

bottlefish

AUGUST 2017 | WEEKEND

GREENS

FALAFEL

Chickpea, cucumber labneh, lettuce, tomato, tahini vinaigrette, house-made flat bread **14**

GRILLED SALMON NICOISE

Field greens, new potato, egg, blue lake bean, Campari tomato, olives, lemon oregano vinaigrette **19**

SHRIMP & CRAB LOUIE

Laughing bird shrimp, jumbo lump crab, medium-boiled egg, avocado, tomatoes, cucumbers **27**

CHOPPED CHICKEN

Rosie's chicken, field greens, salami, tomatoes, garbanzos, mozzarella, lemon oregano vinaigrette **17**

SPICY CAESAR

Little gem lettuce, Calabrian chili dressing, croutons, Parmigiano Reggiano **14**
w/ Rosie's organic chicken **19**

VIETNAMESE 'BAHN MI'

Sliced cabbage, Fresno chili, pickled carrots, field greens, Vietnamese vinaigrette, fresh herbs **11**
w/ grilled squid **16**
w/ herb marinated steak **19**

TUSCAN KALE

Tuscan kale, avocado, fresh herbs, spicy almond dressing, Parmigiano Reggiano **14**
w/ Rosie's organic pulled chicken **19**
w/ sesame crusted sashimi-grade ahi tuna **25**

SANDWICHES

All sandwiches served with house-cut Kennebec french fries, cole slaw, or breakfast potatoes.

EGGS AND BACON

Chile-glazed bacon, cheddar cheese, fried egg, lemon aioli, arugula, brioche bun **14**

CRISPY CHICKEN AND WAFFLES

Buttermilk fried chicken breast, pickled green tomato, waffle bun **16**

SALMON GRAVLAX BLTA

House-cured gravlax, smoked Kurbota bacon, butter lettuce, tomatoes, avocado mousse, dill creme fraiche, grilled country bread **16**

SMOKED TROUT

Pickled red onions, chives, butter lettuce, grilled 'everything' bread **14**

GRILLED FISH

Cajun-spiced Hawaiian Ono, tartar sauce, tomato, butter lettuce, pickles **18**

CREEKSTONE FARMS CHEESEBURGER

Ground daily in-house, remoulade, Tillamook cheddar, grilled onions, pickles, arugula **16**
w/ organic sunny-side up egg **+2**

LOBSTER ROLL

Lemon-chili mayonnaise, chives **26**

NASHVILLE HOT FISH

Lightly breaded Hawaiian Ono, tartar sauce, butter lettuce, pickles **18**

SHRIMP PO' BOY

Cornmeal dusted laughing bird shrimp, pickled tomatoes, shredded lettuce, Cajun remoulade, French roll **16**

PLATES

SHAKSHOUKA

Shishito peppers stewed with spicy tomato sauce, shirred eggs, whipped feta, grilled country bread **12**

JUMBO LUMP CRAB CAKE BENEDICT

Poached egg, tomato hollandaise sauce, arugula **28**

LEMON RICOTTA PANCAKES

Brown butter, balsamic-blueberry compote, Vermont maple syrup **13**

CHILAQUILES

Fresh corn tortilla chips, fried eggs, Cotija cheese, chili crema, choice of red or green salsa **12**

FISH TACOS

Three Atlantic cod tacos grilled or baja style with black beans, pico de gallo, avocado crema, corn tortillas **14**

LOBSTER TOAST

Avocado mousse, lemon chili dressing, radishes, toasted country bread, mixed greens **26**

FRENCH OMELETTE

Fines herbs, Boursin cheese, mixed greens **14**

PETRALE SOLE MILANESE

Lightly breaded, arugula, shaved Grana Padano, grilled lemon **23**

FISH & CHIPS

Fried Icelandic cod, house-cut Kennebec french fries, fresh dill tartar sauce **22**

SIMPLY PREPARED

Grilled and served with a petite green salad and choice of salsa roja, Sicilian herb sauce, or lemon butter caper sauce.

RUBY RED IDAHO TROUT **25**

PACIFIC SWORDFISH **26**

LOCH DUART SALMON **25**

EASTERN BARRAMUNDI **24**

SMALLER BITES & SIDES

FRIED CALAMARI

Flour and panko dusted, lemon, creole mustard, Thai dipping sauce **15**

GRILLED HEIRLOOM ARTICHOKE

Charred scallion remoulade, grilled lemon **12**

CRISPY BRUSSELS SPROUTS

Thai vinaigrette **7**

SAN VICENTE BLVD CORN

Chile crema, Cotija cheese, cilantro **6**

BACON, CHEDDAR & CHIVE BISCUIT

Served warm with whipped butter and orange turmeric ginger jam **3**

KUROBUTA BACON

Cut in-house and smoked with applewood, served plain or chile-glazed **6**

SAUSAGE

Belcampo pork blended in-house and lightly seasoned with sage **6**

BREAKFAST POTATOES

Crushed fingerling potatoes, Pecorino Romano, rosemary **4**