



STARTERS

CRAB CAKES20 pickled onion, fennel, arugula, tarragon aioli	GRILLED OCTOPUS 15 harissa, chorizo, sofrito, salsa verde, potato
CRISPY BRUSSELS SPROUTS 12 spanish chorizo, fried garlic, sherry vinegar agrodolce	SEAFOOD CHOWDER 8 ocean clams, bay shrimp, finfish
STEAMER CLAMS 16 white wine, garlic, aleppo pepper, lemon, grilled focaccia	TOMATO BISQUE 7 creme fraiche, basil oil
SHORT RIB HUMMUS20 garbanzo bean, naan bread, pistachio gremolata	MESCLUN GREENS 10 hazelnut, carrot, radish, cucumber, tomato, hazelnut vinaigrette
BURRATA 13 tomato jam, arugula, aged balsamic, maldon, focaccia	CAESAR SALAD 12 herb crouton, parmesan, caesar dressing
	ROASTED BEET SALAD 14 humboldt fog goat cheese, grapefruit, watercress, dukkah, champagne vinaigrette

ENTREES

CHICKEN ADOBO

patatas brava, wild spring onion, crema
30

CANNOLICCHI ARRABIATA

italian sausage, pomodoro, calabrian chile, parmesano reggiano
27

SABLEFISH*

fingerling potato, forest mushroom, cipollini onion, radish, mushroom butter sauce
34

PRIME 12 OZ NEW YORK STRIP*

onion rings, miso parmesan creamed spinach, roasted garlic butter
70

CLAMS & LINGUINE

guanciale, aleppo pepper, tarragon gremolata, focaccia
36

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.