Starters

SEAFOOD COCKTAIL
jumbo lump crab, shrimp and avocado in citrus cocktail sauce  22

GUACAMOLE
made to order and served with warm tostadas  13

CRISPY OYSTERS  served with Flower Street vinaigrette and lemon  26

POACHED SHRIMP  chilled jumbo shrimp with horseradish cocktail  24

PACIFIC HALIBUT TOSTADA
raw hand cut Pacific halibut, radish, cucumber, herbs, citrus dressing  26

CORN CHOWDER
jumbo lump crab, potatoes, bacon and shiitake  16

Sushi

KING CRAB HAND ROLL*
Alaskan king crab leg wrapped in seasoned rice and crispy nori (limited)  17

SPICY AHI TUNA ROLL*
#1 ahi tuna inside and out, avocado, serranos, cucumber and spicy mayo  22

THAI SHRIMP ROLL*
jumbo gulf shrimp, carrots, green papaya, fresno chilies and cashews  20

VEGGIE ROLL
avocado, cucumber, pickled carrots, fresno chilies, shiso and cashews  17

SALMON ROLL*
Patagonian salmon inside and out, with avocado, green apple and ginger  19

NIGIRI PLATE*
dressed #1 ahi tuna, salmon and jumbo scallop on seasoned rice  14

Salads + Sandwiches

ENDIVE SALAD
Belgian endive, Pecorino, walnuts, black pepper and mustard  13

ICEBERG WEDGE
crisp baby iceberg with bacon, warm tomatoes, herbs, and Pt. Reyes Blue cheese dressing  17

JUMBO LOUIE
jumbo gulf shrimp and Maryland crab, hearts of palm, celery, tomatoes, and Louie sauce  27

THE MOROCCAN
roasted chicken, dates, herbs, roasted carrots, pistachios and French feta  23

PEARL NIÇOISE
seared #1 ahi tuna, potatoes, green beans, egg, almonds, Kalamata olives, and tomatoes  27

CHEESEBURGER
house ground chuck, jack cheese, LTO, pickles and Channel Island sauce  18

EL PESCADOR
crispy grouper, pickles and tartar sauce on a toasted bun  24

Entrées

ROASTED CHICKEN
herbed chicken with potato purée and pan drippings  25

GRILLED SCALLOPS
wild caught, served over creamed corn with salsa verde, bacon and tomatoes  36

THE CRAB CAKE
with lemon dill sauce and served with French fries  45

MISO SALMON
sourced from Patagonia, filleted in-house daily, and served with cucumber salad  36

DUROC PORK CHOP
burnt orange, achiote, honey, grilled and served with jalapeño coleslaw and potato purée  35

PACIFIC HALIBUT
grilled over hardwood, resting on romesco sauce, potato purée and our seasonal vegetable  41

POST OAK RIBEYE
vaquero spiced, USDA Prime, and served with potato purée  52

CENTER CUT FILET
hand cut USDA Prime, served over béarnaise sauce with French fries  59

*Serving raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have food allergies please notify us as not all ingredients are listed.