



shareables

- SEAFOOD TOWER** king crab legs, south african lobster tail, shrimp cocktail, east & west coast oysters **95 | 165**
- OYSTERS ON THE HALF*** east coast **24** west coast **28** rockefeller **28** GF
- AVOCADO EGG ROLLS** avocado, sundried tomato, red onion, honey cilantro sauce **16**
- POTSTICKERS** steamed chicken & vegetable dumplings, traditional soy dipping sauce **16**
- GOAT CHEESE DIP** torched goat cheese, house-made marinara, crispy bread **16**
- EDAMAME** truffle salt **9** spicy **11** GF
- CALAMARI** fresh calamari, pickled lotus root, citrus aioli **20**
- CRAB & ARTICHOKE DIP** castroville artichokes, jumbo lump crab, crispy bread **18**
- JUMBO LUMP CRAB CAKES** soy ginger aioli, napa cabbage slaw **25**
- PRINCE EDWARD ISLAND MUSSELS** one pound, smoky miso broth, parmesan bread **22** GF
- SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce **20** GF
- COCONUT SHRIMP** sweet mango chili sauce **18**

handcrafted soups and salads

- CLAM CHOWDER** oyster crackers **11**
- LOBSTER BISQUE** torched goat cheese **14**
- NAPA VALLEY** napa cabbage, candied pecans, ramen crunch, teardrop peruvian peppers, apple cider vinaigrette **9 | 16**
- CAESAR** crisp romaine, sourdough croutons, fresh shaved parmesan, caesar dressing **9 | 16** GF
- WEDGE** iceberg wedge, prosciutto, tomatoes, buttermilk bleu cheese dressing **13** GF
- BEET & GOAT CHEESE** salinas beets, goat cheese mousse, baby arugula, candied pecans, shallots, white balsamic vinaigrette **9 | 16** GF
- enhancements** grilled chicken **9** • katsu chicken **10** • salmon **14** • steak **12** • grilled shrimp **14**

sea

- BLACKENED GROUPER** lobster risotto, szechuan green beans **57** GF
- MAHI MAHI** parmesan lemon cream sauce, baby spinach, wild mushrooms, house mashed potatoes **42**
- MISO BUTTER SEABASS** miso butter, fragrant scallion rice, brussels sprouts, sweet pea puree **57** GF
- HONEY GLAZED SEABASS** honey miso glaze, crab risotto, asparagus, micro greens **65**
- SEAFOOD RISOTTO*** jumbo lump crab risotto, shrimp, scallop **48** GF
- TWIN LOBSTER TAILS** drawn butter, old bay spice, asparagus **68** GF
- PECAN CRUSTED HALIBUT** brown butter, baby spinach, dijon cream sauce, house mashed potatoes, blistered tomatoes **48**
- SCALLOPS*** crispy prosciutto wrapped, house risotto, shaved parmesan, roasted red pepper sauce **52** GF
- AHI TUNA*** bigeye tuna, panko rice cake, baby bok choy, sweet chili sauce **48** GF
- SALMON*** sweet chili glaze, forbidden black rice, szechuan green beans, scallion curls **38** GF
- SHRIMP PESTO LINGUINE** shrimp, andouille sausage, roasted tomato, chipotle pesto cream, parmesan bread **31**

land

- 16oz PORKCHOP*** fingerling potatoes, bacon onion marmalade, granny smith apple slaw, sweet pea puree **45**
- MACADAMIA NUT CHICKEN** pineapple papaya marmalade, shoyu cream, house mashed potatoes, seasonal vegetable **28**
- FILET 6oz | 10oz*** house mashed potatoes, wild mushrooms, asparagus **50 | 62** GF
- 14oz PRIME RIBEYE*** house mashed potatoes, wild mushrooms, asparagus **65** GF
- enhancements** oscar **16** • bearnaise **5** • bacon & bleu cheese butter **6** • grilled shrimp **14** • lobster tail **29** • two scallops **30**

handhelds

- BIG SUR BURGER** 10oz dry aged prime, bacon onion marmalade, gruyere, lettuce, tomato, chipotle aioli, brioche bun, french fries **22**
- STREET TACOS** soporro battered halibut, pickled onions, asian slaw, avocado crema, mango habanero pico, ponzu **16**
- KATSU CHICKEN** panko breaded, tonkatsu sauce, asian slaw, garlic aioli, avocado, brioche bun, french fries **19**
- FISH & CHIPS** sapporo battered cod, house made tartar sauce, napa cabbage slaw, french fries **22**
- PROSCIUTTO FLATBREAD** prosciutto, shredded aged cheddar, white sauce, granny smith apples, arugula **19**
- CAPRESE FLATBREAD** pesto, fresh mozzarella, tomato, balsamic glaze, basil **18**