

Oysters on the Half Shell

	EACH	½ DZN	DZN
KUMAMOTOS* HUMBOLDT	3.45	20.00	39.00
KING OF THE NORTH* BRUCE PORT	3.40	19.50	38.00
BLUE POINTS* VIRGINIA	3.30	18.50	36.00
BRUCE'S BEACH HOUSE* WASHINGTON	3.40	19.50	38.00

SPICY SEAFOOD CEVICHE* 19

WHITE SHRIMP, WILD PACIFIC ROCKFISH, LECHE DE TIGRE, AVOCADO,
PICO DE GALLO, CUCUMBER, ORGANIC TORTILLA CHIPS

AHI CEVICHE* 19

AVOCADO, CUCUMBER, PICO DE GALLO, RED ONION, CITRUS,
ORGANIC TORTILLA CHIPS

Shared Plates

BACON CHEDDAR BISCUITS 8

WHIPPED HONEY GOAT CHEESE

LEMON SOY SHISHITO PEPPERS 10

SRIRACHA AIOLI

MISO GLAZED SEA BASS SKEWERS 19

MISO MAPLE GLAZE, SHISHITO PEPPERS, CITRUS SESAME HERB SALAD
ADD SKEWER +9

POP ROCK SHRIMP 17

CRISPY SHRIMP BITES WITH A SRIRACHA GLAZE

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 (6) 22

PARMESAN, BUTTER, GARLIC, PARSLEY

Lunch Specials

AHI POKE BOWL* 19

HAPI RICE, WILD-CAUGHT AHI, AVOCADO, SEAWEED SALAD, CUCUMBER,
SERRANOS, FURIKAKE, PEANUTS, CRISPY ONION, PONZU SAUCE

MISO GLAZED SALMON BOWL* 24

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 SANDWICH* 22

JALAPEÑO SLAW, AVOCADO, CITRUS AIOLI,
SERVED WITH A CHOICE OF ONE SIDE

RAW BAR

GLUTEN-FREE

JUMBO SHRIMP COCKTAIL 19

SEA OF CORTEZ SHRIMP, CITRUS COCKTAIL SAUCE

TUNA PONZU* 19

AHI, CUCUMBER, AVOCADO, SERRANOS, CRISPY ONION,
PEANUT, TARO CHIPS

HAMACHI CRUDO* 18

YUZU PONZU, GRAPEFRUIT, FRESNO CHILES, CHIVES

DUNGENESS CRAB COCKTAIL 27

CITRUS COCKTAIL SAUCE, TARO CHIPS

Seafood Towers

ANACAPA* 40

3 OYSTERS

3 COCKTAIL SHRIMP

SPICY SEAFOOD CEVICHE

TUNA PONZU

SANTA ROSA* 70

6 OYSTERS

6 COCKTAIL SHRIMP

SPICY SEAFOOD CEVICHE

TUNA PONZU

DUNGENESS CRAB COCKTAIL

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 24

WILD-CAUGHT, LIGHT HERB CRUST, LEMON CAPER SAUCE,
SERVED WITH A CHOICE OF TWO SIDES

CRISPY FISH AND CHIPS 22

BEER-BATTERED TRUE COD, HOUSE TARTAR SAUCE
FISH, SHRIMP & CHIPS COMBO +5

NEW ENGLAND LOBSTER ROLL 31

SERVED WITH A CHOICE OF ONE SIDE

LURE CIOPPINO 34

FIRE-ROASTED TOMATO BROTH WITH FISH, CLAMS,
MUSSELS, SCALLOPS, WILD MEXICAN SHRIMP

TROUT ALMONDINE 25

CRUSTED WITH BREAD CRUMBS, PARMESAN, ALMONDS,
SERVED WITH A CHOICE OF TWO SIDES

GRASS-FED HANGER STEAK* 36

GRASS RUN FARMS, USA

SERVED WITH A CHOICE OF TWO SIDES

TEQUILA LIME SHRIMP PASTA 24

WILD MEXICAN SHRIMP, SPICY LIME-INFUSED TOMATO CREAM SAUCE

LINGUINE WITH CLAMS 22

PARSLEY, BUTTER, WHITE WINE, OLIVE OIL, GARLIC, CHILE DE ARBOL

LOBSTER RAVIOLI 25

MAINE LOBSTER, SQUID INK-STRIPED RAVIOLI

SCALLOP RISOTTO 38

ENGLISH PEAS, BROWN-BUTTER TRUFFLE, PARMESAN

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* 34

WILD LINE-CAUGHT, SOUTH PACIFIC

PACIFIC ROCKFISH 22

WILD-CAUGHT, OREGON/WASHINGTON

SIXTY SOUTH SALMON* 30

ANTARCTIC

ALASKAN HALIBUT 42

WILD-CAUGHT

BRANZINO 38

GREECE

WHITE SEA BASS 38

WILD-CAUGHT, PACIFIC

MIXED SEAFOOD GRILL 44

ROCKFISH, CHARBROILED OYSTERS, SCALLOPS, SHRIMP

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

RISOTTO +2

ALMOND PESTO CAULIFLOWER +2

GRILLED ORGANIC ASPARAGUS +2

MAPLE MISO BRUSSELS SPROUTS +2

NEW ENGLAND CLAM CHOWDER CUP +3

VERACRUZ FISH CHOWDER CUP +3

SEASONAL SALADS & SOUPS

ALL SALAD DRESSINGS ARE HOUSE-MADE USING ONLY AVOCADO OIL
AND ORGANIC EXTRA VIRGIN OLIVE OIL

ADD TO ANY SALAD

GRILLED SALMON* 12

FREE-RANGE CHICKEN BREAST 6

GRILLED SHRIMP SKEWER 9

SCALLOP SKEWER 12

SEARED AHI* 8

GRILLED ROCKFISH 7

CRISPY CALAMARI 6

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

HOUSE SALAD 7 / 11

ROMAINE, CARROTS, CILANTRO, CORN, CUCUMBER, CHERRY TOMATOES

CLASSIC CAESAR* 9 / 13

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.