









APPETIZERS

- “A Bread Affair” of the Day** 7
local organic bread basket, whipped butter
- Soup of the Day** 9
-  **Dockside Chowder** 11
cream, smoked salmon, shrimp, dill
- Garlic Cheese Bread** 10
brioche, compound butter
-  **Vegetable Spring Rolls** 15
cabbage, radish, nuoc cham
-  **Dockside Chili Squid** 15
garlic, lemongrass, citrus-ginger aioli
-  **Shrimp & Grit-Stix** 15
tarragon, cream cheese, roasted red pepper sauce
-   **Cauliflower** 15
roasted florets, cauliflower purée, pickled golden raisins,
lemon-caper vinaigrette
- West Coast Crab Cakes** 18
dungeness crab, rock crab, prawn, saffron aioli,
fennel & orange salad
- Bone Marrow** 19
herb crumb crust, onion jam, dijonnaise, organic baguette
-  **Wagyu Beef Carpaccio** 18
dijonnaise, crispy capers, arugula, parmesan
- Clams & Chorizo** 22
white wine, garlic, shallots, charred organic baguette
* remove charred organic baguette

FORNO PIZZA

house-made hand tossed

-  **Bianco** 19
fresh mozzarella, mascarpone, ricotta, confit garlic,
heirloom tomato, basil
- Hawaiian** 23
fresh mozzarella, Oyama spicy capicola & prosciutto
charred pineapple
- Beef Savoyarde** 25
shaved AAA Northern Gold prime rib, béchamel, potato,
sautéed onions, raclette

 gluten free  vegetarian  vegan  vegan



18% Gratuity will be added for groups of 8 or larger