

DINNER

SPECIAL THANKS TO OUR FARMERS:

HAMMOCK HALLOW | HARPKE FAMILY FARM
SWANK SPECIALTY PRODUCE

BURLOCK COAST

CHARCUTERIE &
ARTISANAL CHEESE
NUTS | JAM | MUSTARD 31

BC SEAFOOD TOWER
DAILY SEAFOOD SELECTION 89

SNACKS

FIRE ROASTED SALSA
PIQUILLOS PEPPER | HOUSE CHIPS 8

PRETZEL STICKS
BEER CHEDDAR FONDUE 9

CHARRED SHISHITO PEPPERS
GOAT CHEESE | SALT 12

GRILLED CAULIFLOWER
TAHINI SAUCE | LEMON 12

SMOKED FISH DIP
PICKLED HOT PEPPERS
FLATBREAD 14

HERB FOCACCIA
INFUSED OLIVE OIL 6

RAW BAR

1/2 DOZEN OYSTERS
CHAMPAGNE MIGNONETTE
EAST COAST 18 | WEST COAST 24

COCONUT SHRIMP CEVICHE
LIME | PEPPERS | CILANTRO 18

SHRIMP COCKTAIL
COCKTAIL SAUCE 19

1/2 CHILLED MAINE LOBSTER
COCKTAIL SAUCE | HONEY MUSTARD 18

TUNA POKE
CHILI SOY SAUCE | NORI | SESAME
CUCUMBER | TOSTONES 16



SHARES

HOUSEMADE LEMON RICOTTA
SWANK FARM TOMATOES | TOASTED PINE NUTS | RED WINE VINEGAR 14

LOCAL BURRATA
GOLDEN RAISINS | PISTACHIO | ORANGE ZEST | ARUGULA 17

BABY GEM LETTUCE
PECORINO | HERB CROUTON | ANCHOVIE | CAESAR DRESSING 14

FARMERS SALAD
CITRUS | ALMONDS | FENNEL | RADISH | TOMATO
RED WINE VINAIGRETTE 14

GRILLED STONEFRUIT
UPLAND CRESS | SPECK | HUMBOLDT FOG | HONEY-BLACK PEPPER
VINAIGRETTE 16

CHARRED OCTOPUS
GREENS | FETA | OLIVES 14

PORK BELLY TACOS
CORN | AVOCADO CREMA | TOMATILLO SALSA 19

LITTLENECK CLAMS
TASSO | COLLARDS | BURNT LEMON | ROASTED GARLIC BROTH 19

SEA

BEER BATTERED FISH AND CHIPS
SMASHED POTATO | REMOULADE 21

WHOLE FISH OF THE DAY
BOK CHOY | SHISHITO | THAI CHILI & SESAME SAUCE | MARKET PRICE

ROASTED COBIA
PARMESAN GRITS | CHORIZO | KEY WEST PINK SHRIMP | PICKLED ONION
VINAIGRETTE 34

GRILLED RED FISH
POTATO-BACON HASH | CHIMICHURRI | GREEN ONION SOUBISE 29

LOBSTER PASTA
PAPPARDELLE | TOMATO | SPINACH | BISQUE 30

ROASTED SWORDFISH
CARROT PUREE | ROASTED ROOT VEGETABLES | ROMESCO 32

SEARED BARRAMUNDI
WHITE BEANS | WILD MUSHROOMS | GREENS |
TOMATO-DILL VINAIGRETTE 30

LAND

BOOTLEG BURGER
PULLED PORK | CHIPOTLE AIOLI | JACK CHEESE | LETTUCE | TOMATO 19

ROASTED PORK CHOP
WARM MARBLE POTATO SALAD | BRAISED GREENS | SWANK FARMS SPICY
PEPPER JAM 34

LAKE MEADOW HALF CHICKEN
SWEET CORN SUCCOTASH | CREAMY POLENTA | THYME SAUCE 28

DRY AGED NY STRIP
ROASTED GARLIC MASH | GRILLED WILD MUSHROOMS | BRAISED GREENS |
CARAMELIZED ONION BUTTER 42

ASK ABOUT OUR DAILY SIDE VEGETABLES 8

20% GRATUITY WILL BE ADDED TO
PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
HERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM
RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE CONSULT A PHYSICIAN 08.23.19