

bottlefish

SMALL PLATES

JUMBO LUMP CRAB CAKE 28

creole mustard sauce

SMOKE TROUT DIP 16

pickled red onions, chives, house-made everything crackers

GRILLED ARTICHOKE 15

creole mustard and lemon

CRISPY FRIED CHICKEN SANDWICH 13

butter milk, kale-apple cider slaw, toasted brioche bun

GRILLED SPANISH OCTOPUS 19

chickpea puree, 12 year balsamic, olive oil

LOBSTER ROLLS 19

brioche bun, lemon chili aioli, chives

HEIRLOOM TOMATO TOAST 14

burrata, basil vinaigrette, shallots

RHODE ISLAND CALAMARI 17

flour and panko dusted, lemon, thai and creole mustard dipping sauces.

BLACK COD LETTUCE CUPS 24

bibb lettuce, miso black cod

MAINE LOBSTER & SHRIMP DUMPLINGS 16

kimchi lime butter

SALMON GRAVLAX 18

potato galette, dill cream, cucumber, capers, red onion

ALASKAN KING CRAB 26

basil, garlic butter sauce, lime, fresh aromatic herbs

SOUP & SALADS

LOBSTER BISQUE 9/15

hand chopped lobster, chives

AHI TUNA KALE SALAD 29

tuscan kale, avocado, spicy almond dressing, parmigiano reggiano

SPICY CAESAR 16

little gem lettuce, parmigiano reggiano, calabrian chili dressing, house made croutons — *add jumbo shrimp +12*

BIBB LETTUCE 12

bibb lettuce, campari tomatoes, shallot vinaigrette dressing

SIDES

Crispy Thai Brussels Sprouts 9

Corn, Cotija, Cilantro, Crema 9

Broccolini with Lemon, Parmesan & Chili Flakes 9

Spicy Italian Cauliflower 9

House-Cut Kennebec French Fries 9

Grilled Country Bread 5

FROM THE SEA

PETRALE SOLE MILANESE 28

lightly breaded, shaved grana padano, arugula, grilled lemon

MISO BLACK COD 34

pickled onion, frisee, radish, green onion vinaigrette

GINGER SALMON 33

black rice, citrus teriyaki, cilantro, scallions

SALT SPRING ISLAND MUSSELS 28

white wine, garlic, dijon, saffron, butter, grilled country bread

SNAPPER "TACOS" 32

whole rose snapper, black beans, corn tortillas, roja and verde salsas

SAUTEED BRANZINO 33

lightly curried lentils, cucumber labneh

WILD CAUGHT COD FISH & CHIPS 24

tartar sauce, kennebec french fries

SEARED SCALLOPS 33

corn puree, heirloom tomatoes, arugula, shaved red onion, basil vinaigrette

SIMPLY GRILLED

CHOICE OF SAUCE — *lemon butter,*

chimichurri, salsa roja, sicilian herb

PACIFIC SWORDFISH 29

LOCH DUART SALMON 28

RUBY RED IDAHO TROUT 28

WHOLE ROSE SNAPPER 29

SUSHI GRADE AHI TUNA 32

FROM THE LAND

MARY'S ROASTED CHICKEN 26

balsamic chili glaze, mashed potatoes

CHEESEBURGER 19

chuck & brisket blend, remoulade, tillamook cheddar, grilled onions, pickles, kennebec french fries

PRIME FLAT IRON 32

chimichurri, mashed potatoes

OYSTER BAR

SERVED WITH

mignonette — cocktail sauce — horseradish

WEST COAST

Grassy Bar, CA 4 / 24 / 48

Kumiai, MX 4 / 24 / 48

EAST COAST

James River, VA 4 / 24 / 48

Malpeque, CA 4 / 24 / 48

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BAKED OYSTERS 17

lemon garlic butter

CORNMEAL FRIED OYSTERS 17

dill tartar sauce

CHILLED

SHRIMP COCKTAIL 18

house made cocktail sauce, creole mustard

SEABASS CEVICHE 17

avocado, tomatillo salsa, tortilla chips

YELLOWFIN TUNA TARTARE 18

cucumber, shallot, avocado

AHI TUNA SASHIMI 17

orange, ponzu, fresno chilis, fresh herb

SEAFOOD PLATTERS

SERVED WITH

mignonette — cocktail sauce — horseradish

PETITE

4 oysters

jumbo shrimp cocktail
chilled Alaskan King Crab

— 42 —

GRAND

1 dozen oysters

jumbo shrimp cocktail
chilled Alaskan King Crab
smoked trout dip

— 90 —

UPCOMING EVENTS

UPCOMING WINE DINNER

TREFETHEN VINEYARDS

Tuesday October 16th 7pm

Inquire about tickets with your server or management

We are committed to only serving the highest quality ingredients. All of our seafood adheres to the standards of Monterey Bay Aquarium's Seafood Watch program, one of the world's leading responsible sourcing guides.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.