

## Soups, Salads & Starters

- Classic New England Clam Chowder** 6.50 / 11.00  
**Today's Soup** 6.50 / 11.00  
**Yankee Salad** fuji apple, sweet & spicy walnuts, Shaft blue cheese (v) 9.00  
**Whole Leaf Caesar Salad** parmesan, croutons 9.00  
**Wedge of Iceberg Lettuce** Shaft blue cheese dressing (v) 8.50  
**Mixed Field Greens** lemon basil vinaigrette, ranch, blue cheese or 1000 island dressing (v) 8.00  
**Add to any Salad** chilled shrimp 2.50 ea. grilled steelhead 11.50 bay shrimp 8.00  
Mary's chicken breast 9.00 chopped bacon 1.50 sieved egg 1.00 avocado 1.00  
**Fresh Fried Monterey Bay Calamari** cocktail & tartar sauce 10.00  
**P.E.I. Mussels** andouille sausage, onions, paprika & white wine 13.50  
**Popcorn Shrimp** cocktail & tartar sauce 11.50  
**Steamed Manila Clams** white wine, garlic & herbs 14.00  
**Half Dungeness Crab** hot or cold with drawn butter 15.50  
**Chile Lime Ceviche** bell peppers, pineapple, cilantro & lemon 10.00

## Sandwiches, Rolls & Tacos

- Grilled Steelhead Sandwich** shaved red onion, hand-cut kettle chips 15.50  
**Fresh Tombo Tuna & Monterey Jack Melt** hand-cut kettle chips 14.50  
**Seafood Tacos with cilantro lime rice & black beans** tomatillo sauce, cumin sour cream  
blackened rockfish or chile lime ceviche 13.50  
blackened shrimp 15.00  
**Fried Shrimp Po' Boy** spicy remoulade, kettle chips 14.00  
**Seafood Rolls** griddled brioche bun & kettle chips (served chilled or hot)  
hand-picked Maine lobster 22.50  
hand-picked Dungeness crab 20.50  
**Marin Sun Farms Grass-Fed Half Pound Chuck Burger** hand-cut kennebec fries 12.50  
add cheddar, jack or blue cheese 1.00 bacon 1.50 sautéed mushrooms 1.50

## Fish & Shellfish Features

- Beer Battered Fish & Chips** hand-cut rockfish, Fish Story Ale beer batter,  
hand-cut kennebec fries & cole slaw 16.50  
**Louie Salad** butter lettuce, avocado, sieved egg  
bay shrimp louie 17.50  
combo louie 18.50  
hand-picked Dungeness crab 19.50  
**Fried Ipswich Clam Platter** "flown in just for us!" 6 oz. full belly clams,  
hand-cut kennebec fries & cole slaw 24.50  
**Beer Battered Shrimp & Chips** hand-cut kennebec fries, cole slaw & cocktail sauce 19.00  
**Sautéed Shrimp "Scampi"** garlic herb butter, capers, white wine & linguine pasta 20.00  
**Dungeness Crab Cioppino** clams, mussels, shrimp, rockfish & Yankee Pier cioppino sauce 26.00  
**Manila Clams with Linguine** white wine, garlic & herbs 17.00

## Other than Fish

- Grilled Choice New York Steak** fingerling potatoes, sautéed spinach & red wine butter 29.00  
**Mary's Free Range Chicken Breast** crispy polenta, grilled asparagus & mustard butter 17.50

## Seasonal Sides

- Grilled California Asparagus (vg); Sautéed Mushrooms (v);  
English Peas & Rainbow Carrots (v) Cilantro Lime Basmati Rice (v);  
Creamy Cole Slaw (v); Crispy Polenta Cake (v);  
Sautéed Spinach with Red Onion (vg);  
Hand-Cut Kennebec French Fries (v); Whipped Potatoes (v);  
Big Fat Buttermilk Biscuit with Red Pepper Jam (v)**  
4.50 / Any Three 13.00

Substitute for fries or chips on any dish 1.50  
(v) vegetarian, (vg) vegan; ; other items can be prepared vegetarian,  
vegan or in a method suitable for guests who are gluten-sensitive.

Your server can assist you.

Autographed copies of  
Bradley Ogden's new book, *Holiday Dinners* \$30.00

Raw Bar

### Select Oysters

(6) 15.00 (12) 29.00

### Premium Oysters

(6) 19.50 (12) 38.00

### Chilled Shrimp Cocktail

6 jumbo shrimp 15.00

or

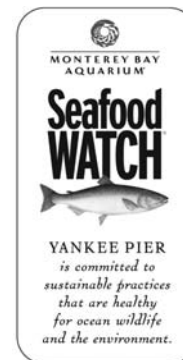
bay shrimp 10.00

### Cherrystone Clams

(6) 15.00 (12) 29.00

### Chefs Platter

4 fresh select oysters, 2 cherry-  
stone clams, 2 chilled shrimp &  
chile lime ceviche 27.50



All At Once

Available 11:30 AM - 4:00 PM

Monday - Saturday

Cup of Chowder or

Mixed Green Salad

with Grilled Rockfish Sandwich  
tartar sauce, pickled red onions,  
romaine & kettle chips or

Chicken Sandwich

smoked bacon, jack cheese,  
pickled red onion, romaine,  
mayonnaise & chips

15.00

add Butterscotch Pudding

4.50

Housemade

Desserts

Chocolate Cream Pie

graham cracker crust &  
whipped cream 7.00

Banana Bread Pudding

banana caramel sauce &  
whipped cream 7.00

Strawberry Crisp

oatmeal crumb topping &  
vanilla bean ice cream 7.00

Butterscotch Pudding 6.50

Lemon Meringue Pie 7.00

Chocolate Chip Cookie Sundae

vanilla bean ice cream,  
chocolate sauce &  
toasted walnuts  
6.00

Chowder To Go

Pint 9.50 / Quart 18.00

Michael Dunn  
Chef / Partner

Michael Moore  
General Manager / Partner

4.23.12