

we use only the freshest produce, meats and seafood, and support local, organic family farms whenever possible. our seafood is sourced in accord with the monterey bay aquarium's seafood watch program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment. we are happy to accommodate your specific dietary requests

STARTERS

- FAMOUS NEW ENGLAND CLAM CHOWDER dill drop biscuits 6.95/9.95
MIXED VEGETABLE FRY artichokes, spring onion, cauliflower, fennel, harissa dip 10.50 (vg)
CRISPY FRIED MONTEREY CALAMARI spicy remoulade 12.50
STEAMED BLACK MUSSELS green garlic, white wine, romesco 12.50
FLORIDA WHITE SHRIMP COCKTAIL 15.50
BLUE CHEESE SOUFFLE roasted beets, pistachio 10.25 (v)
FUJI APPLE AND ROMAINE SALAD radicchio, blue cheese, spicy-sweet walnuts, lemon basil vinaigrette 9.95 (v)
CLASSIC CAESAR SALAD whole leaf romaine, parmesan croutons 8.95
CHOPPED SALAD Bibb lettuce, cucumbers, radishes, carrots, toasted pita, mint, dill vinaigrette 8.50 (vg)
BABY ICEBERG SALAD green goddess dressing, bacon, green onions, avocado, breadcrumbs 9.75
add ons: chilled prawns 2.75 each chicken breast 7.95

SANDWICHES *served with homemade Kennebec fries, chips or side of mixed greens*

- MARIN SUN FARMS GRASS FED CHUCK BURGER, 8 ounce with your choice of fixings 12.95
add-ons: cheddar, jack or blue cheese 1.00 bacon 1.75 mushrooms 1.25 avocado 1.50
VEGGIE BURGER, lentils, bulgur, mushrooms, cashews, green onions 12.95 (v)
GRILLED PACIFIC SNAPPER soft roll, tartar sauce, lettuce 13.95
CRISPY FRIED CHICKEN BREAST Tabasco slaw, Acme griddled roll 12.75
ROASTED DIESTEL TURKEY BREAST CLUB SANDWICH double decker, avocado, bacon, herb mayo 11.95
PULLED PORK SANDWICH chipotle bbq sauce, fried onions, sweet and spicy mayo 13.50

MAIN COURSES

- PENNE PASTA spicy tomato sauce, fresh basil 14.25 (vg)
add-ons: 4 roasted prawns 9.95 chicken breast 7.95
FLORIDA PRAWN LINGUINI capers, garlic, green olives, olive oil, tomato 21.50
SPAGHETTI WITH SLOW COOKED MEAT RAGU 15.95
OREGON BAY SHRIMP LOUIS SALAD sweet tiny bay shrimp, hard-boiled egg, gherkins, Louis dressing 18.95
SEMOLINA CRUSTED LOCAL PETRALE SOLE garlic rice, artichokes, pickled lemon relish 19.95
GRILLED WILD KING SALMON fingerling potatoes, spring lettuces, grilled spring onion vinaigrette 28.95
DIESTEL FARM TURKEY COBB SALAD romaine, eggs, blue cheese, bacon, avocado 16.25
BARBEQUE CHICKEN TAMALES PANCAKE avocado salad, lime cream, crispy tortilla strips 15.95
OVEN ROASTED MARY'S CHICKEN BREAST mashed potatoes, leek gravy, seasonal vegetables 16.50
GRILLED 10OZ ANGUS NY STEAK potato gratin, sauteed baby spinach, maitake mushrooms, shallot butter 26.95
YANKEE POT ROAST mashed potatoes, root vegetables, swiss chard, apple-horseradish cream 19.95

SIDES

- french fried potatoes 4.95 (vg) macaroni and cheese 5.50 (v) garlic rice 4.50
sauteed baby spinach 5.50 (v) seasonal vegetables 4.95 (v)

DESSERTS

- BLACK AND TAN SUNDAE nut praline, vanilla ice cream, hot fudge, caramel, cherry compote 7.95
BUTTERSCOTCH PUDDING grated chocolate, whipped cream, pretzel cookie 6.95
ONE LAYER CARROT CAKE whipped ginger crème fraiche 7.50
TWO SCOOPS OF SEASONAL THREE TWINS ICE CREAM OR SORBET pistachio lime cookie 6.95

(v) vegetarian (vg) vegan other items can be prepared vegetarian, vegan or gluten-free, your server can assist you

chef Heidi Dipippo general manager Yvette Yong

