



Oysters on the Half Shell

	EACH	½ DZN	DZN
GRASSY BAR* MORRO BAY	3.45	20.00	39.00
LOVE SHUCK* MAINE	3.45	20.00	39.00
KUMAMOTOS* BAJA CALIFORNIA	3.45	20.00	39.00
PACIFIC GOLD* MORRO BAY	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, CRISPY 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

YUZU SOY SHISHITO PEPPERS 10 
SRIRACHA AIOLI

MISO GLAZED SEA BASS SKEWERS 19 
MISO MAPLE GLAZE, SHISHITO PEPPERS, HERB SALAD, GRAPEFRUIT,
MAMA TREE ORGANIC PIXIE TANGERINES
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

Lunch Specials

TUNA POKE BOWL* 19 
HAPI RICE, WILD-CAUGHT ALBACORE, AVOCADO, SEAWEED SALAD,
SERRANOS, FURIKAKE, PEANUTS, CRISPY ONION, PONZU SAUCE

MISO GLAZED SALMON BOWL* 21 
WHITE RICE, BROCCOLI, SPINACH, CILANTRO CORN SALAD

GRASS-FED DOUBLE SMASH BURGER* 18
CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS, PICKLES, TOMATO,
SERVED WITH A CHOICE OF ONE SIDE

CRISPY FISH SANDWICH 16
WHITE CHEDDAR, CABBAGE SLAW, TARTAR SAUCE,
SERVED WITH A CHOICE OF ONE SIDE

SPICY SALMON SANDWICH* 22
JALAPEÑO SLAW, AVOCADO, CITRUS AIOLI,
SERVED WITH A CHOICE OF ONE SIDE

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* 25
WILD LINE-CAUGHT, SOUTH PACIFIC

PACIFIC ROCKFISH 18
WILD-CAUGHT, OREGON/WASHINGTON

ALASKAN HALIBUT 34
WILD-CAUGHT

WHITE SEA BASS 32
WILD-CAUGHT, PACIFIC

SEARED WILD ONO* 28
WITH HOT HONEY MANGO SALSA

SIXTY SOUTH SALMON* 26
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

Tacos

2 TACOS WITH ORGANIC CORN TORTILLAS
SERVED WITH ONE SIDE

CHIPOTLE SHRIMP 19 
WILD MEXICAN SHRIMP, SPICY SLAW, AVOCADO SALSA, PICO DE GALLO

GRILLED ROCKFISH 18 
SPICY SLAW, AVOCADO SALSA, PICO DE GALLO

CRISPY BAJA COD 18
SPICY SLAW, SALSA ROJA, AVOCADO SALSA, PICO DE GALLO, ONIONS

Signatures

SALLY'S SAND DABS 22
WILD-CAUGHT, LIGHT HERB CRUST, LEMON CAPER SAUCE,
SERVED WITH A CHOICE OF TWO SIDES

WILD LING COD FISH AND CHIPS 20
BEER-BATTERED PACIFIC LING COD, HOUSE TARTAR SAUCE
FISH, SHRIMP & CHIPS COMBO +5

NEW ENGLAND LOBSTER ROLL 29
SERVED WITH A CHOICE OF ONE SIDE

LURE CIOPPINO 31
FIRE-ROASTED TOMATO BROTH WITH FISH, CLAMS,
MUSSELS, SCALLOPS, WILD MEXICAN SHRIMP

TROUT ALMONDINE 23
CRUSTED WITH BREAD CRUMBS, PARMESAN, ALMONDS,
SERVED WITH A CHOICE OF TWO SIDES

GRASS-FED HANGER STEAK* 34 
GRASS RUN FARMS, USA
SERVED WITH A CHOICE OF TWO SIDES

TEQUILA LIME SHRIMP PASTA 23
WILD MEXICAN SHRIMP, SPICY LIME-INFUSED TOMATO CREAM SAUCE

LINGUINE WITH CLAMS 21
PARSLEY, BUTTER, WHITE WINE, OLIVE OIL, GARLIC, CHILE DE ARBOL

LOBSTER RAVIOLI 24
MAINE LOBSTER, SQUID INK-STRIPED RAVIOLI

SEASONAL SALADS & SOUPS

ALL SALAD DRESSINGS ARE HOUSE-MADE USING ONLY AVOCADO OIL
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* 8 / 11
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.