



STARTERS

BURRATA	13
cherry tomato, olive, arugula, caper berry, smoked sea salt, rosemary	
CLAM RISOTTO	12
manila clams, bacon, peas, parmesan reggiano, tendrils	
FRIED OYSTERS	14
calabrian chiles, frisee, lemon-caper aioli	
SALUMI PLATE	15
cured meats, cheese, grilled bread, house made pickle	
GRILLED OCTOPUS	15
harissa, chorizo, sofrito, salsa verde	

SOUP & SALAD

SOUP OF THE DAY	5
SEAFOOD CHOWDER	8
MESCLUN GREENS	9
hazelnut, carrot, radish, cucumber, tomato	
ROMAINE	9
crouton, parmesan reggiano	
WATERMELON SALAD	13
watercress, cilantro, feta, orange, red onion, fresno, lemon vinaigrette	

ENTREES

MARY'S CHICKEN

kalamata olive, tomato, rainbow carrot, couscous, marinated tomato
26

LAMB SUGO

pappardelle pasta, foraged mushroom, shallot, parmesan, thyme
28

STEELHEAD*

fennel, butternut squash, spinach, pancetta, dungeness crab, citrus vinaigrette
32

RIBEYE STEAK

moroccan spice, saffron rice, grilled asparagus, coriander yogurt, grilled lemon
52

SEA SCALLOPS*

spaghetti, garlic, red pepper, speck, parsley, lemon, truffle
44

LING COD

zucchini, squash, corn, grape tomato, kale, harissa butter, micro herbs
30

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions.
A 21% service fee will be added to parties of 8 or more. | Individual billing available for groups of 12 or less.