



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

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 chimichurri

served with a choice of two sides (GF)

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.