



STARTERS

CRAB CAKES20 pickled onion, fennel, arugula, tarragon aioli	SEAFOOD CHOWDER8 ocean clams, bay shrimp, finfish
CRISPY BRUSSELS SPROUTS 12 spanish chorizo, fried garlic, sherry vinegar agrodolce	MESCLUN GREENS 10 hazelnut, carrot, radish, cucumber, tomato, hazelnut vinaigrette
STEAMER CLAMS 16 white wine, garlic, aleppo pepper, lemon, grilled focaccia	ROMAINE 12 herb crouton, parmesan reggiano, caesar dressing
SHORT RIB HUMMUS20 garbanzo bean, naan bread, pistachio gremolata	ROASTED BEET SALAD 14 humboldt fog goat cheese, grapefruit, watercress, dukkah, champagne vinaigrette
GRILLED OCTOPUS 15 harissa, chorizo, sofrito, salsa verde, potato	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.
21% gratuity added for parties of 8 or more | limit of four payments per party.