

SMALL PLATES

Oysters on the Half Shell \$3.50 each (minimum 3 per order)

Chips & Salsa \$8 roasted tomato salsa & guacamole

Grilled Chicken Wings \$18 buffalo sauce, bleu cheese, shaved vegetables

Rio Mar Garlic Prawns \$18 sautéed in butter & white wine with red pepper flakes

Jamaican Jerk Roasted Cauliflower \$12 hummus, crispy shallot, preserved lemon

Fried Calamari \$15 with spicy tentsuyu & miso mayo

Santa Barbara Smoked Salmon \$16 dill & scallion cheese spread

Smoked Fish Rilette \$12 pickled onion & garlic crostini

Grilled Street Corn \$10 jalapeño crema, pickled onion, cilantro

Garlic Fries \$9 Plain Fries \$9 Sourdough Bread \$3

Clam & Fish Chowder Cup \$7 Bowl \$10

celery, carrot, fennel, onion, potato, heavy cream (gluten free)



SANDWICHES

(add side salad or fries for \$3)

Shrimp Melt \$24 griddled sourdough, cheddar cheese, onion, lemon anchovy aioli

Cheeseburger \$16 shredded lettuce, onion, pickle, burger sauce, cheddar cheese

Bacon, Egg & Cheese Sandwich \$11 with garlic aioli on a brioche bun

MAIN DISHES

Dungeness Crab Cakes \$30 with mustard crema & mixed greens

Fish & Chips \$25 served with garlic fries, jalapeño ranch & ketchup

Fried Fish Tacos \$18 avocado, black bean, miso aioli, cucumber jalapeño salsa, flour tortilla

Vegan Tacos \$12 seasonal vegetables with cilantro, chopped onion, avocado, house salsa

Steak & Eggs \$22 grilled flatiron steak, salsa verde, sunny-side up eggs, garlic fries

Cheese Quesadilla \$15 jack & cheddar cheese, guacamole, sour cream, salsa

add bay shrimp, chicken or carnitas \$6 grilled flatiron steak \$9

SALADS

Shrimp Louie Salad \$27 bay shrimp, avocado, hard boiled egg, cherry tomatoes

Caesar Salad \$14 hearts of romaine, kale, garlic croutons, whole white anchovy & parmesan

Vegan Bowl \$15 sautéed kale, hummus, cauliflower, red cabbage, avocado

House Salad \$13 local lettuces, radish, pepitas, fennel, cherry tomatoes, champagne vinaigrette

add herbed grilled chicken thigh \$5

add flatiron steak \$9

add grilled prawns \$8

add bay shrimp \$7

add blackened or fried fish \$9

Eating raw or undercooked seafood or poultry can be hazardous to your health

COCKTAILS \$13

Bloody Mary

skyy vodka, house mix, lemon-pepper

Mule

tito's vodka, ginger beer, lime

Café Martini

ketel one vodka, coffee concentrate, mr. black liquor

Margarita

milagro blanco tequila, agave, lime

(cadillac: espolon reposado/grand marnier +3)

Paloma

herradura tequila, fever-tree grapefruit soda, citrus

Mai Tai

pineapple infused rum blend, pistachio orgeat, lime

Mojito

flor de caña rum, fresh mint cordial, lime

Aperol Spritz

aperol, sparkling wine, club soda

Pisco Punch

pisco, pineapple gomme, citrus

Whiskey Smash

jack daniel's, lemon, mint

Collins

botanist gin, citrus, club soda

Negroni

aviation gin, antica, campari

BEER

Drafts \$8

Laughing Monk Pilsner

Pier 23 Blonde Lager

Allagash White Ale

Henhouse Conspiracy Hazy IPA

Ghost Town West Coast IPA

Sierra Nevada Pale Ale

Fort Point Red Ale

Death & Taxes SF Black Lager

FERNET ON TAP \$10

OR ADD A SHOT WITH ANY DRAFT FOR \$6

Cans

Tecate 4

Bud Light 5

Modelo Especial 6

High Noon Grapefruit 7

Hemly Hard Cider (Pier 23 Exclusive) 8

Golden State Dry Cider 8

Guinness Draught 8

Pliny the Elder (16oz Bottle) 14

MICHELADA \$9

tecate, chile, citrus, chamoy

****PLEASE SEE SPECIALS FOR OUR ROTATING BEER AND COCKTAIL OFFERINGS****

BARREL AGED \$15

Old Fashioned

bulleit bourbon, vermont maple, bitter blend

Perfect Manhattan

woodford rye, sweet and dry vermouth, angostura

WINES

Poema	cava brut	10	40
Piper Sonoma	brut	12	48
Gerard Bertrand	brut rose	14	56
Rose the Day	rose	12	48
Coppola	pinot grigio	9	36
St. Francis	sauvignon blanc	10	40
Hess	chardonnay	10	40
One Hope	pinot noir	9	36
Angeline	cabernet sauvignon	12	48

NON-ALCOHOLIC

Eddie Babasa	7
iced tea, lemon, honey-ginger syrup	
Mocktail #3	10
pomegranate, rosemary, sparkling lemonade	
Mocktail #5	10
seedlip non-alcoholic spirit, lemon, cucumber	
Soda or Iced Tea (with refill)	5
coke, diet coke, sprite, ginger ale	
Freshly Squeezed Lemonade	5
Heineken 0.0 Zero Alcohol Beer	6
Boylan's Bottled Root Beer	5
Juices	5
cranberry, orange, apple, pineapple	
Tahoe Spring Water 750ml	9
(still or sparkling)	

Please note all checks include 6% surcharge for SF mandates.
20% gratuity added to tables of 6 or more. Please only 3 credit cards per table.
Thank You.