



GF: gluten-free  
VG: vegetarian  
V: vegan

## SLO Restaurant Month

\$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

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### 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)

topped with cilantro chimichuri  
*served with a choice of two sides* (GF)

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### DESSERTS *choose one*

#### **KEY LIME PIE**

graham cracker crust,  
topped with whipped cream

#### **FLOURLESS CHOCOLATE CAKE**

made gluten-free with rich dark chocolate

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.