

Spring Specials

Featured Cocktail

Moscow Mule 14

*SVEDKA Vodka, Bundaberg Ginger Beer, fresh lime juice,
served in a traditional copper mug*

Starters

Crispy Fried Rock Shrimp & Asparagus 17

Served with sweet, spicy aioli

Dungeness Crab Ceviche 19

Fresh lime, coconut milk, jalapeño, cilantro, mango, onion, tomato, toasted coconut and tortilla chips

g Shellfish Tower* 88

*½ Maine lobster, ½ cracked Dungeness crab, 6 fresh shucked oysters, 6 jumbo shrimp,
6 mussels, Dungeness crab ceviche served with cocktail sauce and mignonette*

Entrees

Panko Crusted Alaskan Halibut 33

*Panko Dijon crust, orzo, tomatoes, cucumber & spinach salad, ginger
chimichurri and roasted red pepper coulis*

g Jumbo Scallop & Crab Risotto 35

*Seared scallops, crab risotto, tomatoes, parmesan cheese,
cilantro pesto & beurre blanc*

g Crab topped Filet Mignon* 53

*Grilled filet with Dungeness crab meat and a caramelized demi glace aioli,
sautéed spinach and garlic mashed potatoes*

**Eating raw or undercooked proteins may increase the risk of foodborne illness.*

A 5% surcharge is added to each check to help fund the San Francisco Employee Benefits Ordinances.

g=represents menu items that may be prepared gluten free. Ask your server.

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WARNING : Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant