



- OYSTER BAR** ICE COLD OYSTERS-selection changes daily, cocktail sauce, pineapple habanero mignonette, horseradish mignonette each 3/ 6 for 17/ 12 for 32
- JEROBAUM-half dozen oysters, tuna tartare, jumbo prawn cocktail 45
- BALTHAZAR-one dozen oysters, cold poached lobster, tuna tartare, jumbo prawn cocktail, dungeness crab 79
- JUMBO PRAWN COCKTAIL-sweet poached u-8 white gulf big ol' prawns, cocktail sauce, remoulade 18
- NUMBER 1 TUNA TARTARE-scallions, tamari, sesame oil, mango puree, taro chips 13
- NORCAL ROLL-sushi roll with fresh dungeness crab, avocado, cucumber and kabayaki sauce 12
- AHI TATAKI-cilantro, lime, smashed avocado, red onion, cilantro, soy, wasabi crema 12
- STARTERS** DUNGENESS CRAB POPPERS-100% Dungeness crab(no filler!), baby tomato corn salsa, remoulade sauce 5 for 16
- SMOKED SALMON FLATBREAD-creme fraiche, chopped red onion, capers and dill 12
- PORK BELLY SLIDERS-slow cooked Berkshire pork, soy ginger sauce, sriracha, pickled onions 9
- BELFIORE BURRATA-truffle oil, baby arugula, toasted bread 9
- GRILLED CASTROVILLE ARTICHOKE-served with grilled lemon and remoulade sauce 12
- CRISPY FILET POTSTICKERS-premium filet mignon, roasted red pepper vinaigrette, herb aioli 9
- STEAMED P.E.I. MUSSELS-premium mussels, coconut thai curry broth, heirloom zucchini, grilled acme bread 12
- CHARRED MEDITERRANEAN OCTOPUS-marinated in lemon, olive oil, garlic fire grilled and tossed with herbs 13
- FRESH LOCAL CRISPY CALAMARI-served with tartar sauce 12
- CHICKEN + SKIRT STEAK SKEWERS-spicy peanut sauce, pickled onions 9
- WARM SKILLET CORNBREAD-moist cornbread with a touch of jalapeno, honey butter 8
- CRISPY FRESH FISH TACOS-warm corn tortillas, guacamole, lime crema, jalapeno-red onion slaw 2 for 14/ 3 for 17
- BOUDREAUX SAMPLER-dungeness crab poppers, filet potstickers, calamari, chicken skewers, skirt steak skewers 25
- SOUPS/SALADS** CHICKEN TORTILLA SOUP-grilled chicken, avocado, lime crema, onions, cilantro, spicy tomato broth cup 5 / bowl 9
- CLAM CHOWDER-manila clams, smoked bacon, yukon potatoes cup 5 / bowl 9
- ASIAN STYLE SALAD-shredded greens, cilantro, pea shoots, red onion, peanuts, colman's honey mustard dressing 8
- HEIRLOOM TOMATOES-seasonal organic juicy heirlooms, fresh mozzarella, basil, balsamic reduction 12
- BERCIER SALAD-seasonal organic vegetables, sherry vinaigrette 7
- LITTLE GEM CAESAR-shaved grana parmesan, butter croutons, creamy garlic caesar dressing 9 add chicken +6
- THE WEDGE-iceberg, baby tomatoes, smoked bacon, cracked pepper Maytag blue cheese dressing 10
- CLASSIC WARM CABBAGE SALAD-sauteed mushrooms, blue cheese, smoked bacon, warm red wine vinaigrette 10
- ORGANIC VEGETABLE SALAD-arugula, pearl couscous, tomatoes, pumpkin seeds, corn, parmesan, cilantro dressing 16
- SASHIMI GRADE AHI SALAD-chilled sesame crusted ahi, peanuts, cilantro, red onion, pea shoots, honey mustard vinaigrette 23
- SANDWICHES** CRISPY FISH SANDWICH-beer battered snapper, tartar sauce, red onion, lettuce, lil' tomatoes, french fries 15
- PRIME RIB DIP-1/2 lb sliced thin-to-order, creamy horseradish, au jus, garlic butter seasoned roll, french fries 19
- GRILLED CHEESEBURGER-premium brisket + chuck, white cheddar, remoulade, grilled onion, tomato, lettuce, fries 15
- GRILLED CHICKEN CLUB-melted Vermont white cheddar, avocado, crispy smoked bacon, lil' tomatoes, herb aioli 14
- SEAFOOD** WHOLE MEDITERRANEAN BRANZINO-pan roasted, served with lemon and sauteed broccolini 28
- BAJA SWORDFISH-grilled and served with tomato salad and lemon beurre blanc 29
- GULF GROUPEr-grilled and served with fries and tartar sauce 27
- FISH + CHIPS-beer battered and fried ultra fresh snapper, slaw, fries, tartar sauce and malt vinegar 18
- JAMBALAYA-a Kingfish classic, spicy gulf prawns, pei mussels, andouille sausage, chicken, spicy shrimp stock, long grain rice 25
- LOCAL SEA BASS-cannelini beans, pan roasted red peppers + heirloom zucchini, romesco sauce 26
- WILD KING SALMON-coconut rice, mango, okra, sweet potato, red curry-lemongrass sauce 24
- DAYBOAT U-10 SCALLOPS + ETOUFEE-seared juicy jumbo scallops, crawfish, holy trinity, deep dark mahogany roux 32
- NUMBER 1 AHI TUNA-seared rare, sesame crusted sashimi grade ahi, sticky rice, baby spinach, soy ginger butter sauce 29
- MEAT** THE SKIRT STEAK-teriyaki marinated and grilled, garlic mashed potatoes, sauteed green beans, panko onion rings 28
- PRIME RIB-slow roasted, fully loaded baked potato, au jus, creamy horseradish (limited quantity) 36
- FILET MIGNON-grilled, garlic mashed potatoes, shaved asparagus, sauce au poivre, bearnaise 33 add lobster tail 25
- ROTTISERIE CHICKEN-half a chicken, chilled quinoa salad with watermelon radish, red grapes, baby tomato, sweet potato, shaved fennel, citrus vinaigrette 23
- STEAK FRITES-grilled boneless ribeye, crispy fries, green peppercorn sauce, bearnaise sauce 36