

SHARE PLATES

HOUSE MADE BREAD	6
BAGUETTE SEASONAL COMPOUND BUTTER, OLIVE OIL, SABA VINEGAR, PARMESAN	
SHRIMP COCKTAIL	24
5 JUMBO SHRIMP, HOUSE MADE COCKTAIL SAUCE, LEMONS	
OYSTERS	4EA
LEMON & MIGNONETTE	

SMALL PLATES

STEAMER CLAMS	24
LITTLE NECK CLAMS, GARLIC, WHITE WINE, CALABRIAN CHILIES, TOASTED HOUSE BREAD	
HALIBUT CEVICHE	15
LIME & PINEAPPLE MARINATED, TORTILLA CHIPS, SPICY CREMA, CUCUMBERS, BELL PEPPERS, AVOCADO, JALAPENOS	
TUNA TATAKI	24
SESAME SEEDS, SEARED AND THINLY SLICED TUNA, TATAKI SAUCE, SCALLIONS	
BEEF TARTARE	16
HAND CUT FILET MIGNON, MAYO, PICKLES, CAPERS, MUSTARD, EGG YOLK, TOASTED BREAD	

SOUP & SALADS

CAESAR	13
ROMAINE, HOUSE MADE CAESAR DRESSING, TOASTED BREADCRUMBS, ANCHOVIES, PARMESAN	
STEAKHOUSE WEDGE	15
ICEBERG, CARLTON FARMS BACON, BLUE CHEESE DRESSING, CHERRY TOMATOES	
MIXED GREEN	13
CHEVRE, PICKLED ARTICHOKE HEARTS, HAZELNUTS, LEMON VINAIGRETTE	
SEAFOOD CHOWDER	11
NEW ENGLAND STYLE, CLAMS, SHRIMP	

PASTA & GNOCCHI

HOUSE MADE GNOCCHI PUTTANESCA	26
TOMATO SAUCE, CAPERS, ARTICHOKE HEARTS, ANCHOVIES, BREADCRUMBS, PARMESAN	
HOUSE MADE SPAGHETTI	28
CLAMS, GARLIC, CALABRIAN CHILI, WHITE WINE BUTTER, BREADCRUMBS, SCALLIONS	
HOUSE MADE RAVIOLI	28
STUFFED WITH BRAISED PORK, RICOTTA, & PECORINO. ARRABBITATA SAUCE, BREADCRUMBS, PARMESAN	

STEAKS

SERVED WITH GARLIC MASHED POTATOES, AND SABA VINEGAR

16 OZ PRIME 1855 NEW YORK STRIP
50
6 OZ FILET MIGNON
55
16 OZ PRIME 1855 RIBEYE
60

ADD ONS FOR STEAKS

BLUE CHEESE	\$5
TRUFFLE BUTTER	\$7
BEARNAISE	\$5
CHIMICHURRI	\$5
OSCAR	\$15
AU POIVRE SAUCE	\$6

ENTREES

SEAFOOD RISOTTO	38
DUNGENESS CRAB, & SHRIMP, CHIVES, ESLETTE, LEMON & THYME RISOTTO	
PAN SEARED HALIBUT	35
QUINOA PILAF, ROASTED GREEN BEANS & BABY CARROTS, CUCUMBER & CORIANDER YOGURT	
LAN-ROC FARMS PORK CHOP	30
ONION PUREE, ROASTED POTATOES, ASPARAGUS, ROSEMARY & DIJON DEMIGLACE	
CIOPPINO	45
CLAMS, SHRIMP, MUSSELS, & HALIBUT SIMMERED IN SPICY RED SAUCE, HOUSE BREAD	
EARTH & SEA BURGER	22
RIBEYE & NEW YORK STRIP GROUND IN HOUSE, 1/2# PATTY, BACON JAM, GRUYERE, POTATO BUN, LETTUCE, & DIJONAISE. SERVED WITH FRIES	
DUNGENESS CRAB CAKES	36
2 JUMBO DUNGENESS CRAB CAKES, TARTAR SAUCE, ARUGULA, PICKLED ONIONS, LEMON VINAIGRETTE	

LARGE FORMAT

SURF & TURF

16 OZ NEW YORK STRIP STEAK, 3 JUMBO CRAB CAKES, SERVED WITH ASPARAGUS, GARLIC MASHED POTATOES, TARTAR SAUCE, CHIMICHURRI & AU POIVRE SAUCE
110

BEEF WELLINGTON

14 OZ FILET MIGNON WRAPPED IN MUSHROOM DUXELLE AND PUFF PASTRY & ROASTED MEDIUM RARE. SERVED WITH ASPARAGUS, GARLIC MASHED POTATOES, CHIMICHURRI & AU POIVRE SAUCE
120