

STARTERS

FRIED OYSTERS 10
 GRILLED ARTICHOKE 12
 CRISPY CALAMARI 11
 TUNA TARTAR 16
 PACIFIC DIP 10
 SPICY ROCK SHRIMP 10
 CAESAR SALAD 9 *(add fried oysters for \$7)*

SUSHI

NIGIRI SALAD PLATTER 16
 SPICY TUNA ROLL 15
 CLASSIC CALIFORNIA ROLL 11
 YELLOWTAIL JALAPEÑO ROLL 13
 SHRIMP TEMPURA ROLL 11
 VEGETABLE ROLL 11
 SHRIMP MANGO ROLL 12
 PACIFIC STYLE ROLL 15
 LINCOLN'S ROLL 15
 CHEF'S FEATURE AQ

COLD WATER OYSTERS

EAST COAST 2.50 ea
 WEST COAST 3.50 ea

SALADS

STEAK SALAD 18
 Seared filet, arugula, spinach, avocado, chopped egg, and manchego, olive vinaigrette

SCALLOP SALAD 19
 Pan-seared scallops, organic greens, apples, golden raisins, house vinaigrette

BRUSSELS SPROUT SALAD 14
 Roasted chicken, brussels sprout leaves, manchego, golden raisins, chopped egg, house vinaigrette

AHI TUNA SALAD 18
 Seared ahi, organic greens, fennel, grapefruit, avocado, house vinaigrette

SINGAPORE CHICKEN SALAD 14
 Roasted chicken, snow peas, cabbage, marcona almonds, coconut lime dressing

EXTRAS & SIDES 6 EACH

GREEK CUCUMBER SALAD
 LITTLE KALE SALAD
 MASHED POTATOES
 QUINOA SALAD
 GARLIC ROSEMARY FRIES
 GRILLED BRUSSELS SPROUTS
 SEASONAL VEGETABLES
 JALAPEÑO COLESLAW

NIGHTLY FEATURES

Monday	NEW ENGLAND STYLE SOLE 32
Tuesday	TROUT INVOLTINI 30
Wednesday	WHITE FISH VERACRUZ 34
Thursday	PAN-FRIED SOLE 28
Friday	MEDITERRANEAN BRANZINO 35
Saturday	SEAFOOD CURRY 34
Sunday	EAST COAST CRAB CAKES 35

SANDWICHES

CALIFORNIA BURGER 13
 Fresh ground chuck, honey mustard, anaheim pepper, avocado

PECAN VEGGIE BURGER 12
 House-made recipe served all the way with housemade bun

KOREAN CHICKEN SANDWICH 12
 Lightly fried and topped with spicy slaw, pickles, and red onion

CHEESEBURGER 12
 Fresh ground chuck, fully dressed, on a housemade bun

SANDWICH OF THE DAY AQ
 Chef's preparations change daily

ENTREES

FRESH FISH #1 AQ
 Chef's preparations change daily

SAN FRANCISCO CIOPPINO 24
 Fresh fish and shellfish sautéed in a white wine tomato broth

TROUT ALMONDINE 20
 Simply grilled trout, fresh herbs, and almonds with brown butter and seasonal vegetables

GRILLED ARCTIC CHAR 23
 Grilled over pecan and served with seasonal vegetables

CEDAR PLANK ROASTED SALMON 24
 Organic salmon, rosemary dijon butter, served with quinoa salad

ROASTED CHICKEN 16
 Half of a roasted chicken served with sauteed spinach and caramelized onions

SHORT RIB 25
 Braised in red wine with mashed potatoes and horseradish cream

FILET MIGNON 25/37
 Seared over hard wood with bistro butter and whipped potatoes

MISO SALMON 23
 Organic salmon in a miso glaze, served with sticky rice

DESSERTS 8 EACH

PEANUT BUTTER ICE CREAM SANDWICHES
 COCONUT CREAM PIE
 YUZU LEMON MERINGUE