### STARTERS

**RED MARLIN CLAM CHOWDER** | 10  
bacon, jalapeno, Tabasco oil & chives

**DUNGENESS CRAB & AVOCADO STACK** | 16 GFDF  
rock shrimp, mango-habanero mojo, plantain chips

**BAKED TRUFFLE MAC & CHEESE** | 13  
smoked Gouda, toasted breadcrumbs

**BRUSSELS SPROUTS** | 12  
caramel fish sauce, toasted furikake

**WEST COAST ARTISAN CHEESE & CHARCUTERIE PLATTER** | 22  
dried fruits & nuts, honeycomb, grilled bread, California cured meats

**GREENS**

**SWEET GEM** | 12  
pickled radish, Parmesan, oven roasted plum tomatoes, avocado green goddess dressing, croutons

**BEET & BURRATA** | 13 GF  
spicy rocket, pickled blackberries, rustic orange vinaigrette

**BLACK KALE & QUINOA** | 13  
rainbow cauliflower, spiced pumpkin seeds, golden raisins, fig vinaigrette, curried Greek yogurt

### ENTREES

**ADD SURF & TURF TO ANY SALAD OR ENTREE**

2 SCALLOPS | 16  
3 SHRIMP | 10  
CHICKEN | 6

**PAN ROASTED PACIFIC SEABASS** | 28  
Swiss chard, parsley, linguine, saffron bouillabaisse

**MARY’S ORGANIC CHICKEN** | 25 GFDF  
parmesan polenta, charred corn salsa, red pepper sauce

**PULLED SHORT RIB CAVATELLI** | 25  
pickled carrots, oven roasted tomato, san marzano tomato sauce, romano cheese

**ORA KING SALMON** | 27 GF  
lemon fennel puree, garlic potatoes, braised artichokes, olive tapenade

**GRILLED SWORDFISH** | 28 GF  
Vadouvan carrot puree, pine nut gremolata, roasted sunchoke & celery root hash

**GRASS-FED ANGUS BURGER** | 18  
Strauss all-natural beef, bacon ketchup, aged white cheddar, LTO, toasted brioche bun

**SEARED MAINE SCALLOPS** | 29  
mushroom risotto, sage brown butter, garnet sweet potato puree, black garlic honey

**CAULIFLOWER STEAK** | 18 V  
oven roasted tomatoes, three grain salad, Harissa vinaigrette

**SEAFOOD BAKE** | 25  
market fish, shrimp, clams, scallop, Andouille sausage, Old Bay potatoes, corn, fennel, garlic crostini

**FILET MIGNON 6 OZ** | 38 GF  
grass-fed beef, bacon-scallion croquet, creamed spinach, smokey blue cheese butter

**NEW YORK STRIP 10 OZ** | 33  
all-natural beef, king trumpet mushrooms, parsnip-potato puree, charred broccoli, pearl onions, merlot demi

**TRILOGY MEATBALL** | 13  
pork, beef, veal blend, parmesan polenta, San Marzano tomato sauce

**ROCK SHRIMP SALAD** | 16 DF  
cherry tomatoes, horseradish gremolata, wholegrain crostine

**DUNGENESS CRAB CAKE** | 26 DF  
saffron deviled egg puree, pistachios, pickled mustard seeds, purple cabbage & carrot slaw

**HEIRLOOM TOMATO BRUSCETTA** | 14  
lemon zest goat cheese, aged sherry tomatoes, caper leaves, aged balsamic

**MARLENE ORGANIC CHICKEN** | 25  
old bay potatoes, corn, fennel, garlic crostini

**ORA KING SALMON** | 27  
lemon fennel puree, garlic potatoes, braised artichokes, olive tapenade

**GRILLED SWORDFISH** | 28  
Vadouvan carrot puree, pine nut gremolata, roasted sunchoke & celery root hash

**GRASS-FED ANGUS BURGER** | 18  
Strauss all-natural beef, bacon ketchup, aged white cheddar, LTO, toasted brioche bun

**ADDS ONS | 2 EACH**

- bacon, avocado, sauteed mushrooms or onions

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**GF:** GLUTEN FREE  **DF:** DAIRY FREE  **V:** VEGAN

*The Department of Public Health advises that eating raw or under cooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

*notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

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We are proud to work with a variety of local farmers, artisans, and fishermen, including:

- Strauss Farms, Mainely Lobster & Seafood, Mary’s Farm, Pascucci Pasta, Rougue Creamery, Specialty Produce, & Con Pane

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**19% Service Gratuity will be added to parties of 6 or more**

**A 4% surcharge will be added to all Guest checks in support of the cost of city and state minimum wage increases**

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**Restaurant Chef Marc Costa**

**Executive Chef Kevin Villalovos**

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