

37°52'5"N 122°29'52"W

Fish.

THE MENU

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

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 shoe-string fries

12

KIDS' PASTA

Organic, house made pasta with butter and cheese

14

MILK

(Organic)

4

COFFEE

- ESPRESSO

SINGLE 4 / DOUBLE 5

5

AMERICANO

5

CAPPUCCINO

SINGLE 6 / DOUBLE 7

7

CAFFÉ LATTE

SINGLE 6 / DOUBLE 7

7

MOCHA

SINGLE 6 / DOUBLE 7

7

FLAT WHITE

SINGLE 6 / DOUBLE 7

7

HOT CHOCOLATE

5

HOT TEA

4

THE DRINKS



- SANTA LUCIA SPARKLING WATER

Santa Lucia, Italy

5

ICED TEA

(Organic)

Black tea with fresh lemon.

4

LEMONADE

(Organic)

House Made

SMALL 3 / LARGE 5

5

ARNOLD PALMER

Half iced tea and half lemonade.

5

BOTTLED COCA COLA

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

BEER

- ROTATING SERIES HAZY IPA

Henhouse Brewing - Petaluma, CA

SCRIMSHAW PILSNER

North Coast Brewing Co - Fort Bragg, CA

HAWK HILL HEFEWEIZEN

Headlands Brewing Co - Lafayette, CA

WEST COAST IPA

Original Pattern Brewing Co - Oakland, CA

SURVIVOR'S TALE PALE ALE

Mare Island Co - Vallejo, CA

805 BLONDE

Firestone Walker Brewing Co - Paso Robles, CA

TRUMER PILS

Pilsner Style

Trumer Pils Brewing - Berkeley, CA

RED SEAL ALE

North Coast Brewing Co - Fort Bragg, CA

ENGLISH STYLE AMBER ALE

Drakes Brewing Co - San Leandro, CA

MODELO ESPECIAL

Grupo Modelo - Mexico

CORONA

(bottle)

Mexico

6

KOLSCH STYLE BEER

Non-Alcohol

Best Day Brewing Co - Sausalito, CA

6

HAZY IPA

Non-Alcohol

Best Day Brewing Co - Sausalito, CA

6

9 PINT / 17 QUART / 30 PITCHER

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