

DOWNTOWN SAN MATEO

OYSTER BAR

Ice Cold West Coast Oysters

The freshest and best possible! classic house cocktail, horseradish mignonette, pineapple-habanero mignonette each 2.50 / half dozen 13. / dozen 22.

West Coast Roll

Dungeness crab / avocado / cucumber / mango puree 9.50

M-80 Roll

spicy #1 Ahi tuna / avocado / scallion / wasabi relish 9.50

Sashimi of Hamachi

orange / cilantro / ponzu / avocado / red chiles 12.

Crispy Tempura Roll

#1 Ahi tuna / salmon tartare / shiso / tobiko / wasabi-avocado crema 10.

Famous Number 1 Tuna Tartare

number 1 ahi / sesame-shoyu flavors / mango puree / crispy taro chips 12.

Chilled Jumbo Shrimp

sweet poached shrimp / served with french & creole remoulade sauces 9.

Steamed Mussels & Clams

white wine garlic butter sauce / chili flakes & garlic toast 12.

The Throne

The Deal!

The ultimate tower of fresh shellfish and seafood!

1/2 dz. ice cold assorted oysters served with a trio of sauces / chilled shrimp

famous #1 tuna tartare / West Coast Roll / 29.

SHARE

STARTERS

Crispy Dungeness Crab "Poppers"

A house specialty! Our popular recipe packed with crab, no fillers!!! half dozen 14.

Grilled Local Artichoke

served with a creamy green goddess dip and roasted lemon 11.

Maine Lobster "Mac n' Cheese"

creamy mascarpone and parmesan lobster sauce 14.

Crispy Chile Lime Calamari

served with sweet corn-old bay remoulade 9.

Glazed Mini BBQ Spare Ribs

sweet, spicy and smoky, served with a green apple slaw 12.

Baked Goat Cheese and Prosciutto

local artisan cheese, roasted peppers, shaved Prosciutto, grilled bread 9.

New Orleans BBQ Shrimp

sauteed in a garlic-herb-butter sauce with Worcestershire, grilled bread 11.

Grilled Angus Sliders

3 small burgers served with pickled red onions, arugula, and chile aioli 11.

Filet Mignon Crispy Potstickers

red pepper vinaigrette, pesto aioli, baby green papaya salad 9.

Boudreaux Sampler

skirt steak skewers, crispy prawns, crab poppers, pork ribs, cheesy bread 24.

SALADS

Sashimi of Ahi Tuna Salad

avocado, mango, ginger, honey lime vinaigrette 17.

Little Gem Salad

little gem lettuce, Fuji apples, hazelnuts, aged white cheddar, cider dressing 8/15.

Warm Napa Cabbage Salad

bacon, mushrooms, bleu cheese, red wine vinaigrette 7.50 / 14.

Chop Chop Salad

cucumber, carrots, ginger, peanuts, sesame soy dressing 7.50 / 14. (add chicken 2.)

Chilled Iceberg "Wedge" Salad

bacon, tomatoes, scallions, sherry vinaigrette, bleu cheese dressing 7.50 / 14.

House Baby Salad 'Bercier'

baby greens, cucumber, carrots, tomato, sunflower seeds, sherry vinaigrette 6.

Romaine Caesar Salad

creamy garlic caesar dressing, shaved Grana 7.50 / 14.

SOUPS

French Qtr. Onion Soup

served bubbling with asiago, fontina and jarlsburg cheeses 9.50

New England Clam Chowder

fresh Manila clams, new potatoes, spicy cheddar crackers 6. / 9.50

Crab n' Beer Soup

A house specialty for years! Dungeness crab, crostini 6. / 9.50

BURGERS * SANDWICHES

choice of coleslaw, fries or baby salad

The Hubcap Cheeseburger

grilled to order and served with the classics 12.

"Sliced to Order" Prime Rib French Dip

served with au jus and a side of creamy horseradish 15.

Grilled Chicken "Muffaletta"

pesto marinated chicken with shaved Prosciutto, olive-caper relish, Provolone cheese on a po' boy roll 12.

Crab & Shrimp Sandwich

dungeness crab salad, crispy shrimp, avocado, romaine lettuce, french remoulade sauce 16. (add bacon 2.)

"El Gringo Loco" Fish Tacos

crispy local rock cod, tomatillo-avocado salsa, jalapeno slaw, lime crema 16.

SEAFOOD

Our Famous Jambalaya

gulf shrimp, roasted chicken, andouille sausage, mussels, sweet peppers, texas long grain rice 18.50

Fresh #1 Seared Ahi Tuna

sashimi grade tuna, seasoned sushi rice, baby spinach, sesame ginger garlic sauce 25.

Grilled Fresh Atlantic Salmon

rosemary-olive oil crushed potatoes, grilled scallions, Romesco sauce 21.

Fresh Pan Roasted Australian Sea Bass

rustic "Barigoule" style, artichoke and cannellini beans, pesto broth and lemon aioli 24.

Beer Battered Fresh Fish Fry

crispy local rock cod, fries, jalapeno slaw, tartar, malt vinegar 17.

Fresh Seafood Pasta

gulf shrimp, fresh salmon, clams, creamy tomato lobster sauce 18.

Day Boat Scallop Etouffee

crawfish, gulf shrimp, dark mahogany roux, long grain rice 21.

STEAK * CHICKEN

The Famous PRIME Tomahawk Chop

The mother of all rib steaks, 32 oz. and designed for 2 or one hungry meatlover! sides; truffled mac n' cheese, roasted veggies, steak fries, creamed spinach A/Q

The Skirt Steak

Everyday bargain!

marinated, tender skirt steak, garlic mash, asparagus, housemade onion rings 17.

Grilled Filet Mignon

creamy potato gratin, shiitake mushroom-red wine sauce & bearnaise 28.

Slow Roasted Prime Rib

herb and pepper crusted, au jus, creamy horseradish,

sour cream-chive loaded baked potato, asparagus

13 oz. kingfish cut 24. / 16 oz. "o"line cut 29.

Red Wine Braised Beef Short Ribs

Pastrami seasonings, potato gnocchi, brussel sprout leaves, mustard aioli 22.

"Lemonade" Fried Chicken

yes, lemonade marinated chicken served with braised greens, new potatoes and Worcestershire gravy 17.

Braised Chicken "Hunter's Style"

wild mushrooms, herbs and roasted tomatoes over wide herb noodles 16.50

ANTI-FISH

Wild Mushroom Ravioli

asparagus, melted leeks, walnuts, and truffled cheese fonduta 15.

Seasonal Vegetable Farro "Risotto"

baby artichokes, cannellini beans, sweet carrots, fennel, pesto broth 15.

SIDE DISH

Truffled Mac n' Cheese 8.

Yukon Gold Steak Fries 6.

Creamed Baby Spinach 5.

Housemade Onion Rings 6.

Cornbread with Honey Butter 6.

Baked Garlic Parmesan Bread 6.