



eat like a king • drink like a fish

APPETIZERS

- salt and pepper spot prawns 15
blue spot aquafarms | british columbia
rice flour dusted with sweet chile, garlic and lemongrass dipping sauce | PM ONLY
- barbecue shrimp **galveston | tx** 12
garlic herb butter, worchestershire, shallot, gumbo z'herbs and grilled sourdough
- local calamari **monterey | ca** 11
lemon, red chiles, old bay - corn remoulade
- crab poppers three for 11
pier 32 | san francisco six for 19
pickled watermelon, jalapeño and purslane
- potstickers **painted hills farms | oregon** 9
red pepper vinaigrette, coriander pesto
.....
- foie gras **hudson valley | new york** 19
with fennel pollen, sea salt, homemade brioche
sweet + sour cherry mostarda, braised treviso | PM ONLY
.....
- fried ipswich clams **ipswich | ma** 14
flown in fresh daily, cornmeal fried, hush puppies, lemon, remoulade
- local oysters **rockerfeller** 16
hobb's smoked bacon, spinach, cream, capers, reggiano parmesan
- steamed clams **portland | maine** 14
three kinds of clams, white wine, zoe's meats pancetta lardon, garlic confit, parsley and chili flake
- mussels + garlic frites 14
penn cove | washington
fennel, saffron, garlic, shallots, thyme with
harissa rouille and garlic spiked kennebec fries
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- softshell crab roll **maryland** 13
soft shelled crab, aonori powder, daikon sprouts,
white asparagus, soy paper
- steak tartare **painted hills | or** 17
naturally raised beef, fried capers, french mustard,
jidori egg and toasted acme levain | PM ONLY
- tuna tartare **pole+line | fiji** 14
sesame, shoyu, ginger, scallion, taro chips
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- clam chowder **peck's | nova scotia** 9
fingerling potatoes, leeks, lardon, sourdough
- crab bisque **pier 32 | san francisco** 9
cognac, tarragon and cream
- lobster + foie dumplings 15
butter poached lobster, mascarpone, foie gras
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- buratta **el monte | ca** 7
served warm with garlic, paso livo olive oil,
preserved lemon, sea salt, peasant bread
- grilled artichoke **castroville | ca** 9
paso livo olive oil, sea salt, remoulade
- warm marcona almonds 4
candied with brown sugar, butter and rosemary
.....
- ahi tuna salad **line caught | fiji** 19
avocado, mango, ginger, honey lime vinaigrette
- old fashioned chopped salad 8
carrots, peas, radish, chickpeas, goat cheese
with roasted chicken 14
- iceberg wedge salad 8
hobb's bacon, tomato, blue cheese, egg
- chinese chicken salad 14
salt and pepper fried chicken, asian slaw, spicy cashew nuts
- warm napa cabbage salad 9
bacon, mushrooms, blue cheese, red wine vin
- ceasar salad 7
- bercier green salad 7

PIZZETTAS

- salumi + fig 13
finochionna, mission fig, fontina
- pepperoni for purists 13
uncured nitrate free pepperoni, mozzarella
- sausage + mushroom 12
homemade italian sausage with fennel,
grilled scallion and roasted mushrooms

OYSTER BAR

000414

SEAFOOD TOWERS

- jerobaum **feeds 1 - 3 guests** 29
half dozen oysters, tuna tartare, peel + eat shrimp, seafood salads
- balthazar **feeds 2 - 4 guests** 68
one dozen oysters, cold poached lobster, dungeness crab,
tuna tartare, jumbo prawns, seafood salad

SEAFOOD SALADS each 7

- served individually on small plates
- mussel **penn cove | washington**
yellow tomato gazpacho, fennel salad with licorice powder
- prawn shooter **point reyes | ca**
bloody mary, horseradish, lime and tortillas
- octopus **hilo fish market | hi**
simply grilled with olive oil, green olives, oranges
- salmon **bainbridge island | vancouver**
cherries, verbena, twelve year old balsamic

SEAFOOD COCKTAILS

- homemade lemon mayonnaise, cocktail
sauce, lemon wedges
- jumbo prawns 16
- peel + eat shrimp 17
- dungeness crab 19
- COLD POACHED**
homemade lemon mayonnaise, cocktail
sauce, sweet and spicy pickled vegetables
and capered potato salad
- two pound lobster 39
- dungeness crab 29

- ICE COLD OYSTERS**
- kumimoto
- miyagi
- beau soleil
- hama hama
- coromandel
- olympia
- each 2.50
- half dozen 14
- dozen 25

eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses

FISH

- fresh fish is our religion | we carefully select each fish for its quality, taste and sustainability and minimizing bycatch
- kingfish has been a lifelong supporter of the seafood watch program
- salmon **hook + line | california** 24
crusted with dried brentwood sweet corn, chouriso, bloomsdale spinach, sofrito, fish fumé, lemon thyme
 - grilled halibut **hook + line | alaska** 26
crispy brandade fritter, capered heirloom tomato salad, lemon verbena
 - ahi tuna **pole + line | fiji** 27
seared rare, sticky rice, spinach, sesame - ginger drizzle
 - trout amandine **farmed | idaho** 19
brown butter, almonds, parsley, lemon and sauteed summer beans
 - swordfish **handline harpoon | hawaii** 32
rubbed with harissa and grilled, roasted olives, heirloom tomatoes, marcona almonds, fresh garbanzos, rouille
 - jambalaya 21
our famous shrimp, chicken, andouille, mussels, sweet peppers, long grain rice, braised in a spicy shrimp stock
 - scallop etouffée 26
hand harvested scallops, crawfish, shrimp, mahogany roux,
served traditionally 'smothered' over long grain rice

PASTA

- pea risotto **greenleaf | san francisco** 18
english pea, fava, black truffle, reggiano, vegetable stock
- linguine + clams 24
three types of clams, green garlic, artisan made linguine
braising pot liquor, italian parsley, chili flake

“the belly rules the mind”
- spanish proverb

WEEKLY

- mon : veal meatballs | grits 19
liberty farms | sebastopol
- tue : striped bass | lyonnaise 24
line caught | california
- wed : crawfish boil | fixin's 26
pontchatrain | louisiana
- thur : bbq pork ribs | coleslaw 25
snake river farms | oregon
- fri : lobster & crab boil 24
maine + pier 32
- sat : prime rib | au jus 26
certified black angus | nebraska
- sun : fried chicken | mash 19
mary's chicken | sebastopol

MEAT

all our beef is from hand selected to be the very best from each farm and producer possible

- filet mignon **allen brothers | chicago** 11 oz 44
the finest beef with butter poached tiny potatoes, oxtail 6 oz 33
stock - red wine reduction, bearnaise and sauteed summer beans
with seared foie gras add 12
with butter poached lobster add 24
- wagyu ribeye **snake river | idaho** 12 oz 48
black peppered and grilled rare, smoked onion, herb and 8 oz 36
sea salt butter, sardalaise potatoes, wilted Bloomsdale spinach
- hanger steak + fries 27
prime certified angus beef | oregon
with homemade steak sauce, kennebec french fries, watercress
- skirt steak + rings 24
certified angus beef | oregon
with garlic mashed potatoes, grilled asparagus and onion rings
- 100 mile mixte grill **california** 25
locally raised product from 100 mile radius | homemade chutney |
selection changes nightly | PM ONLY
- roast chicken **san joaquin valley | ca** 22
mary's chicken, roasted with herb and butter 'under skin' served crispy
skinned with olive oil mashed potatoes, shelling beans and natural jus
- kurobuto pork chop **snake river | idaho** 24
hot smoked over hardwood chips, served with blue cheese scalloped
potatoes and whole grain mustard jus
- lamb t bone **jamison lamb | latrobe** 25
confit of green garlic, english peas, roasted onion,
yorkshire pudding, pan drippings

SANDWICH

- kobe beef burger **snake river | idaho** 16
all the fixin's with hobb's thick cut bacon,
add a crispy fried petaluma egg 2
- prime rib dip **cab | nebraska** 18
au jus, horseradish cream, french fries
- lobster roll **ogunquin | me** 25
buttered acme brioche, homemade mayo, mache
- chicken mufaletta **san joaquin | ca** 14
roast chicken, olive tapenade, provolone, salami
- blt + avocado **hobb's meats | san rafael** 12
hobbs thick cut bacon, homemade black pepper
mayo, arugula and ripe heirloom tomatoes
- fish + chips **farmed | sacramento** 18
snapper, beer battered, served with hush puppies,
homemade remoulade and cocktail sauce
- fish tacos **farmed | sacramento** 17
soft corn tortillas, avocado, slaw and chile crema
- fish sandwich **farmed | sacramento** 17
crispy fried with coleslaw, remoulade, french fries and hush puppies