



Dinner Menu

Raw Bar

West Coast Oysters
Church Point, WA 3.75
Hammersley, WA 3.75
Rocky Point, WA 3.75
Fanny Bay, BC 3.50

East Coast Oysters
Barnstable, MA 4.
Cape Cod Petite, MA 3.75
Spindrift, MA 3.75

Shrimp Cocktail 6/19. or 12/36.
Dungeness Crab Rémoulade 28.
Little Neck Clams 1.5 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

Charcoal Grill

Gulf prawns, cabbage, red onion, lobster broth
Thai chili cilantro oil 14.

Pork belly, heirloom tomato salad, chives,
salted egg vinaigrette 16.

Little Gem lettuces, Pt. Reyes blue cheese, candied walnuts, sherry wine vinaigrette 10.

Grilled oysters, chorizo butter, lime 14.

Appetizers

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

Heirloom tomato & melon gazpacho, extra virgin olive oil, micro cilantro 9.

Arugula salad, figs, goat cheese cream, crispy prosciutto 14.

Heirloom tomato salad, melon, cucumber gelée, olive purée, feta, fried garlic 13.

White bean brandade, house cured cod, grilled bread 14.

*Rock cod ceviche, shallots, peppers, cucumber, cherry tomatoes, citrus vinaigrette, sweet potato chips 16.

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

Crispy calamari, red curry sauce, lime, micro cilantro 16.

Clams Casino, bread crumbs, bacon 12.

Steamed mussels, red curry, shallots, garlic, cilantro 17.

Salmon cakes, Yuzu aioli, togarashi, shaved radish and fennel salad 15.

Entrees

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

Whole grilled stuffed dorade, spinach, quinoa, almond citrus gremolata 30.

*Fisherman's stew, rockfish, shrimp, mussels, crab claws, calamari, grilled bread 29.

*Petrale sole, toy box zucchini, shishito peppers, spring onion, roasted corn relish 26.

*Skuna Bay salmon, butter bean purée, sautéed kale, roasted piquillo sauce, micro greens 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, kale-potato gratin, lobster butter 33.

5% surcharge is added for San Francisco Employee Mandates

*CALIFORNIA LAW ADVISES PATRONS THAT "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS".

SAMPLE MENU
UPDATED 09/28/2017

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