

BAR MENU

HAND-CUT AHI TUNA TARTARE
"CRISPY RICE", MARINATED
CUCUMBERS, SESAME & GINGER
13

CHILLED HOG ISLAND OYSTERS
SAFFRON MIGNONETTE
& LIME COCKTAIL SAUCE
6 FOR 14
12 FOR 27

TASTING TRIO OF ARTISAN CHEESE
RUSTIC BREADS,
SEASONAL FRUIT CHUTNEY
& MARSHALL FARMS HONEYCOMB
14

"CLASSIC" CAESAR SALAD
ROMAINE HEARTS,
ROASTED GARLIC CROUTONS
& SHAVED PARMIGIANO-REGGIANO
11
W/GRILLED CHICKEN OR
GRILLED SHRIMP
15

A BAY AREA "MUST HAVE"
GARLIC-POTATO FRIES
6

BEER BATTERED ONION RINGS
SPICY KETCHUP & HOUSE-MADE
PICKLES
6

MINI BAY SHRIMP TACOS
"OLD BAY" AIOLI & MANGO
11

**A "BASKET" OF CRISPY
CASTROVILLE ARTICHOKEs**
MEYER LEMON AIOLI
12

KOBE BEEF "MINI" BURGERS
CRISPY LETTUCE, TOMATO, RED
ONION, HOUSE MADE PICKLES,
YOUR CHOICE OF CHEESE
ON TOASTED SESAME SEED BUNS
SERVED WITH POTATO FRIES
14

**FENNEL SAUSAGE MARGHERITA
"FLATBREAD"**
ROASTED TOMATOES,
FRESH MOZZARELLA & BASIL
13

HAND – MADE LINGUINE PASTA
EXTRA VIRGIN OLIVE OIL, TOMATOES, BASIL
& SHAVED PARMIGIANO-REGGIANO
12

BITE FLIGHT'S

CHOICE OF TWO
\$8

CHOICE OF THREE
\$11

HEIRLOOM TOMATO GAZPACHO

SAFFRON RISOTTO "ARANCINI"

MINI BAY SHRIMP TACO
"OLD BAY" AIOLI

HAND-CUT AHI TUNA TARTARE
"CRISPY RICE", SESAME & GINGER

BEER BATTERED ONION RING
SPICY KETCHUP

CREEK STONE BEEF CARPACCIO
CHIVE- BLACK PEPPER CRÈME FRAICHE

SEARED SEA SCALLOP
YUKON GOLD POTATO PUREE

STEAMED LITTLENECK CLAM
ROASTED TOMATO BROTH