

37°52'5"N 122°29'52"W

Fish

THE MENU

SPRING '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

DUNGENESS CRAB RANGOON EMPANADAS A west coast tradition, Dungeness Crab meat with Gina Marie cream cheese and secret seasoning inside of a dough pocket, fried until golden
18

MAINS

THE FISH. SMASH BURGER Double patties of ground seasoned trout on a Fire Swamp Provisions milk bun with white American cheese, pickled onion and housemade secret sauce
29

THE TROUT DOG Housemade, skinless smoked trout sausage, grilled over oak with a clean finish and classic snap that just feels right. Served on a milk bun from Fire Swamp Provisions, with shoestring fries. Dress it your way - we promise not to judge
18

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 Acme torpedo roll
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

SOFT SHELL BAO TACOS Softshell crab, dredged in buttermilk and panko, fried golden brown and stuffed in a fluffy bao bun with housemade Special Sauce, cilantro and crunchy pickled veggies
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

37°52'5"N 122°29'52"W

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

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

THE DRINKS

Fish

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

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

SAPPORO (Japanese Style Lager)
Stone Brewing - Escondido, 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

9 PINT / 17 QUART / 30 PITCHER

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

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