



We are very appreciative of our guests and our staff for ten fantastic years on the Embarcadero! In celebration, we want to offer a couple of our favorite recipes from opening menu in 2008. Enjoy the Bone Marrow & Dungeness Crab Gratin and the Deep Fried Rock Cod Colbert.

- Golden Eye Snapper Sashimi** 17.
fuyu persimmon, beet noodles, finger lime, coconut panna cotta, cashews
hook & line caught off the southern coast of Japan
- Bone Marrow & Dungeness Crab Gratin** 20.
grilled levain toast, black truffle glacage
*bone marrow responsibly sourced by the Schmitz family in San Leandro, California
crab trap caught off the coast of Washington*
- Soy Glazed Kurobuta Pork Cheeks** 16.
soba noodles, fried egg, spigarello kale, shiitake mushrooms
pigs responsibly raised at Snake River Farms near Boise, Idaho
- Dungeness Crab Deviled Duck Egg** 18.
curried aioli, potato gaufrette
*crab trap caught out of Bolinas, California
organically raised duck eggs from Cotati, California*
- Seared Sea Scallops** 19.
handmade garganelli, wild mushroom duxelle, crème fraîche, meyer lemon
dredge harvested out of New Bedford, Massachusetts
- Devil's Gulch Pork Tamale** 17.
marinated squid, citrus chile salsa, charred poblano cheddar sauce
pork humanely raised on Devil's Gulch Ranch, Nicasio, California
- Broiled Local Herring** 16.
grilled flatbread, parmesan spinach fonduta, violino di capra, calabrian chiles
purse seine caught out of San Francisco, California
- Cauliflower Soup** 12.
gulf shrimp, ciabatta croutons, curry oil



| | |
|---|-----|
| Pan Roasted Striped Bass | 38. |
| <i>spaghetti squash carbonara, roasted chestnuts, satsuma tangerines hook & line caught out of Ocean City, Maryland</i> | |
| Blackened Swordfish | 41. |
| <i>winter radish carpaccio, warm farro verde, yuzu curd longline caught out of Morro Bay, California</i> | |
| Grilled Tombo Tuna | 39. |
| <i>butterbean purée, brussels sprouts, citrus chermoula, sweet pepper emulsion longline caught off the island of Fiji</i> | |
| Oak Roasted Ling Cod | 36. |
| <i>cavolo nero kale, artisan bacon, manila clams, garlic fried potatoes hook & line caught out of Fort Bragg, California</i> | |
| Deep Fried Rock Cod Colbert | 30. |
| <i>cilantro cabbage slaw, yuzu remoulade, lemon hook & line caught out of San Francisco, California</i> | |
| Grilled Lamb Porterhouse | 40. |
| <i>caramelized butternut squash, cipollini agro dolce, fried sunchokes responsibly sourced by the Schmitz family in San Leandro, California</i> | |
| Grilled Bone-In Dry Aged New York Steak | 48. |
| <i>gruyère stuffed potatoes, roasted shallot crème fraîche, bordelaise sourced & aged by renowned San Francisco butcher Bryan Flannery</i> | |
| Bone-in Pork Chop “For Two” | 60. |
| <i>chile lime vinaigrette, fried brussels sprouts responsibly sourced by the Schmitz family in San Leandro, California</i> | |

Sides to Share

| | |
|--|--|
| Arugula Salad lemon vinaigrette, parmesan 10. | Butterbean Gratin poblano cheddar sauce 12. |
| Sautéed Baby Kale crisp prosciutto 12. | Roasted Brussels Sprouts pomegranate 12. |
| Parmesan Fries 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.*