

Valentine's Day

MENU

STARTERS

Clam Chowder | Soup Du Jour
CUP 8 | BOWL 12

Crispy Chile Calamari 15
"OLD BAY" AIOLI, MEYER LEMON

Jumbo Gulf Shrimp Cocktail 19
COCKTAIL SAUCE & LEMON AIOLI

Prince Edward Island Mussels 20
SHERRY, CHORIZO, TOMATOES, PARSLEY, GARLIC
EXTRA VIRGIN OLIVE OIL, GARLIC BREAD

Local Oysters on the ½ Shell
HALF DOZEN 21 DOZEN 42
"HOGWASH" (VINEGAR, SHALLOTS, JALAPEÑOS, CILANTRO)

Brussels Sprouts 14
CRISPY PANCETTA, CHIVES, LEMON AIOLI

Bubbling Burrata 14
BURRATA CHEESE, CHILI FLAKES, MALDON SEA SALT,
CRACKED BLACK PEPPER, OLIVE OIL, SLICED SOURDOUGH

SALADS

Caesar Salad 15
SHAVED PARMESAN REGGIANO, FOCACCIA CROUTONS,
WHITE ANCHOVIES, CAESAR DRESSING

Wedge Salad 17
BABY ICEBERG LETTUCE, RED ONION,
CHERRY TOMATOES, BACON CRUMBLES, LEMON ZEST,
POINT REYES BLUE CHEESE DRESSING,
BALSAMIC REDUCTION

Heirloom Beet & Burrata Salad 17
RED AND GOLD HEIRLOOM BEETS, SHAVED
FENNEL, CHERRY TOMATOES, BURRATA,
TOASTED PUMPKIN SEEDS,
MINT, SHERRY VINAIGRETTE

Ahi Radish Salad 19
WATERMELON RADISH, JICAMA, PEAR, CHIVES,
AHI TUNA, PASSIONFRUIT VINAIGRETTE

Enjoy Your Salad With

GRILLED JUMBO PRAWN 12 | GRILLED SALMON 9
GRILLED CHICKEN BREAST 6 | DUNGENESS CRAB 15
PORTOBELLO MUSHROOM 6 | TOFU 5

Substitute Gluten Free Pasta or Bread Upon Request | Bread Served On Request
*May Contain Raw Ingredients--Eating Raw Food May Cause Food borne Illness.
20% Gratuity will be added to all parties of 5(five) or more

JOIN US FOR PRIME RIB TUESDAYS
AND LOBSTER THURSDAYS 4-9

Executive Chef Kevin Ries

FROM THE SEA



Grilled Scottish Salmon 27

SAUTÉED WINTER VEGETABLES,
WHIPPED POTATO, MUSTARD CHARDONNAY SAUCE

Pan Seared Branzino 30

POTATO GNOCCHI, ENGLISH PEAS, CORN,
CHERRY TOMATOES, SAFFRON GLAZE

Fresh Local Dungeness Crab - Two Pounds

SERVED IN A HOT SHERRY BROTH, GARLIC BREAD
OR COLD WITH DIJON SAUCE & DRAWN BUTTER
HALF OR WHOLE - MARKET



Seafood Linguine à la Provençal 30

CLAMS, MUSSELS, FISH, SEA SCALLOPS,
TOMATO, FRESH BASIL, GARLIC

Shrimp Scampi Pasta 26

JUMBO PRAWNS SAUTÉED IN WHITE WINE,
BUTTER, SHALLOTS, FRESH BASIL, & GARLIC IN LINGUINE

Live Maine Lobster 45

DRAWN BUTTER, RISOTTO,
SAUTÉED SEASONAL VEGETABLES

FROM THE LAND

Grilled NY Strip Steak 38

TEN OUNCE STRIP LOIN, GARLIC GREENS,
SEASONED ROASTED POTATOES, BURGUNDY AU JUS

Roast Prime Rib of Beef 43

WHIPPED POTATOES, SAUTÉED VEGETABLES,
AU JUS, HORSERADISH CREAM

Winter Vegetable Risotto 30

ENGLISH PEAS, SHAVED BRUSSELS SPROUTS,
DELICATA SQUASH, PARMESAN CHEESE

Trident Burger 20

GRASS FED BEEF, LETTUCE,
TOMATO, RED ONION, BOUDIN BUN, FRIES

ON THE SIDE

GARLIC SPINACH OR VEGETABLES 7 | MIXED WILD MUSHROOMS 6
SOURDOUGH GARLIC BREAD 5 | TRUFFLE PARMESAN FRIES 10

DESSERTS

Vanilla Bean Crème Brûlée 8

ALMOND TUILES COOKIE

Flour-less Lava Cake 12

DARK CHOCOLATE GANACHE,
VANILLA OIL ROASTED STRAWBERRY,
VANILLA GELATO

Sorbet or Gelato Tasting 10

ASK SERVER FOR FLAVORS OF THE DAY

Banana Bites 9

COCONUT CRUSTED BANANAS,
SALTED CARAMEL CREAM,
MACADAMIA NUTS, CHOCOLATE SAUCE