

37°52'5"N 122°29'52"W

Fish.

THE MENU

FALL '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

PAN-PAC POKE McFarland Springs trout, avocado, shaved onion, smoked soy-miso reduction and crispy rice puffs* 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. REUBEN Smoked McFarland Springs trout on Acme rye with Russian dressing, sauerkraut and Valley Ford Estero Gold cheese 25

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 split-top roll 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 seasoned farro* 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 rice flour, fried golden brown and stuffed in a fluffy bao bun with housemade Special Sauce 28

THE CHALKBOARD Seasonal seafood from local waters done in creative and unique ways. A.Q.

*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, Capers-Dijon 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

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
- 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

- SAN BENEDETTO SPARKLING WATER** The Veneto Region, 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
- BOYLAN ROOT BEER** 4
- BOYLAN GINGER ALE** 4
- DIET COKE** 4
- JUICE SHOP TONICS** Mill Valley, CA 6
- SPECIALTY**
- GOLDEN STATE BRUT CIDER** Healdsburg, CA 9
- GOLDEN STATE JAMAICA 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
- SUN & SHINE PINEAPPLE MIMOSA** Healdsburg, CA 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
- VINHO VERDE** Lyma, Portugal
- 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