



ANTIPASTI

GARLIC CHEESE BREAD

sourdough, asiago, garlic 13
add shredded dungeness crab meat +10

BEEF CARPACCIO

beef carpaccio, dijon mustard, shaved parmesan, capers, extra virgin olive oil 17

ROASTED CAULIFLOWER

cauliflower florets, calabrian chili aioli, dates 17

OVEN-ROASTED MEATBALLS

homemade meatballs, marinara sauce, fresh mozzarella 18

DEVEILED EGGS

breaded egg halves, pickled shallots, hot coppa 14

FORMAGGI AND SALUMI

humboldt fog, brie, gorgonzola, honeycomb, mostarda, hot coppa, soppressata, prosciutto, pickles, mustard seeds, toasted crostini 23

HANDMADE MOZZARELLA STICKS

handmade mozzarella, panko crusted, marinara, house made ranch 16

OCEANIC SMALL PLATES

GRILLED OCTOPUS

spanish grilled octopus, marble potato, cherry tomatoes, calabrian aioli, salsa verde 16

CRAB STACK

dungeness crab, avocado, cucumbers, citrus vinaigrette, green leeks 28

CALAMARI PRAWN FRITTI

calamari, prawns, aioli, cocktail sauce 18

PANCETTA WRAPPED PRAWNS

pancetta, prawns (6), beurre blanc drizzle 19

AHI TUNA TARTARE

avocado, red onions, tomato, sesame seed, marinated in soy sauce 23

CRAB CROQUETTES

dungeness crab, potato, panko, calabrian aioli 16

PAN SEARED SCALLOPS

pan sear scallops (4), sourdough crostini, bernaise sauce 19

OYSTERS

STEAMBOAT - TOTTEN INLET, WA

half 15 / dozen 26

MARIN MIYAGI - TOMALES BAY, CA

half 25 / dozen 44

SOUP

clam chowder 9

soup of the day 9

GREENS

add: prawns +10, chicken +8, salmon +15, + steak MP, dungeness crab +MP

MIXED GREENS

organic mixed greens, shaved seasonal vegetables, red wine vinaigrette 12

DUCK PROSCIUTTO SALAD

pistachio vinaigrette, figs, goat cheese, raspberries, toasted pumpkin seeds, cherries 15

MANGO KALE SALAD

organic kale, candied walnuts, cherry tomatoes, bleu cheese crumbles, mango vinaigrette 14

CAESAR

roasted garlic croutons, parmigiano reggiano, romaine lettuce, caesar dressing 14

ROASTED GOLDEN BEET SALAD

golden beets, white balsamic, burrata, seasonal greens, candied walnuts 14

WEDGE SALAD

iceberg lettuce, bacon, red onions, red bell peppers, tomatoes, bleu cheese crumbles, bleu cheese dressing 13

PASTA

SPAGHETTI BOLOGNESE

traditional pork and beef meat sauce, basil,parmesan 27

PANCETTA CARBONARA

house cured pork crispy pancetta, penne, portobello mushrooms, onions, green peas, black pepper cream sauce 29

EGGPLANT PARMIGIANA

green peas, fresh mozzarella cheese, pesto, linguini, pomodoro sauce 26

MUSHROOM RAVIOLI

homemade mushroom raviolis, pancetta, sautéed mushrooms, truffle cream sauce, parmesan cheese 28

RIGATONI RICOTTA

ricotta, pistachio, creamy mint pesto, crispy parmesan, rigatoni pasta 24

OXTAIL RAVIOLIS

red wine sauce, grapes, walnuts, parmesan cheese, braised oxtail, 28

SEA

WILD SALMON

pan seared salmon, polenta cake, saffron beurre blanc, salmon roe, oven roasted tomatoes, broccolini, baby carrots, micro greens 37

SEARED SEA BASS

seared chilean sea bass, lemon beurre blanc, grilled asparagus, cherry tomatoes, mashed potatoes 41

SHRIMP CAPELLINI

capellini pasta, lobster cream sauce, basil, cherry tomatoes 33

LINGUINI MASSIMO

manila clam, mediterranean black mussels, jumbo prawns, chorizo, pancetta, garlic, linguini, cream sauce 35

LOBSTER RISOTTO

6oz lobster tail, prawns, risotto, lobster cream sauce 40

LAND

RIB EYE STEAK

14oz rib eye steak, pancetta gnocchi, bacon wrapped asparagus, demi glacé 47

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, marsala wine sauce 32

CHICKEN PARMIGIANA

cavatappi pasta, pesto, pomodoro sauce, roasted seasonal vegetables 32

FILET MIGNON

8 oz angus filet mignon, potato croquette, braised cipollini onions, asparagus, baby carrots, demi-glacé 56

LAMB CHOPS

grilled lamb chops (3), potato and corn puree, sautéed broccolini and carrots, chimichurri 35

OSSO BUCO

Braised beef shank, saffron risotto, sautéed seasonal vegetables 40

SIDES

mixed seasonal vegetables 8

mashed potatoes 8

roasted cremini mushrooms 8

crispy parmesan fries 8

mushroom risotto 8

grilled broccolini 8

Join us for Lunch & Brunch:

lunch: tuesday - sunday 11 am - 3 pm,
brunch: saturday & sunday 10:30 am - 2:00 pm