



STARTERS

CRAB CAKES20
pickled onion, fennel, arugula, tarragon aioli

CRISPY BRUSSELS SPROUTS 12
spanish chorizo, fried garlic, sherry vinegar
agrodolce

STEAMER CLAMS 16
white wine, garlic, aleppo pepper, lemon,
grilled focaccia

SHORT RIB HUMMUS20
garbanzo bean, naan bread,
pistachio gremolata

GRILLED OCTOPUS..... 15
harissa, chorizo, sofrito, salsa verde, potato

SEAFOOD CHOWDER.....8
ocean clams, bay shrimp, finfish

MESCLUN GREENS..... 10
hazelnut, carrot, radish, cucumber,
tomato, hazelnut vinaigrette

ROMAINE 12
herb crouton, parmesan reggiano,
caesar dressing

ROASTED BEET SALAD..... 14
humboldt fog goat cheese, grapefruit,
watercress, dukkah, champagne vinaigrette

BURRATA 13
tomato jam, arugula, saba, maldon, focaccia

ENTREES

MARY'S CHICKEN
prosciutto, fontina, tomato leek risotto, grilled artichoke, saba
32

CANNOLICCHI ARRABIATA
italian sausage, pomodoro, calabrian chile, parmesano reggiano
27

ALASKAN HALIBUT*
orzo, spinach, blistered tomatoes, snap peas, citrus beurre blanc
44

PRIME 12 OZ NEW YORK STRIP*
onion rings, miso parmesan creamed spinach, roasted garlic butter
70

PORTUGUESE SEAFOOD STEW
halibut, clam, shrimp, octopus, linguica, portuguese cornbread, tomato saffron broth
40

STEELHEAD*
asparagus, gnocchi, piquillo pepper cream, caper relish
32

GRILLED DOUBLE CUT PORK CHOP*
yukon potato puree, grilled broccolini, blackberry bourbon sauce
36

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

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

Individual billing available for parties of 7 or less.