

## DAILY CATCH

### OYSTERS\* HALF SHELL (GF) EACH ½ DZN DZN

GRASSY BAR <i>morro bay</i>	3.65	21	40
BLUE POINT <i>chesapeake bay</i>	3.45	20	39
CHEF'S CHOICE	3.40	19	38

### SEAFOOD TOWERS\*

**ANACAPA:** 3 oysters, 3 cocktail shrimp, tuna ponzu, spicy seafood ceviche 40

**SANTA ROSA:** 6 oysters, 6 cocktail shrimp, tuna ponzu, spicy seafood ceviche, ahi tuna ceviche 70

**SANTA CRUZ:** grilled wild prawns, 12 oysters, 6 cocktail shrimp, ceviche trio, charbroiled oysters 115

### TODAY'S FRESH FISH

served with a choice of two sides

*lightly seasoned and grilled with avocado & organic extra virgin olive oil*

**SESAME SEARED AHI TUNA\*** 32  
*wild line-caught, south pacific*

**BAJA KANPACHI** 34  
*sea of cortex*

**MAHI MAHI** 30  
*wild-caught, costa rica*

**KING SALMON\*** 35  
*british columbia*

**WILD KING PRAWNS "PUERTO NUEVO STYLE"** 34  
grilled with parmesan garlic butter, black beans, rice, organic tortillas, pickled onions and avocado salsa



**\$45**  
PER PERSON

**SUNDAY - THURSDAY:**  
11:30 a.m. - 9:00 p.m.

**FRIDAY - SATURDAY:**  
11:30 a.m. - 10:00 p.m.

*menu for dine in only*

### STARTERS *choose one*

**NEW ENGLAND CLAM CHOWDER**  
cream, bacon, onion, red potatoes

**FALL HARVEST SALAD (GF/VG)**  
chili dusted butternut squash, goat cheese, beets, quinoa, kale, pepitas, maple vinaigrette

**CHARBROILED OYSTERS (4) (GF)**  
parmesan, butter, garlic, parsley

### ENTREES *choose one*

**TODAY'S DAILY CATCH**  
choose any of our fresh fish offerings  
*served with a choice of two sides*

**SEAFOOD LOUIE\* (GF)**  
king crab, pacific shrimp, avocado, asparagus, tomato, seven-minute egg, romaine

**SALLY'S SAND DABS *wild-caught***  
light herb crust, lemon caper sauce  
*served with a choice of two sides*

**GRASS-FED HANGER STEAK\* (+\$6) (GF)**  
topped with cilantro chimichuri  
*served with a choice of two sides*

### DESSERTS *choose one*

**KEY LIME PIE**  
graham cracker crust,  
topped with whipped cream

**FLOURLESS CHOCOLATE CAKE**  
made gluten-free with rich dark chocolate

### MARKET SIDES

parmesan potato cake (GF)  
pineapple coleslaw (GF)  
sautéed spinach (GF/VG)  
cilantro corn salad (GF/V)  
organic black beans (GF/V)  
cilantro lime rice (GF/V)

lure fries or regular fries (GF)  
almond pesto cauliflower +2 (GF)  
miso brussels sprouts +2 (GF/V)  
maple glazed  
butternut squash +2 (GF/V)  
new england

clam chowder cup +3  
veracruz fish  
chowder cup +3 (GF)