



## TAKE OUT MENU

5% TAKE OUT FEE APPLIED TO ALL ORDERS

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### APPETIZERS

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#### CHILLED PRAWN COCKTAIL

House-made dipping sauce, lemon 22

#### CRISPY CALAMARI

Lightly fried to golden brown 16

#### CALIFORNIA ROLL

Dungeness & snow crab, avocado, cucumber, asparagus, tobiko 15

#### SPICY YELLOW FIN TUNA ROLL

Avocado, cucumber, house-made sauce 17

#### ROOT BEER BRAISED CRISPY PORK BELLY

Creamy cheddar grits, root beer glaze, poached egg, pickled shallots 16

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### SOUPS & SALADS

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*Ask your server about adding a protein to your salad*

#### NEW ENGLAND STYLE CLAM CHOWDER 12

#### HOUSE CASESAR SALAD

Crisp Romaine, house-made dressing, Parmesan cheese 11

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### ENTRÉES

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#### BEER BATTERED FISH & CHIPS

French fries, house-made tartar 23

#### CHAR-GRILLED CHEESEBURGER

Cooked to order with all the fixins and French fries 20

#### AMERICAN WAGYU SIRLOIN

Market fresh vegetables, house potatoes 37

#### SEAFOOD BUCATINI

Dungeness & snow crab, prawns, garlic cream, clam broth, lemon zest 30

#### CHEF'S SEASONAL FREE-RANGE CHICKEN

Ask your server for today's preparation 27

#### CIOPPINO

Chef's local twist on a San Francisco favorite 39

#### SEARED RARE YELLOWFIN TUNA NICOISE

Greens, kalamatas, green beans, potatoes, capers, hard cooked egg, champagne vinaigrette. 27

#### AMERICAN WAGYU TOP SIRLOIN & SALMON OSCAR

Dungeness crab, grilled asparagus, béarnaise, house potatoes. 63

#### CHEF'S SEASONAL SALMON

Ask for today's preparation

#### CHEF'S SEASONAL HALIBUT

Ask for today's preparation

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### DESSERTS

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#### CHEF'S CHOCOLATE DESSERT

Ask about today's selection 11

#### CHEF'S SEASONAL CHEESECAKE

Ask about today's selection 11