

RAW + CHILLED:

- ICED OYSTERS**,* horseradish, hot sauce, mignonette / 4 ea
*add bowfin caviar** / 1.5 ea
- DRESSED OYSTERS**,* jalapeño shoyu, smoked trout roe / 5 ea
- REDFISH CEVICHE**,* leche di tigre, avocado, red onion, black garlic, tostada \$ / 15
- AHI TUNA TARTAR**,* caper, parsley, onion, olive oil, dijon, potato chip / 16
- SALMON CRUDO**,* calabrian chili, caper, olive, lemon, shiso / 14
- SHRIMP COCKTAIL**, old bay, cocktail & creole mustard sauces / 19
- KING CRAB**, 1/2 lb, chilled with lemon vinaigrette & chives or warm with butter / MP

SHARE PLATES:

- SMOKED FISH DIP**,* everything spice, dill, pickled red onion, comeback crackers / 13
- CALAMARI**, pickled shallot, aji ailoli, cilantro / 14
- OCTOPUS**, grilled onion & broccolini, fingerling potato, romesco / 18
- PEI MUSSELS**, salsa negra, chicharron, crema, mexican oregano, scallion salsa verde, avocado, sourdough \$ / 20
- CHARRED SHISHITO PEPPERS**, soy sauce caramel, sesame, thai basil \$ / 11
- CRISPY BRUSSELS SPROUTS**, miso-chili agrodolce, marcona almond / 12

SOUP + SALAD:

- THAI CLAM CHOWDER**, bacon, potato, coconut milk, green curry, thai basil / 10
- WOOD GRILLED CAESAR**,* parmesan, soft egg, breadcrumb / 13
- GEM LETTUCE**, radish, cucumber, fennel, pickled onion, hazelnut, herbs, red wine vinaigrette / 12
- BACON & BLUE CHEESE SALAD**, bacon, radish, smoked blue cheese, tomato, cucumber, buttermilk dressing / 14
- SALAD ADDS**, herb chicken breast 8 / salmon* 10 / shrimp 10

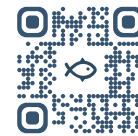
SEAFOOD TOWERS

- PETITE*** 70
12 oysters, shrimp cocktail, salmon crudo
- GRAND*** 100
12 oysters, 4 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche
- ROYAL*** 110
12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche

add CHILLED KING CRAB TO ANY TOWER MP



Conscious Earth is our commitment to responsibly source our seafood and meat respecting our Earth's ecosystems both land and sea. Our partnership with the Monterey Bay Aquarium's Seafood Watch®, an organization that shares our passion for sustainable seafood, supports our efforts by providing the groundwork and guidelines that allows us to serve seafood that is responsibly caught or aquacultured.



SCAN for CURRENT SOURCING

WOOD GRILLED:

- VEGAN SHRIMP CURRY**, new wave vegan shrimp, black rice, green curry, grilled vegetables, herbs / 22
substitute grilled shrimp / 28
- FAROE ISLAND SALMON**,* spice fried black rice, pickled asparagus, fennel pollen, saffron aioli / 27
- AHI TUNA**,* ginger scallion noodles, beech mushrooms, charred green onion, yuzu, bonito / 32
- WHOLE BRONZINO**, lemongrass, preserved lemon, brown butter, fennel salad / 47
- BACON WRAPPED SHRIMP**, jalapeno, aged white cheddar, dirty grits, tomato, crawfish beurre blanc / 28
- REDFISH**, hazelnut brown butter, fingerling potato, broccolini / 37
- RIBEYE**,* beech mushroom, horseradish, fingerling potato, herb salad, black garlic lemon butter / 52

SIMPLE SEAFOOD: simply grilled, fingerling potato, dressed frisee salad, lemon and choice of salsa verde, romesco, or naked (no modifications please)

- FAROE ISLAND SALMON** 25
- AHI TUNA** 29
- REDFISH** 34
- RAINBOW TROUT** 27
- SHRIMP** 26
- SEA SCALLOPS** 42

PLANK PLATES:

- RAINBOW TROUT**, wood roasted tomato, french green beans, olive, caper, salsa verde, potato crunch / 30
- SEA SCALLOPS**,* squid ink linguini, saffron-coconut broth, sourdough gremolata, carrot ginger puree \$ / 45
- FISH & CHIPS**, malt vinegar powder, dressed frisee, fries, tartar sauce / 21
- FRIED REDFISH SANDWICH**, pickle, lettuce, tomato, onion, creole tartar sauce, fries / 18
- CHEESE BURGER**,* bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard mayo, fries / 17
- BLACKENED ROCKFISH TACOS**, salsa negra crema, avocado, slaw, calabrian vinaigrette, pickled radish, fries \$ / 19 (served until 5 pm)

DESSERT

- BUTTERSCOTCH BUDINO** / 11
rosemary shortbread cookies, salted caramel, crème fraiche
- CHOCOLATE TERRINE** / 12
peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon
- MEYER LEMON CHESS TART** / 12
blueberry, coconut whip, buttermilk crumb

*Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness. \$ This dish can be spicy. Bones can happen in dishes with fish. We do not list all ingredients on our menus. Please notify server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or ingredients. 18% gratuity added to parties of 6 or more.