

STARTERS

- FRIED OYSTERS 13
 GRILLED ARTICHOKE 13
 CRISPY CALAMARI 13
 TUNA TARTAR 16
 PACIFIC DIP 12
 SPICY ROCK SHRIMP 11
 CAESAR SALAD 10 *(add fried oysters for \$7)*

SUSHI & OYSTERS

- COLD WATER OYSTERS AQ
 NIGIRI PLATTER 18
 PACIFIC STYLE ROLL 16
 PENNY'S ROLL 16
 RAINBOW ROLL 16
 CLASSIC CALIFORNIA ROLL 14
 SHRIMP TEMPURA ROLL 16
 VEGETABLE ROLL 14
 SHRIMP MANGO ROLL 16
 LINCOLN'S ROLL 16

SALADS

- STEAK SALAD 20
 Arugula, spinach, avocado, chopped egg, manchego, olive vinaigrette
- SCALLOP SALAD 20
 Pan-seared scallops, organic greens, apples, golden raisins, house vinaigrette
- BRUSSELS SPROUT SALAD 16
 Roasted chicken, brussels sprout leaves, manchego, golden raisins, chopped egg, house vinaigrette
- AHI TUNA SALAD 20
 Seared ahi, kale, fennel, grapefruit, avocado, house vinaigrette
- SINGAPORE CHICKEN SALAD 16
 Roasted chicken, snow peas, cabbage, marcona almonds, coconut lime dressing
- SUSHI SALAD 19
 Chef's Nigiri, kale, mushrooms, marcona almonds, miso dressing

EXTRAS & SIDES 7 EACH

- GREEK CUCUMBER SALAD
 LITTLE KALE SALAD
 MASHED POTATOES
 QUINOA SALAD
 GARLIC ROSEMARY FRIES
 GRILLED BRUSSELS SPROUTS
 SEASONAL VEGETABLES
 JALAPEÑO COLESLAW

NIGHTLY FEATURES

- Monday** TRUE RED SNAPPER AQ
Tuesday WHITEFISH VERACRUZ 35
Wednesday SEAFOOD CURRY 35
Thursday HALIBUT PARMESAN AQ
Friday PAN SEARED SEA BASS AQ
Saturday KING SALMON PRIMAVERA AQ
Sunday EAST COAST CRAB CAKES 36

SANDWICHES

- CALIFORNIA BURGER 16
 Fresh ground chuck, honey mustard, anaheim pepper, avocado
- PECAN VEGGIE BURGER 14
 House-made recipe served all the way with house-made bun
- KOREAN CHICKEN SANDWICH 15
 Lightly fried and topped with spicy slaw, pickles, and red onion
- CHEESEBURGER 16
 Fresh ground chuck, fully dressed, on a house-made bun
- SANDWICH OF THE DAY AQ
 Chef's preparations change daily

ENTREES

- FRESH FISH #1 AQ
 Chef's preparations change daily
- SAN FRANCISCO CIOPPINO 27
 Fresh fish and shellfish sautéed in a white wine tomato broth
- TROUT ALMONDINE 23
 Simply grilled, fresh herbs, almonds, topped with brown butter
- GRILLED ARCTIC CHAR 25
 Simply grilled over pecan, seasoned with sea salt and pepper
- CEDAR PLANK SALMON 25
 Roasted Scottish salmon, rosemary dijon butter
- ROASTED CHICKEN 19
 Half of a roasted chicken served with pan drippings
- SHORT RIB 25
 Braised in a red wine sauce and topped with horseradish cream
- FILET MIGNON 26/38
 Seared over hard wood and topped with bistro butter
- MISO SALMON 25
 Grilled Scottish salmon in a miso glaze
- PAN FRIED FISH 25
 Lightly breaded and pan fried served with aioli

DESSERTS 9 EACH

- PEANUT BUTTER ICE CREAM SANDWICHES
 COCONUT CREAM PIE
 YUZU LEMON MERINGUE
 SEA SALT CARAMEL POT DE CRÈME

BUBBLES

Carpenè Malvolti - Prosecco - Italy - 11/40

Terramossa - N° 1 Brut Rosé - Italy - 12/44

Piper Sonoma - Blanc de Blancs - Sonoma, CA - 13/48

Domaine Carneros - Brut Rosé - Napa, CA - 18/68

CHAMPAGNE

Non Vintage

Charles Heidsieck - Brut Réserve - Champagne, FR - 25/96

Louis Roederer - Brut Premier - Champagne, FR - 86

Canard-Duchêne - Cuvée Léonie Brut - Champagne, FR - 89

Charles Heidsieck - Rosé Réserve - Champagne, FR - 125

Henriot - Brut Rosé - Champagne, FR - 150

Billecart-Salmon - Brut Rosé - Champagne, FR - 180

Vintage

Charles Heidsieck - Millésimé Brut 2005 - Champagne, FR - 225

Henriot - Cuvée Hemera 2005 - Champagne, FR - 300

Henriot - Rose Millésimé 2012 - Champagne, FR - 185

Nicolas Feuillatte "Palmes d'Or" - 2006 - Champagne, FR - 220

Tattinger "Comtes de Champagne" - 2007 - Champagne, FR - 250

Perrier-Jouët "Belle Epoque" - 2011 - Champagne, FR - 285

ROSÉ

Jadot - Côteaux Bourguignons, FR - 12/44

Rose Gold - Provence, FR - 13/48

Vanderpump - Provence, FR - 15/56

WHITES

Fess Parker - Riesling - Santa Barbara, CA - 10/36

Trefethen Estate - Dry Riesling - Oak Knoll District, CA - 60

LangeTwins - Chenin Blanc - Clarksburg, CA - 10/36

La Fiera - Pinot Grigio - Veneto, IT - 10/36

Joel Gott - Grüner Veltliner - Columbia Gorge, WA - 12/44

Willakenzie Estate - Pinot Gris - Willamette Valley, OR - 12/44

Rombauer - Sauvignon Blanc - Napa, CA - 16/60

Drylands - Sauvignon Blanc - Marlborough, NZ - 10/36

Phillipe Raimbault - Sauvignon Blanc - Sancerre, FR - 20/76

Château de Tracy—Pouilly-Fume Blanc - Sauvignon Blanc - Loire Valley, FR - 98

Maison Les Alexandrins - Viognier, FR - 13/48

St. Francis - Chardonnay - Sonoma, CA - 10/36

Domaine Pascal & Mireille Renaud - Chardonnay - Mâcon-Villages, FR - 13/48

Girardin Bourgogne Blanc - Chardonnay - Burgundy, FR - 14/52

William Févre Champs Royaux Chablis - Chardonnay - Chablis, FR - 16/60

Buehler - Chardonnay - Russian River Valley, CA - 12/44

Black Stallion Estate - Chardonnay - Napa, CA - 14/52

Migration by Duckhorn - Chardonnay - Russian River Valley, CA - 18/70

Jordan - Chardonnay - Russian River Valley, CA - 18/70

Flowers - Chardonnay - Sonoma, CA - 20/76

Far Niente - Chardonnay - Napa, CA - 25/96

Chateau Montelana - Chardonnay - Napa, CA - 30/110

COCKTAILS

Violet Sky - 13

House Infused Lemon Vodka, Creme de Violet, Lemon Juice

Mezcalito - 13

Mezcal, Blood Orange Liqueur, Lime, Cointreau

Purple Rain - 15

Glenlivet 14yr Cognac Cask, Lemon Juice, Egg Whites, Red Wine Floater

Ladies Who Lunch - 13

Deep Eddy's Ruby Red Vodka, Lemon Juice, Fresh Strawberries, Agave

Worth The Wait - 13

Pomegranate Rosemary Gin, Agave, Lemon Juice

REDS

Jadot "Bourgogne Rouge" - Pinot Noir - Burgundy, FR - 14/52

Denis Carré Hautes Côtes de Beaune - Pinot Noir - Côtes de Beaune, FR - 76

Bernardus - Pinot Noir - St. Lucia Highlands, CA - 14/56

Vision Cellars Ms. Lil's Vineyard - Pinot Noir - Sonoma County, CA - 95

Diora La Petite Grace - Pinot Noir - Monterey, CA - 15/56

Résonance - Pinot Noir - Willamette Valley, OR - 20/76

Flowers - Pinot Noir - Sonoma Coast, CA - 80

Bouchard L'Enfant Jesus - Pinot Noir - Beaune, FR - 260

Peju - Merlot - Napa Valley, CA - 16/60

Muriel "Fincas de la Villa" - Gran Reserva Rioja - Spain - 64

Trefethen Estate - Merlot - Oak Knoll District, CA - 15/60

Catena - Malbec - Mendoza, AR - 12/44

Four Star - Red Blend - Napa, CA - 11/43

The Count - Red Blend - Sonoma, CA - 15/56

Mullan Road - Cakebread Cellars - Red Blend - Columbia Valley, WA - 16/60

Shafer Vineyards TD9 - Red Blend - Napa, CA - 130

Elyse - Zinfandel - Dry Creek Valley, CA - 12/44

Bear Flag - Zinfandel - Sonoma, CA - 18/68

Oberon - Cabernet Sauvignon - Napa, CA - 13/48

Canvasback by Duckhorn - Cabernet Sauvignon - Red Mountain, WA - 20/72

Postmark by Duckhorn - Cabernet Sauvignon - Napa, CA - 18/68

Judge Palmer - Cabernet Sauvignon - Sonoma, CA - 90

Palmaz 2001 - Cabernet Sauvignon - Napa, CA - 375

LARGE FORMAT WINES

Billecart - Salmon (1.5 L) - Brut Rose - Champagne, FR - 360

Bouchard L'Enfant Jesus 2016 (1.5 L) - Pinot Noir - Beaune, FR - 515

AIX - Rosé (1.5 L) - Provence, FR - 85

AIX - Rosé (3 L) - Provence, FR - 150

BEERS & CIDERS

Bud Light - St. Louis, MO - 4.2% - 5

Founders Solid Gold - Grand Rapids, MI - 4.4% - 5

Michelob Ultra - St. Louis, MO - 4.2% - 5

Hop & Sting Monarch - Grapevine, TX - 5.2% - 7

Modelo Especial - Mexico - 4.4% - 6

Stella Artois - Belgium - 5% - 7

Deep Ellum IPA - Dallas, TX - 7.0% - 6

Hop & Sting Miracle Wheat - Grapevine, TX - 5.5% - 7

Anchor Steam - San Francisco, CA - 4.9% - 6

St. Arnold Lawnmower - Houston, TX - 4.9% - 5

Founders Breakfast Stout - Grand Rapids, MI - 8.3% - 8

Billy Jenkins Session Bock - Fort Worth, TX - 5.2% - 6

Stella Cidre - Belgium - 4.5% - 8

Sapporo Reserve 22oz - Tokyo, JP - 5% - 11

SAKE

Joto - Nigori - Hiroshima, JP - 11/47

Yuri Masamune "Beautiful Lily" (200ml) - Honjozo - Akita, JP - 13

Izumo Fuji "Ancient Shrine" - Junmai - Shimane, JP - 15/70

Watari Bune "Ferry Boat" - Junmai Ginjo - Ibarki, JP - 17/80



IS YOUR PHONE ABOUT TO DIE? NEED A CHARGE WHILE YOU EAT? RENTAL FEE \$2
WORRY NOT, WE'VE GOT YOU COVERED! ASK YOUR SERVER FOR A POWER BANK!
All cables and connections types are included!

BRUNCH

Saturday 11 - 3 & Sunday 9 - 3

Pacific Frittata \$14

fluffy eggs with country ham, red bells, jack cheese, served with roasted potatoes

Chilaquiles \$14

tortillas, over easy eggs, fire-roasted salsa, garnished with mexican crema and avocado slices, served with potatoes

Lemon Ricotta Pancakes \$13

three fluffy cakes topped with fresh blueberries and powdered sugar

Classic French Toast \$13

two slices of french toast topped with maple butter, pecans and two slices of crisp bacon

Steak & Eggs \$35

10oz grilled filet mignon, two sunny side eggs, served with tomatoes and grilled toast

Breakfast Burger \$16

house ground chuck, ham, bacon, over easy egg, avocado, on a toasted english muffin

Crab Benedict \$20

jumbo lump crab, spinach, poached eggs, topped with bearnaise

Rachel's Breakfast Sandwich \$12

turkey, scrambled egg, avocado, jack cheese, tomato, on a toasted english muffin

Extras \$5

bacon, blueberry sausage, roasted potatoes, fresh fruit

Brunch Cocktails \$8

Oyster Shooter, BlkEye Bloody Mary,
Pacific Michelada, Mimosa, Breakfast Mule

Brunch Beverages AQ

Orange Juice, Grapefruit Juice, Pineapple Juice

HAPPY HOUR

Monday - Thursday 4PM - 6PM

FROM THE BAR

BOTTLED BEER \$1 OFF

WORTH THE WAIT \$7

SAKÉTINI \$7

MULE \$7

WELL DRINKS \$6

HAPPY HOUR WINE \$6

STARTERS

PACIFIC DIP \$7

CALAMARI \$7

CALI ROLL \$5.50

SPICY ROCK SHRIMP \$6

MISO SKEWER \$6

OYSTERS

EAST COAST OYSTERS \$9 half / \$18 full