

Oysters on the Half Shell

	EACH	½ DZN	DZN
MALASPINA* BRITISH COLUMBIA	3.40	19.50	38.00
LOVE SHUCK* MAINE	3.45	20.00	39.00
SEASONAL OYSTER	3.45	20.00	39.00

JUMBO SHRIMP COCKTAIL 19
SEA OF CORTEZ SHRIMP, CITRUS COCKTAIL SAUCE

AHI CEVICHE* 19
AVOCADO, CUCUMBER, PICO DE GALLO, RED ONION, CITRUS,
ORGANIC TORTILLA CHIPS

RAW BAR

GLUTEN-FREE

SPICY SEAFOOD CEVICHE* 19
WHITE SHRIMP, WILD PACIFIC ROCKFISH, SALSA ROJA,
AVOCADO, PICO DE GALLO, CUCUMBER, ORGANIC TORTILLA CHIPS

TUNA PONZU* 19
ALBACORE, CUCUMBER, AVOCADO, SERRANOS, ONION, PEANUT,
TARO CHIPS

HAMACHI CRUDO* 18
YUZU PONZU, GRAPEFRUIT, FRESNO CHILES, CHIVES

Seafood Towers

ANACAPA* 40
3 OYSTERS
3 COCKTAIL SHRIMP
TUNA PONZU
SPICY SEAFOOD CEVICHE

SANTA ROSA* 70
6 OYSTERS
6 COCKTAIL SHRIMP
TUNA PONZU
SPICY SEAFOOD CEVICHE
AHI CEVICHE

Shared Plates

BACON CHEDDAR BISCUITS 8
WHIPPED HONEY GOAT CHEESE

LEMON SOY SHISHITO PEPPERS 10 
SRIRACHA AIOLI

MISO GLAZED SEA BASS SKEWERS 19 
MISO MAPLE GLAZE, SHISHITO PEPPERS, CITRUS SESAME HERB SALAD
ADD SKEWER +9

POP ROCK SHRIMP 17
CRISPY SHRIMP BITES WITH A SRIRACHA GLAZE

CRAB CAKES 17
CILANTRO CORN SALAD, REMOULADE
ADD CRAB CAKE +8

CRISPY CALAMARI 16
JALAPEÑO PEPPERS, CHIPOTLE AIOLI, ROASTED TOMATO SAUCE

MUSSELS BASQUAISE 15
BLACK MUSSELS, FIRE-ROASTED TOMATO BROTH, SPANISH CHORIZO,
QUESO FRESCO, GARLIC BREAD

PAN-ROASTED BASIL CLAMS 18
VENUS CLAMS, WHITE WINE, GARLIC, LEMON, GARLIC BREAD

CHARBROILED OYSTERS (6) 21 
PARMESAN, BUTTER, GARLIC, PARSLEY

DAILY CATCH

LIGHTLY SEASONED AND GRILLED WITH AVOCADO OIL AND
ORGANIC EXTRA VIRGIN OLIVE OIL
SERVED WITH A CHOICE OF TWO SIDES

SESAME SEARED AHI TUNA* 29
WILD LINE-CAUGHT, SOUTH PACIFIC

PACIFIC ROCKFISH 21
WILD-CAUGHT, OREGON/WASHINGTON

ALASKAN HALIBUT 39
WILD-CAUGHT

WHITE SEA BASS 36
WILD-CAUGHT, PACIFIC

SWORDFISH 29
WILD-CAUGHT, PACIFIC

SIXTY SOUTH SALMON* 28
ANTARCTIC

MARKET SIDES

ORDER À LA CARTE 5

PARMESAN POTATO CAKE
FRENCH FRIES
SWEET POTATO FRIES
PINEAPPLE COLESLAW
SAUTÉED SPINACH
CILANTRO LIME RICE
ORGANIC BLACK BEANS
CILANTRO CORN SALAD
ALMOND PESTO CAULIFLOWER +2
GRILLED ORGANIC ASPARAGUS +2
MAPLE MISO BRUSSELS SPROUTS +2
NEW ENGLAND CLAM CHOWDER CUP +3
VERACRUZ FISH CHOWDER CUP +3

Signatures

SALLY'S SAND DABS 27
WILD-CAUGHT, LIGHT HERB CRUST, LEMON CAPER SAUCE,
SERVED WITH A CHOICE OF TWO SIDES

WILD ALASKAN COD FISH AND CHIPS 23
BEER-BATTERED WILD ALASKAN COD, HOUSE TARTAR SAUCE
FISH, SHRIMP & CHIPS COMBO +5

GRASS-FED DOUBLE SMASH BURGER 19
CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS, PICKLES, TOMATO,
SERVED WITH A CHOICE OF ONE SIDE

NEW ENGLAND LOBSTER ROLL 32
SERVED WITH A CHOICE OF ONE SIDE

MISO GLAZED SALMON BOWL* 23 
WHITE RICE, BROCCOLI, SPINACH, CILANTRO CORN SALAD

LURE CIOPPINO 36
FIRE-ROASTED TOMATO BROTH WITH FISH, CLAMS,
MUSSELS, SCALLOPS, WILD MEXICAN SHRIMP

TROUT ALMONDINE 27
CRUSTED WITH BREAD CRUMBS, PARMESAN, ALMONDS,
SERVED WITH A CHOICE OF TWO SIDES

GRASS-FED HANGER STEAK* 37 
GRASS RUN FARMS, USA
SERVED WITH A CHOICE OF TWO SIDES

SOUTH AMERICAN LOBSTER TAIL 52 
SERVED WITH A CHOICE TWO SIDES

TEQUILA LIME SHRIMP PASTA 27
WILD MEXICAN SHRIMP, SPICY LIME-INFUSED TOMATO CREAM SAUCE

LINGUINE WITH CLAMS 25
PARSLEY, BUTTER, LEMON, WHITE WINE, OLIVE OIL, GARLIC,
CHILE DE ARBOL

LOBSTER RAVIOLI 28
MAINE LOBSTER, SQUID INK-STRIPED RAVIOLI

SEASONAL SALADS & SOUPS

ALL SALAD DRESSINGS ARE HOUSE-MADE USING ONLY AVOCADO LIME
AND ORGANIC EXTRA VIRGIN OLIVE OIL

ADD TO ANY SALAD

GRILLED SALMON* 10
FREE-RANGE CHICKEN BREAST 6
GRILLED SHRIMP SKEWER 9
SCALLOP SKEWER 12
SEARED AHI* 8
GRILLED ROCKFISH 7
CRISPY CALAMARI 6

HOUSE SALAD 7 / 11 
ROMAINE, CARROTS, CILANTRO, CORN, CUCUMBER, CHERRY TOMATOES

CLASSIC CAESAR* 9 / 13
ADD ANCHOVIES +1.50

SEAFOOD LOUIE* 26 
KONA CRAB, PACIFIC SHRIMP, AVOCADO, ORGANIC ASPARAGUS, TOMATOES,
SEVEN-MINUTE EGG, ROMAINE, KALE, CABBAGE

VERACRUZ FISH CHOWDER 8 / 11 
SPICY ROASTED TOMATO BROTH, PASILLA CHILES, ONION, CARROT,
RED POTATOES

NEW ENGLAND CLAM CHOWDER 8 / 11
CREAM, BACON, ONION, RED POTATOES

STRAWBERRY CHOPPED SALAD 13 / 18 
ORGANIC STRAWBERRIES, ROMAINE, CABBAGE, KALE, CUCUMBER,
CHERRY TOMATOES, ORGANIC ASPARAGUS, BEETS, CANDIED PECANS,
QUINOA, MANCHEGO CHEESE, CHAMPAGNE MAPLE VINAIGRETTE



Menu items are made with naturally gluten-free ingredients, however, we are not a gluten-free facility. We have an open kitchen, and therefore cannot guarantee that your item will be entirely gluten-free. Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.