



HOOK + LINE

Spring '24

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CURED TROUT ON MANRESA BRIOCHE - 10
Crème fraîche, chives

DEVEILED EGGS - 8
Shallots, Capers, Green Onion, Tobiko

ROCK SHRIMP TOAST - 16
oyster mayo, nori crumble

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
Add cured trout +8
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...

OYSTERS EACH / 6 / 12
STEAMBOAT PETITE WA 3.75/20/35
BEAU SOLEIL New Brunswick 5/30/60
WELLFLEET PETITE MA 3.75/20/35

LOCAL HALIBUT CEVICHE - 21
Sweet potato, avocado, leche de tigre

JOIN US FOR HAPPY HOUR!

Mondays 5-9
Thursday-Sunday 4-5

conserva

TUNA 18
TROUT 18
EMOJI MUSHROOM
SNOW CRAB 8
MUSSELS 15

Served with grilled bread and house pickles.

mains

Seared Scallops, carrot puree, sugar snap peas, grilled eggplant, citrus pulp, pepita salsa verde- 43
Pan roasted local halibut, confit eggplant, herb roasted potatoes, olive vinaigrette- 29
Bouillabaise, mussels, squid, shrimp, sardines, absinthe, rouille toast - 35
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

Warm bread pudding,
grapefruit & shiso
sorbet

10