



## Soup Cup/Bowl

New England clam chowder \*  
Soup of the day

## Starters

1/2doz./full doz.

**Marin Miyagi oysters\*** champagne mignonette & a spicy cocktail sauce  
**BBQ oysters** served with house barbeque sauce  
**Ahi tuna tartare** served with avocado, sesame seeds, fish roe, cucumber, balsamic reduction & chili oil  
**Crab cakes** served with a fresh mango salsa, tartar sauce, & a spicy cocktail sauce  
**Crispy calamari** served with a smoked jalapeno dip & a spicy cocktail sauce  
**Onion rings** served with our house made spicy ketchup  
**Roasted garlic** served with cambozola cheese, crostini, & a pear chutney  
**Burrata Cheese** toasted olive bread, prosciutto, arugula, McEvoy olive oil & raspberry jam  
**Brussel sprouts, fennel & bacon salad** served with feta cheese, & crisp bread crumbs

## Salads

Warm Acme Bread served on request

**Crab stack\*** served with mango, cucumber, tomato, avocado, peanuts & a ginger citrus dressing  
**Curry chicken salad\*** with celery, apples, walnuts, raisins, chutney, coconut, & fresh fruit  
**Sesame seared Ahi tuna** romaine, cabbage, bell pepper, & asian dressing with crispy rice noodles  
**Roasted beet salad\*** greens, lara chenal goat cheese, served with blue cheese & lime vinaigrette  
**Asian chicken** romaine, napa cabbage, carrots, red pepper, almonds, rice noodles & asian dressing  
**Grilled Ecuadorian prawn salad\*** greens, avocado, mango, grapefruit & with ginger citrus vinaigrette  
**Pear and baby greens\*** comice pears, point reyes blue cheese, sweet pecans & sherry vinaigrette  
**Seared scallop salad\*** fresh corn, cherry tomatoes, arugula, lemon & truffle oil  
**Chopped salad\*** bacon, tomato, Pecorino/Romano, olives, grilled chicken & balsamic vinaigrette  
**Crab Louis\*** avocado, tomato, cucumber, celery, a 6 minute egg, & louis dressing

## Burgers

Choice of French fries, mixed greens salad\*, or coleslaw & potato salad  
Burgers dressed with mayonnaise, mix greens & tomato on a Brioche bun  
add bacon 3.00, add avocado 2.50, add cheese 2.00

**Niman Ranch beef burger** with grilled red onion  
**Black & Blue burger** blackened burger with Point Reyes blue cheese & caramelized onion  
**Cave Aged cheddar & bacon burger** with house BBQ sauce  
**Salmon burger** served with house aioli, wasabi & pickled cucumbers



## Tacos

Served with mix green salad

**Fish tacos** (2) pan seared sea bass, dressed cabbage, chipotle crema & mango salsa

**Skirt steak tacos** (2) california onions, cilantro, queso fresco, & chipotle sauce

## Sandwiches

Choice of French fries, mixed green salad\*, soup or coleslaw & potato salad

**Broccoli melt** gruyere & fontina cheeses, broccoli, & tomato on acme sour batard

**Crab melt** red chilies, dungeness crab meat, provolone cheese, mayo & mint on a brioche roll

**BLTA** hobbs applewood smoked bacon, tomato, avocado, & mayo on toasted acme sour batard

**Grilled skirt steak** honey chipotle marinade, cilantro pesto & field greens on grilled ciabatta bread

**Sesame grilled salmon** wasabi mayones, mixed greens & tomato on sour batard

**Rueben sandwich** corned beef, sauerkraut, thousand island dressing & melted gruyere cheese on N.Y rye

**Hot pastrami** gruyere cheese & hot sweet mustard, on N. Y. rye

**Chicken salad sandwich** free-range chicken, apples, walnuts, celery & mayo on a brioche bun

**Salmon club** 2 slices toasted sour batard, hobbs bacon, fresh grilled salmon, lettuce & tomato

## Pasta

**Spaghetti** house made fresh garden tomato sauce & Pecorino-Romano

add chicken

**Seafood spaghettini** white wine, fish stock, salmon, clams, prawns, mussels & sea bass

**Three cheese linguini** with cream sauce, cilantro, & walnut pesto

## Steamers

**Steamed mussels** a bowl of P.E.I. mussels, zinfandel, shallots & garlic bread

**Steamed clams** garlic, white wine, chopped parsley, lemon wedges & garlic bread

## Salt & Pepper Mains

**Grilled wild king salmon in season, otherwise organic\*** garlic mashed potatoes & broccoli

**Wild king fillet of salmon** red curry sauce, peanuts, crisp cabbage salad & basmati rice

**Coq au vin\*** red wine braised chicken, bacon, garlic mashed potatoes & Swiss chard

**Sticky chicken** garlic mashed potatoes, steamed mixed vegetables

**Vegetable curry** kabocha squash, cauliflower, carrots, tofu & peanuts on steamed rice

## A little egg

Served with a side salad or potatoes and toast

**Frittata** spinach, bacon, potatoes & jack cheese

**Herb omelet** caramelized apples & pears with goat cheese & fresh thyme

### \*Gluten Free

Consuming raw or undercooked food can result in possible food borne illness