



*“It has always been about ingredients, It was when I started  
and more than ever, is now”  
~ Jeremiah Tower~*

- Kampachi Sashimi** 17.  
tempura peaches, gochujang aioli, white soy, lemon verbena  
*open ocean raised off the coast of Kona, Hawaii*
- Little Gem Salad** 16.  
whole bay shrimp, green goddess dressing, gazpacho  
*net caught near Newport, Oregon*
- Pluot Salad** 16.  
whipped ricotta, barhi dates, sesame granola, crisp prosciutto  
*grown at Frog Hollow Farms in Brentwood, California*
- Seared Sea Scallops** 19.  
housemade tagliatelle, chanterelle mushrooms, basil pesto  
*2” dredge harvested off the coast of New Bedford, Massachusetts*
- Stuffed Hatch Chile** 16.  
smoked halibut brandade, charred tomato fondu, sweet corn salsa  
*demersal longline caught out of Yakutat, Alaska*
- Pork Stuffed Squid** 16.  
chile marinated melons, tamarind gastrique, peanuts  
*seine caught aboard the “Sea Wave” out of Monterey, California*
- Clam & Bone Marrow Raviolo** 18.  
star anise broth, chile oil, black vinegar, scallions  
*topneck clams sustainably raised near Milford, Connecticut*  
*bone marrow responsibly sourced by the Schmitz family in San Leandro, California*
- Santorini Tomato Soup** 12.  
burrata toast, basil, roasted bacon



<b>Pan Roasted Black Bass</b>	39.
salt spring mussels, braised lobster mushrooms, garlic parsley butter <i>hook &amp; line caught out of Narrangasett, Rhode Island</i>	
<b>Olive Oil Poached Wild King Salmon</b>	39.
buttery verjus onions, grape & cocoa nib gastrique, pine nuts, fried olives <i>troll caught out of Eureka, California</i>	
<b>Pan Roasted Bluefish</b>	36.
dungeness crab, broccoli di cicco risotto, early girl tomatoes <i>hook &amp; line caught out of Boston, Massachusetts</i>	
<b>Miso Glazed Alaskan Halibut</b>	38.
black bean sauce, puffed wild rice, katsuobushi, summer squash <i>demersal longline caught out of Yakutat, Alaska</i>	
<b>Grilled Albacore Tuna</b>	36.
marinated heirloom tomatoes, uni vinaigrette, grilled eggplant roulades <i>troll caught out of Cape Mendocino, California</i>	
<b>Smoked Honey Glazed Pork Chop</b>	38.
anson mills baked grits, peach jam, blackened squash <i>kurobuta pork responsibly raised at Snake River Farms near Boise, Idaho</i>	
<b>Grilled Ribeye Roast</b>	42.
fingerling potatoes, grilled wax beans, cherry tomatoes, green peppercorn cream <i>responsibly sourced by the Schmitz family in San Leandro, California</i>	

### *From the Wood Oven*

<b>Whole 1 ½ lb. Maine Lobster</b>	70.
warm heirloom tomato, hollandaise, french fries	
<b>Whole 1 lb. Branzino</b>	44.
gypsy piperade, grilled naan, smashed cucumber	

### *Sides to Share*

<b>Fried Green Tomatoes</b> hot sauce aioli	12.
<b>Roasted Summer Squash</b> harissa, feta	12.
<b>Broccoli di Ciccio</b> hollandaise, pickled chiles	12.
<b>Parmesan Fries</b>	10.

*Five percent charge added for San Francisco Employer Mandates.  
California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of foodborne illness".  
Vegetarian and special dietary restrictions are met with enthusiasm.*