locally from the people who work hard to bring the season's best to our doors.

STARTERS

OYSTERS ON THE HALF SHELL

See board for daily selection* A.Q.

WHITE CHOWDER A traditional New England white chowder with surf clams, cream, bacon, potatoes, onion, celery, white wine and a special blend of dried herbs

CUP 8 / BOWL 12

PORTUGUESE RED CHOWDER A chowder made with tomatoes, fresh linguica, clams, potatoes, madeira, smoked paprika, cilantro and local organic watercress

CUP 8 / BOWL 12

GUACAMOLE & CHIPS Hass avocados mashed with red onions, cilantro and lime juice, served with housemade tortilla chips

14

THE POKE McFarland Springs trout in a shoyu poke sauce, with avocado and housemade tortilla chips*

22

THE CLAM DIP Housemade clam dip with Gina Marie cream cheese, lemon, dill, tarragon and Old Bay chips

12

CEVICHE JAPONÉS Seasonal local fish cured in a refreshing blend of passion fruit puree, white miso, fresno chile and fresh shiso, served with rice cracker chicharones*

24

WINTER '26

MAINS

OAK GRILLED FISH OF THE DAY Served over organic greens, Caesar salad, housemade pasta aglio olio, or as a sandwich

A.Q.

FISH & CHIPS Crispy beer-battered local rock cod served with housemade tartar sauce and wedge fries

24

PASTA CON VONGOLE Clams served over fresh housemade organic egg and semolina linguine with olive oil, butter, white wine, garlic and red chili flake

29

THE POKE BOWL Diced McFarland Springs trout tossed in a Kewpie chili sauce with pickled shiitake, seasonal micro herbs, seaweed salad and Japanese corn rice*

25

THE SAIGON SALMON SANDWICH Marinated and oak grilled wild salmon on a toasted Acme torpedo roll with housemade sambal aioli, carrot, daikon, cilantro and jalapeño

26

THE Dungeness CRAB ROLL West coast Dungeness Crab tossed with butter, cream and chives, served on a local Japanese milk bun

43

THE TUNA MELT SANDWICH Poached local albacore tuna salad sandwich, capers, kalamata olive, red onion with melted organic cheddar cheese

21

THE FISH. TACOS Marinated local rockfish cooked a la plancha, on organic tortillas with avocado-lime crema, garnished with cilantro and green onion

22

THE HALF-POUND CHEESEBURGER Sonoma County Meat Co beef with organic white cheddar cheese, southern remoulade and pickled onion on a local Japanese milk bun*

23

THE FISH. REUBEN Smoked McFarland Springs trout on Acme rye with Russian dressing, sauerkraut and Valley Ford Estero Gold cheese

25

THE FISH. SMASH BURGER Double patties of ground seasoned trout on a local Japanese milk bun with white American cheese, pickled onion and housemade secret sauce

29

CRISPY BAO TACOS Korean buttermilk fried cod in steamed Gua Bao buns with radish shoots, sesame seeds, shark sauce and sweet chili sauce

28

*NOTIFY US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS WHEN PLACING ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. WE ARE NOT RESPONSIBLE FOR LOST, STOLEN OR DAMAGED ITEMS.

SALADS

THE CAESAR SALAD Our Caesar dressing over romaine lettuce with sourdough croutons

16

THE TUSCAN WHITE BEAN & TUNA SALAD House poached albacore tossed with Iacopi Farms white beans, red wine vinaigrette, black olives, fennel and red onion

21

THE LOUIE SALAD Wild Oregon Bay Shrimp or Dungeness Crab served over iceberg lettuce, hard boiled egg and our housemade Louie dressing

SHRIMP 22 / CRAB 42

THE GREEN SALAD Local organic greens, with seasonal garnish, croutons and housemade vinaigrette

14

THE WEDGE A crisp quarter wedge of iceberg lettuce with the original Sausalito Glad Hand blue cheese dressing, housemade croutons and bacon nubs

16

SIDES

BOMBALONI BEANS Iacopi Farm white beans in pure olive oil, chili, garlic, parsley and butter

10

GARLIC BREAD Toasted Acme baguette with garlic, butter and parmesan cheese

10

COLESLAW Cabbage with sweet & sour Thai vinaigrette, cilantro and toasted sesame seed

7

CRISPY SHOESTRING FRIES Seasoned house fries

8

OLD BAY POTATO CHIPS Housemade

7

KIDS MENU

THE FISH. STICKS	Breaded and fried seasonal fish, served with house made tartar sauce	16
GRILLED CHEESE SANDWICH	Grilled Sourdough Batard with organic cheddar cheese, served with shoestring fries	12
KIDS' PASTA	Organic, house made pasta with butter and cheese	14
MILK	(Organic)	4

COFFEE

ESPRESSO	SINGLE 4 / DOUBLE 5
AMERICANO	5
CAPPUCCINO	SINGLE 6 / DOUBLE 7
CAFFÉ LATTE	SINGLE 6 / DOUBLE 7
MOCHA	SINGLE 6 / DOUBLE 7
FLAT WHITE	SINGLE 6 / DOUBLE 7
HOT CHOCOLATE	5
HOT TEA	4

DRINKS



SANTA LUCIA SPARKLING WATER

Santa Lucia, Italy

BEER

ICED TEA	(Organic)	5
LEMONADE	(Organic)	4
ARNOLD PALMER	House Made	5
BOTTLED COCA COLA	SMALL 3 / LARGE 5	4
BUBBLE UP LEMON LIME SODA		4
RIVER CITY ROOT BEER		4
BOYLAN'S GINGER ALE		4
DIET COKE		4
JUICE SHOP TONICS	Mill Valley, CA	6

SPECIALTY

GOLDEN STATE BRUT CIDER	Healdsburg, CA	9
GOLDEN STATE HAMAICA CIDER	Healdsburg, CA	9
SABÉ MARGARITA	Oakland, CA	12
SHANDY	Organic Lemonade with Wheat Beer	9
TINTO DE VERANO	Red wine over ice with a touch of organic lemonade	11

WHITE WINE

SAUVIGNON BLANC	Sonoma County, CA
MATTHEW FRITZ CHARDONNAY	Mendocino, CA
NEBOA ALBARINO	Rias Baixas, Spain
COBB RIESLING	Mendocino, CA
SKYLARK PINK BELLY ROSÉ	Mendocino, CA

12 GLASS / 41 BOTTLE

RED WINE

OLEMA PINE PINOT NOIR	Sonoma, CA
ROTATING RED WINE	Please ask cashier

12 GLASS / 41 BOTTLE

BUBBLY

BARON DE SEILLAC BRUT ROSE	Brignoles, France
ZARDETTO PROSECCO	Conegliano Italy

12 GLASS / 41 BOTTLE