

Oysters on the Half Shell

	EACH	½ DZN	DZN
GRASSY BAR* MORRO BAY	3.45	20.00	39.00
MISTY POINT* VIRGINIA	3.40	19.50	38.00
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, LECHE DE TIGRE,  
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

GRILLED ARTICHOKE 14   
LEMON AIOLI

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 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 BURGER\* 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

PACIFIC WHITE SEA BASS 32  
WILD-CAUGHT

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, CILANTRO CREMA, AVOCADO,  
PICO DE GALLO

GRILLED ROCKFISH 18   
SPICY SLAW, CILANTRO CREMA, AVOCADO, PICO DE GALLO

CRISPY BAJA COD 18  
SPICY SLAW, SALSA ROJA, CILANTRO CREMA, 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

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

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

 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.