

**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 12  
 VEGETABLE ROLL 11  
 SHRIMP MANGO ROLL 12  
 PACIFIC STYLE ROLL 15  
 LINCOLN'S ROLL 15  
 CHEF'S FEATURE AQ

**COLD WATER OYSTERS** AQ**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** PAN-FRIED SOLE 28  
**Tuesday** SEAFOOD PASTA 28  
**Wednesday** WHITE FISH VERACRUZ 34  
**Thursday** CRUSTED HALIBUT AQ  
**Friday** LOBSTER THERMIDOR AQ  
**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** 17  
 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** 9 EACH

PEANUT BUTTER ICE CREAM SANDWICHES  
 COCONUT CREAM PIE  
 YUZU LEMON MERINGUE