



## Dinner Menu

### Raw Bar

West Coast Oysters  
Miyagi, CA 4.  
Kumamoto, WA 4.  
Pickering Pass, WA 3.50

East Coast Oysters  
Cotuit, MA 4.  
Malpeque, PEI 4.  
Beausoleil, NB 4.

Shrimp Cocktail 6/19. or 12/36.  
Dungeness Crab Rémoulade 28.  
Little Neck Clams 1.50/ea.

Seafood Plateaux  
[MARKET PRICE]  
SMALL

Half Dozen Oysters, Six Shrimp, Five Little Neck Clams, Crab Rémoulade, Ceviche

LARGE

Dozen Oysters, Twelve Shrimp, Eight Little Neck Clams, Crab Rémoulade, Ceviche

GRAND

Dozen Oysters, Fourteen Shrimp, Eight Little Neck Clams, Crab Rémoulade, Ceviche, Whole Lobster

### Small Bites/Sides

Grilled oysters, chipotle butter, lemon 9.

Grilled clams, chorizo butter, cilantro 6.

Fried bacon & macaroni croquettes 7.

Grilled corn, yuzu aioli, togarashi, ricotta salata 6.

### Appetizers

New England clam chowder, smoked bacon, oyster crackers 10/15.

Lobster squash soup, maple crème fraîche, micro greens 9.

Grilled little gem lettuce, radish, red onion, ricotta salata, roasted jalapeño avocado dressing 13.

Mixed green salad, heirloom baby carrots, radish, croutons, tarragon honey vinaigrette 12.

\*Seafood ceviche, red onions, tomatoes, seaweed salad, citrus vinaigrette, cilantro habanero oil, corn tortilla chips 16.

Salmon tartare, cucumber, yuzu tobiko, micro wasabi, fried shallots, seaweed salad, horseradish cream 16.

“Angels on horseback” smoked bacon wrapped oysters,  
rémoulade 15.

Steamed mussels, spicy tomato, chile de arbol, cilantro 17.

Crispy salt and pepper calamari, green onion, house made sweet and sour sauce 16.

## Entrees

Shrimp or crab Louis, lettuce, avocado, hardboiled egg, rémoulade 29. /31.

\*Skuna Bay salmon, celery root purée, henof the woods mushrooms, sunchoke chips 30.

\*Whole grilled local Petrale sole, horseradish caper sauce 36.

\*Halibut, potato crust, warm spinach salad, red onion, red wine vinaigrette, 33.

A&H lobster roll, pain de mie bun, tater tots, Stevie's coleslaw, choice of drawn butter or aioli 31.

Smithwick's beer-battered flounder, tartar sauce, house-cut fries 27.

\*Grilled flat iron steak frites, garlic fries, lobster béarnaise 33.

5% surcharge is added for San Francisco Employee Mandates

## SAMPLE MENU

UPDATED 10/29/2018

\*California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".