

bottlefish

OCTOBER 2017 | FIRST CALL

OYSTERS *2/each*

BEAUSOLEIL

Mildly salty, plump,
and sweet

WELLFLEET

Sweet and slightly briny
with a crisp, clean finish

BITES

FRIED OYSTER SLIDERS

Cornmeal dusted seasonal oyster, cole slaw, cajin remoulade **8**

CHEESEBURGER SLIDERS

Remoulade, Tillamook cheddar, grilled onions, pickles, lettuce **8**

SEABASS CEVICHE TOSTADA

Tomatillo salsa, fresno chiles cilantro, avocado spread **7**

SALMON DEILED EGGS

Smoked in-house using alderwood **6**

TROUT DIP

Pickled red onions, chives, house-made “everything” chips **6**

KIMCHI HOT WINGS

Rosie’s chicken wings tossed in house-made spicy kimchi sauce **7**

DRINKS

HOUSE WINES Brut, Rose, Chardonnay and Cabernet Sauvignon **8**

SPAGLIATO Campari, Carpano Antica, Brut **8**

JALISCO 75 Cimarron Blanco Tequila, Fresh Lime Juice, Agave, Brut **8**

JOHN DALY Buffalo Trace, Iced Tea, Lemon Juice, Honey **8**

ROSEMARY GREYHOUND Grays Peak Organic Vodka, Fresh Grapefruit, Rosemary **8**

24TH STREET PALE ALE 9.0% Strand Brewing Co., Torrance, CA **5**