

## LUNCH MENU

## APPETIZERS

Dungeness Crab Cake	13
Grilled Red Snapper Tacos	8.50
Grilled Flat Bread Mozzarella, Basil and Tomato	10
Coast Old Fashioned Clam Bake	12
Crispy Fried Calamari Salsa Verde	9

## RAW BAR

Peel N' Eat Shrimp 1/2 lb 10
Shrimp Cocktail 12
Oysters on the Half Shell 1/2 doz \$12
Daily Ceviche 9.50

## SOUP &amp; SALAD

Tortilla Soup Chicken, Avacado, Cilantro, Aged Cheddar Cheese	8.50
Butter Lettuce Nueske Bacon, Hazelnuts and Smoked Blue Cheese	8.50
Caesar Salad	9
Farmer's Market Greens Shallot Vinaigrette	8
Roasted Beet Salad Tangerines and Feta	10
Soup and Half Sandwich	9.50
Yellow Tomato Gazpacho Halibut Ceviche	9

## ENTRÉE SALADS

Ceasar Salad with Chicken	11 13.50
with Shrimp	15.50
Classic Nicoise Salad with Grilled Tuna	14 16
Arugula Salad Rock Shrimp, Pancetta and Goat Cheese	13
Skirt Steak Salad Spinach, Pickled Onions and Pecorino	14
Roasted Beets Salad Tangerines and Feta	10
Cobb Salad Diced Chicken, Tomatoes, Bleu Cheese	13
Crab Louis Butter Lettuce, Avacado, Lemon-Caper Dressing	16
Chopped Vegetable and Field Green Salad	12

## SANDWICHES

choice of fries or baby greens

Pulled BBQ Chicken Sandwich	13
Shaved Prime Rib	14
Fish of the Day Sandwich	14
Sirloin Burger with Cheddar	15
Dungeness Crab Sandwich	15
Chicken Club Sandwich	12
Grilled Panini of the Day	10

## ENTRÉES

Seared Tuna Steak Asparagus, Meyer Lemons	24
Linguini Calamari, Shrimp and Basil	18
Spiced Chicken Breast Market Vegetables	21
King Salmon Crispy Artichokes and Green Beans	22
Grilled Halibut Spring Vegetables Panzanella	25
Grilled Ribeye Cream Spinach	29
Ricotta and Chaparral Ravioli Artichokes and Tomatoes	16
Grilled Top Sirloin Roasted Onions and Mushrooms	29

## SIDES

French Fries	5
Asparagus	5
Sautéed Spinach	5
Mac and Cheese	5

## DESSERTS

Apple Crumble á la Mode	6
Chocolate Lava Cake Caramel Sauce and Ice Cream	6
Butterscotch Pudding	6
Ice Cream Sundae Chocolate Sauce or Caramel	6