

RAW BAR

Ceviches served with freshly made, organic tortilla chips

OYSTERS ON THE HALF SHELL\* MP

See server for today's selection

TIGER SHRIMP COCKTAIL 18

Citrus cocktail sauce

SPICY SEAFOOD CEVICHE\* 19

White shrimp, wild pacific rockfish, house made salsa, avocado, cucumber

TUNA PONZU\* 19

Cucumber, avocado, crispy onion, peanuts, taro chips

SHARED PLATES

MISO GLAZED SEA BASS SKEWERS 18

Organic miso maple glaze, shishito peppers, citrus sesame herb salad

BACON CHEDDAR BISCUITS 8

Whipped honey goat cheese

LEMON SOY SHISHITO PEPPERS 10

Sriracha Aioli

POP ROCK SHRIMP 17

Crispy shrimp bites with a sriracha glaze

CRAB CAKES (2) 17

Cilantro corn salad, remoulade

CRISPY CALAMARI 16

Local CA calamari, jalapeño peppers, chipotle aioli, roasted tomato sauce

DUNGENESS CRAB AVOCADO TOAST 15

Brioche, microgreens

SALT SPRING MUSSELS BASQUAISE 13

Fire roasted tomato broth, Spanish chorizo, queso fresco, garlic bread

PAN ROASTED BASIL CLAMS 15

Venus clams, white wine, garlic, lemon, garlic bread

CHARBROILED OYSTERS 20

Parmesan, butter, garlic, parsley



THE DAILY CATCH

Served with a choice of two sides

SESAME SEARED AHI TUNA\* 28

Wild line-caught, South Pacific

PACIFIC ROCKFISH 20

Wild caught, Oregon/Washington

WHITE SEA BASS 34

Wild caught, Pacific

MAHI MAHI 25

Wild caught, Costa Rica

ORA KING SALMON\* 32

New Zealand

WHOLE ROASTED BRANZINO 35

Greece

MARKET SIDES

Order à la carte 5

Parmesan Potato Cake

French Fries

Sweet Potato Fries

Pineapple Coleslaw

Roasted Butternut Squash

Cilantro Lime Rice

Organic Brown Rice

Organic Black Beans

Cilantro Corn Salad

Maple Miso Brussels Sprouts +2

Cheesy Polenta +2

Organic Sautéed Super Greens +2

SIGNATURES

VERACRUZ PLATTER 25

Blackened wild rockfish, avocado, cilantro crema, organic black beans, cilantro lime rice, organic corn tortillas

SALLY'S SAND DABS 26

Wild caught, light herb crust, lemon caper sauce, served with a choice of two sides

CRISPY FISH & CHIPS 22

Beer-battered Alaskan cod filet, house tartar sauce

Crispy Fish, Shrimp & Chips Combo +2

SPICY ORA KING SALMON BURGER\* 22

Jalapeño slaw, avocado, orange aioli, french fries

NEW ENGLAND LOBSTER ROLL 28

Served with a choice of one side

LURE CIOPPINO 34

Fire roasted tomato broth with fish, clams, mussels, shrimp & scallops

TROUT ALMONDINE 26

Crusted with bread crumbs, parmesan, almonds, served with a choice of two sides

GRASS-FED HANGER STEAK (10oz)\* 34

Served with a choice of two sides  
Strauss, Wisconsin

SEASONAL SEARED SCALLOPS\* 38

Butternut squash, arugula, bacon jam

SHRIMP & "GRITS" 28

Tiger shrimp, cheesy polenta, creole gravy, microgreens

SOUTH AMERICAN LOBSTER TAIL 51

Served with two sides

PASTA

LINGUINE WITH CLAMS 22

Parsley, butter, lemon, white wine, olive oil, chile de arbol

TEQUILA LIME SHRIMP PASTA 25

Spicy tequila-lime tomato cream sauce

LOBSTER RAVIOLI 27

Maine lobster, squid ink-striped ravioli

DRINK FEATURE

PRICKLY PEAR MARGARITA 14

SEASONAL SALADS & SOUPS

Dressings made with organic extra virgin olive oil

VERACRUZ FISH CHOWDER 7 / 10

Spicy roasted tomato broth, pasilla chiles, onion, carrot, and red potatoes

NEW ENGLAND CLAM CHOWDER 7 / 10

Creamy base with bacon, onion, and red potatoes

SEAFOOD LOUIE\* 24

Dungeness crab, Pacific shrimp, avocado, asparagus, tomato, seven-minute egg

CLASSIC CAESAR 8 / 12

Add anchovies 1.50

BAJA CHOPPED SALAD 15

Queso fresco, heirloom tomato, avocado, pepita, crunchy tortillas and chickpeas with chipotle dressing

BEET PECAN SALAD 17

Organic mesclun, beets, red onion, mint, candied pecans, goat cheese, raspberry vinaigrette

ADD TO ANY SALAD

GRILLED ORA KING SALMON\* 10

GRILLED SHRIMP 7

SCALLOP SKEWER 12

SEARED AHI\* 8

GRILLED ROCKFISH 7

CRISPY CALAMARI 6

FREE-RANGE CHICKEN BREAST 6

Menu items are made with naturally gluten-free ingredients, however, we are not a gluten-free facility. We have an open kitchen, and therefore cannot guarantee that your item will be entirely gluten free. Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

MADE WITH RECYCLED PAPER

