

DAILY CATCH

OYSTERS*		HALF SHELL (GF)	EACH	½ DZN	1 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

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

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

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*
wild line-caught, south pacific

BAJA KANPACHI
sea of cortez

MAHI MAHI
wild-caught, costa rica

KING SALMON*
british columbia

WILD KING PRAWNS
"PUERTO NUEVO STYLE"

grilled with parmesan garlic butter, black beans, rice, organic tortillas, pickled onions and avocado salsa

40

70

115

32

34

30

35

34

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

GF: gluten-free VG: vegetarian V: vegan



\$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 chimichurri
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