



“We are tied to the ocean. And when we go back to the sea, whether it is to sail or to watch – we are going back from whence we came.”
~ John F. Kennedy

- Sea Scallop Crudo** 19.
sun gold cherry tomatoes, basil, lardo
2' dredge harvested out of New Bedford, Massachusetts
- Mixed Baby Lettuces** 16.
burrata, semolina cracker, baby beets, balsamic vinaigrette
burrata traditionally produced by Tesori of Sicily
- Prosciutto Stuffed Squash Blossoms** 15.
honey roasted apricots, watercress, waterbar rooftop honey
Blenheim apricots organically grown at Frog Hollow Farm in Brentwood, California
- Housemade Corn Ravioli** 16.
pickled artichokes, smoked anchovy bagna cauda, nasturtiums
anchovies purse seine caught aboard the “Mya Nicole” just outside the Golden Gate
- Belizean Jerk Lamb Riblets** 17.
corn purée, mint, eggplant kasundi
sourced by the Schmitz family in San Leandro, California
- Pan Roasted Octopus** 19.
shell beans, garlic toast, saffron aioli, cioppino broth
trap caught off the coast of Spain
- Duo of Foie Gras** 23.
“seared & crème brûlée”, santa rosa plums, toasted brioche, cashew
Magret ducks raised in the Hudson Valley, New York
- Shellfish Bisque** 12.
dungeness crab, cherry tomato, pea shoots



Pan Roasted Striped Bass	38.
fried oyster mushrooms, kohlrabi kimchi, shrimp stuffed cabbage <i>hook & line caught out of Boston, Massachusetts</i>	
Crab Stuffed Petrale Sole	39.
minted spinach, marinated cucumbers, fresh dill, straus yogurt <i>scottish seine caught aboard the "Mr. Morgan" out of Half Moon Bay, California</i>	
Grilled Walu	39.
shellfish consommé, ricotta gnocchi, maine lobster, local olive oil <i>longline caught out of Honolulu, Hawaii</i>	
Grilled Wild King Salmon	41.
english pea & orzo salad, chanterelle mushrooms, muhammara <i>troll caught out of Coos Bay, Oregon</i>	
Miso Marinated Alaskan Halibut	39.
summer squash, haricots verts, black bean sauce, toasted sesame <i>demersal long line caught aboard the "Star Wars II" out of Yakutat, Alaska</i>	
Stuffed Magret Duck Breast	42.
curried lentil potato gratin, local cherries, kaffir lime squash purée <i>humanely raised in Hudson Valley, New York</i>	
Grilled Filet of Beef	44.
beef fat fried potato, padrón peppers, spring onion salsa verde, blue cheese <i>sourced by the Schmitz family in San Leandro, California</i>	

From the Wood Oven

Roasted Salt Spring Mussels	17.
corn pureé, heirloom tomatoes, crisp salumi	
Chermoula Crusted Dungeness Crab Legs	58.
old bay butter, spring onion, fingerling potatoes	
1 ½ lb Maine Lobster	70.
sun gold cherry tomato & avocado panzanella	

Sides to Share

Little Gem Lettuce	plums, queso fresco	12.
Fingerling Potatoes	foie gras butter	11.
Savoy Spinach	grilled champagne grapes	10.
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.*