



# HOOK + LINE

Spring '24

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**ROCK SHRIMP TOAST** - 16  
oyster mayo, nori crumble

**DEVILED EGGS** - 8  
Shallots, Capers, Green Onion, Tobiko

**MARINATED MUSSEL TOAST** - 12  
Hot Mustard Sauce



## farmers market finds

Roasted broccolini, tahini, black vinegar, toasted sesame seeds - 13  
Market lettuce, goat cheese, pumpkin seeds, apple, shaved radish cabernet shallot vinaigrette, fresh herbs - 14  
Grilled cabbage, miso brown butter - 17

## snacks

Tomales Bay mussels, lemongrass fish broth, chili garlic fries - 24  
Fried calamari, fresh lemon, buttermilk ranch - 15  
Mixed house pickles, buttermilk ranch - 8  
Manresa levain bread, whipped butter, sea salt - 7

## from the oyster bar...

<b>OYSTERS</b>	EACH / 6 / 12
<b>PLEASURE POINT, MA</b>	3.75/20/35
<b>STEAMBOAT PETITE WA</b>	3.75/20/35
<b>BEAU SOLEIL New Brunswick</b>	5/30/60

**LOCAL HALIBUT CEVICHE** - 19  
Sweet potato, avocado, leche de tigre

## JOIN US FOR HAPPY HOUR!

Mondays 5-9  
Thursday-Sunday 4-5

## conserva

**TUNA** 18  
**TROUT** 18  
**MUSSELS** 15  
**CELERY ROOT** 10

Served with grilled bread and house pickles.

## mains

Pan roasted local halibut, confit eggplant, herb roasted potatoes, olive vinaigrette- 29  
Bouillabaise, mussels, squid, shrimp, Mt. lassen trout belly, absinthe, rouille toast - 35  
Fish & Chips, local rockfish, fries, sherry vinegar aioli, house fermented hot sauce - 24  
Wild rock shrimp, white cheddar grits, Coastal View grilled asparagus, fried egg - 34  
Spring garlic risotto, asparagus, fennel, sugar snap peas, broccolini, parmesan, truffle oil - 24

## SWEETS

Chocolate pot de  
creme, sesame, pita  
crumble

Buttermilk ice cream,  
macerated strawberries,  
vanilla meringue

10