

Sushi

SALMON POKE BOWL

avocado, cucumber, radish (sub tuna + 6) 22

KING CRAB HANDROLL

Alaskan king crab leg, seasoned rice 19

SPICY SCALLOP HANDROLL *

serrano, cilantro, & garlic chips 15

YELLOWTAIL HANDROLL *

Japanese hamachi, chives, sesame 13

THAI SHRIMP ROLL

carrot, green papaya, fresnos & cashews 19

AVOCADO ROLL

avocado, cucumber & sesame seeds 15

SPICY AHI TUNA ROLL *

#1 ahi, avocado, serranos & cucumber 23

VEGGIE ROLL

soy paper, avocado, carrot, cashew, kosho 15

RAINBOW ROLL *

Cali roll, with tuna, salmon & yellowtail 21

SALMON ROLL *

avocado, crunchy apple & ginger 20

CALIFORNIA ROLL

the classic, with avocado & cucumber 17

NIGIRI PLATE *

#1 ahi tuna, salmon and jumbo scallop 22

Starters

BAJA SEAFOOD COCKTAIL jumbo lump crab, shrimp and avocado in citrus cocktail sauce, with housemade tostadas 22

GUACAMOLE made to order and served with warm, housemade tostadas 14

CHOPPED NAPA SALAD kale, napa cabbage, macadamia nuts, carrots, and honey sesame vin 13

CRISPY OYSTERS served with Flower Street vinaigrette and lemon 24

COCONUT SHRIMP toasted coconut battered rock shrimp, with spicy mayo for dipping 17

TODAY'S FEATURED SOUP rotating selection AQ

Salads

BOBBIE'S CAESAR little gems, house-made croutons and reggiano (add crispy oysters + 8) 13

SASHIMI SALAD #1 ahi tuna, salmon & yellowtail sashimi with our Chopped Napa salad* 25

SHRIMP LOUIE jumbo gulf shrimp, hearts of palm, avocado, endive, tomatoes, orange vin and Louie sauce 27

ICEBERG WEDGE crisp iceberg, warm tomatoes, herbs, bacon and Pt. Reyes Blue cheese (add USDA Prime filet +12)* 17

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

SEARED TUNA NIÇOISE #1 ahi tuna, mixed greens, potatoes, green beans, egg, almonds, Kalamata olives and tomatoes* 27

Sandwiches SERVED A LA CARTE ON HOUSE BAKED BREAD

TUNA BURGER pan seared #1 ahi tuna, avocado, pickled onions and jalapeño coleslaw (limited)* 21

CRISPY CHICKEN baby Swiss, honey mustard coleslaw, pickles and red onion 18

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

EL PESCADOR pan fried grouper, pickles and tartar sauce on a house made bun* 24

Entrées

TODAY'S FEATURED FISH seasonal selection AQ

RAINBOW TROUT grilled and topped with shiitake leek ponzu, served with jalapeño coleslaw and potato purée 29

TUNA FRITES #1 ahi tuna, seared rare, over Aji verde sauce, served with french fries 32

ROASTED CHICKEN herbed chicken with cucumber salad, radishes, pickled onions and sesame 27

GRILLED SCALLOPS wild caught, served over creamed corn with salsa verde, bacon and tomatoes* 37

THE CRAB CAKE jumbo lump crab, served over lemon dill sauce with French fries 45

MISO SALMON sourced from Patagonia, filleted in-house daily, and served with our Chopped Napa salad* 36

CENTER CUT FILET hand cut USDA Prime, served over béarnaise sauce with French fries* 55

POST OAK RIBEYE vaquero spiced, USDA Prime, served with potato purée* 55

Sides

FRENCH FRIES 9

POTATO PURÉE 9

JALAPEÑO COLESLAW 9

HOUSEMADE TORTILLAS 6

CREAMED CORN 9

CUCUMBER SALAD 9

SAVOY SPINACH 9

SEASONAL VEGETABLE 9