

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

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

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

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

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

Signatures

SALLY'S SAND DABS 27
WILD-CAUGHT, LIGHT HERB CRUST, LEMON CAPER SAUCE,
SERVED WITH A CHOICE OF TWO SIDES

CRISPY FISH AND CHIPS 25
BEER-BATTERED TRUE COD, HOUSE TARTAR SAUCE
FISH, SHRIMP & CHIPS COMBO +5


GRASS-FED DOUBLE SMASH BURGER* 19
CHEDDAR, SECRET SAUCE, CARAMELIZED ONIONS, PICKLES, TOMATO,
SERVED WITH A CHOICE OF ONE SIDE

NEW ENGLAND LOBSTER ROLL 34
SERVED WITH A CHOICE OF ONE SIDE

MISO GLAZED SALMON BOWL* 25 
WHITE RICE, BROCCOLI, SPINACH, CILANTRO CORN SALAD

LURE CIOPPINO 36
FIRE-ROASTED TOMATO BROTH WITH FISH, CLAMS,
MUSSELS, SCALLOPS, WILD MEXICAN SHRIMP

TROUT ALMONDINE 27
CRUSTED WITH BREAD CRUMBS, PARMESAN, ALMONDS,
SERVED WITH A CHOICE OF TWO SIDES

GRASS-FED HANGER STEAK* 39 
GRASS RUN FARMS, USA
SERVED WITH A CHOICE OF TWO SIDES

SOUTH AMERICAN LOBSTER TAIL 57 
SERVED WITH A CHOICE OF TWO SIDES

TEQUILA LIME SHRIMP PASTA 27
WILD MEXICAN SHRIMP, SPICY LIME-INFUSED TOMATO CREAM SAUCE

LINGUINE WITH CLAMS 25
PARSLEY, BUTTER, LEMON, WHITE WINE, OLIVE OIL, GARLIC,
CHILE DE ARBOL


LOBSTER RAVIOLI 29
MAINE LOBSTER, SQUID INK-STRIPED RAVIOLI

SCALLOP RISOTTO 42 
ENGLISH PEAS, BROWN-BUTTER TRUFFLE, PARMESAN

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* 12
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* 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.