

FROM THE RAW BAR

Oysters | each 4 | half dozen 22 | one dozen 42
 Little Neck Clams | each 2.5
 Maine Mussels | half pound 10
 Jumbo Shrimp | each 3.5
 Alaskan King Crab Legs | each 24
 Atlantic Lobster | half 21 | whole 40
 Tuna Tartar | Crispy wonton and fresh herbs 20

Sashimi Salad 20
 Lobster Mango Roll 24
 Crispy King Crab Roll 24
 Negihama Roll 17

Snapper Crudo 18
 Eel & Avocado Roll 15
 Tempura Shrimp Roll 16
 Sashimi or Nigiri, 8pcs 29

Hamachi Crudo 18
 Spicy Tuna Roll 16
 Rainbow Roll 24

Small Platter (serves 1-2)
 4 Oysters, 2 Clams, 4 Shrimp,
 6 Mussels, ½ Lobster
 40

Large Platter (serves 3-4)
 8 Oysters, 4 Clams, 8 Shrimp,
 10 Mussels, ½ Lobster & King Crab
 78

APPETIZERS

Roasted Carrot & Ginger Soup | Crispy shallots 14
 Gazpacho Soup | Chilled tomato soup, marcona almonds, olive oil toast 14
 Roasted Beets | Burrata, Castelvetrano olives, oranges & capers 18
 Tuscan Kale Salad | Almonds, parmesan, chili & lemon vinaigrette 16
 Caesar Salad | Parmesan, crispy capers, garlic croutons & anchovy mustard 16
 Calamari and Shrimp in Tempura | Calabrian chili aioli and fresh parsley 18
 Vancouver Black Mussels | White wine, shallots and herbs 19
 Grilled Octopus | Pee-Wee potatoes, green beans, Kalamata olives 20
 Dungeness Crab Crostini | Country bread, green jalapeno & aioli 19

ENTRÉES FROM THE OCEAN

Day Boat Scallops "A La Plancha" | Lemon mascarpone risotto & rosemary 38
 Grilled Striped Bass | Market greens, grilled asparagus 34
 Seared Big Eye Tuna | Spaghetti zucchini, thyme and marinated cherry tomatoes 32
 Morro Bay Black Cod | Sautéed kale, mushrooms with Yellow Tomato Coulis 34
 Homemade Black Squid Ink pasta | Mussels, clams, shrimp, calamari and cherry tomatoes 32
 Catch of the Day | Whole grilled fish with herbs, orange, fennel & arugula salad 41/per pound
 Whole Maine Lobster | Grilled or steamed, lemon butter & roasted market vegetables 34/per pound

ENTRÉES FROM THE LAND

Roasted Mary's Farm Chicken | Potatoes and garlic bloomsdale spinach 29
 Slow Braised Short Rib | Roasted baby carrots and creamy polenta 34
 Fettuccini | Beef ragu and aged parmigiano reggiano cheese 26
 NY Strip 10oz | prime 41
 Filet Mignon 8oz | Black angus 47
 Ribeye Bone-in Steak 16oz | Prime 59

All steaks served with peewee potatoes, cipollini, rainbow chard and homemade steak sauce

SIDE DISHES 11

Roasted Brussels Sprouts
 Grilled Asparagus
 Honey Roasted Cauliflower
 Creamy Herb Polenta
 Mac & Cheese
add lobster +7
 Garlic Olive Oil Mash Potatoes

Artisanal Demi-Baguette
 Organic sierra nevada butter, sel de mer 5



CASA CLASSICS 18

DARK & STORMY

Kraken spiced rum, lime, agave, ginger beer

PENICILLIN

Glenlivet 12yr, lemon, honey, ginger, laphroaig float

THE PERFECT PEAR

Grey goose poire vodka, pear puree, lemon, thyme

CRAFT COCKTAILS 18

EARL GREY TEA-NI

Earl grey infused gin, lemon juice, egg white

FRENCH MARGARITA

El silencio mezcal, yellow chartreuse, lemon, lime, agave, jalapeno

PUMPKIN SPICE

Stoli vanilla, kahlua pumpkin, cream, nutmeg

MIDNIGHT ESPRESSO

Kraken rum, espresso, kahlua, ginger liqueur, chocolate bitters

CARAMEL APPLETINI

Crown royal, apple pucker, butterscotch schnapps, apple juice

LUMBER JACK

Laird's apple jack, maple syrup, cinnamon, orange juice, bacon

BITTERSWEET SYMPHONY

Grey goose citron, apricot liqueur, lemon, fernet branca float

BROOKLYN

Buffalo trace bourbon, carpano antica vermouth, luxardo, bitters

SAZARAC

Buffalo trace bourbon, absinthe, agave, orange bitters

BOULEVARDIER

Buffalo trace bourbon, campari, carpano antica vermouth

BEER

DRAFT 10

Rogue Hazelnut Brown Nectar 6.2%, American Brown Ale, Oregon

Stone Arrogant Bastard 7.2%, Strong Ale, California

Guinness 4.2%, Irish Dry Stout, Ireland

Bitburger Premium Pils 4.8%, Pilsner, German

Stella Artois 5%, Euro Pale Lager, Belgium

Duvel Strong Pale Ale 8.6 %, Belgium

Reissdorf Kölsch 4.8%, Kölschbiers, German

Dogtown Duck IPA 6.8%, India Pale Ale, California

310 Blonde Ale 4.8% ,California'

BOTTLED 10

Not Your Father's Root Beer 5.9%, Spiced Ale, Illinois

Lagunitas IPA 6.2%, India Pale Ale California

Sierra Nevada Kellerweis 4.8%, Hefeweizen, California

Allagash 5.2%, Belgian White, Maine

Kronenbourg 1664 Blanc 5%, Witbier, France

Old Rasputin 9%, Russian Imperial Scout, California

Scrimshaw 4.4%, German Pilsner, California

Sierra Nevada Oktoberfest 5.8%, Oktoberfest, California

Amstel Light 3.5%, European Light Lager, Netherlands

Anchor Steam Beer 4.9%, California Common, California

Old Speckled Hen, 5.2%, English Pale Ale, England

