

LUNCH MENU

SNACKS & SHARES

ROSEMARY & FLAKED SEA SALT FOCACCIA | 9

GARLIC SCAPES, CHIVE BUTTER

SMOKED & MARINATED OLIVES | 10

SMOKED CASTELVETRANO OLIVES
CITRUS MARINATED OLIVE MEDLEY, HERBS

ROASTED FENNEL & TOMATO SOUP | 12

GRATED PADANO, AGED BALSAMIC, CROSTINI

ARANCINI | 13.5

CARNAROLI RICE, SCAMORZA, PECORINO, POMODORO

OYSTERS ON THE HALF SHELL | 14

VERJUS & HIBISCUS MIGNONETTE GRANITA

SPRING ROLLS | 16

LOCALLY HAND-ROLLED, NUOC CHAM

CALABRIAN CHILI CHEESE DIP | 16

MANCHEGO, CHIVES, FORNO BAKED FLATBREAD

STICKY GLAZED PORK BELLY BITES | 18

MADEIRA REDUCTION, ALMOND-RAISIN AGRODOLCE

CHILI SQUID | 19

HUMBOLDT SQUID, CALABRIAN CHILI KIMCHI EMULSION,
FENNEL SAUSAGE, NICOISE OLIVES, CAPERS,
DRIED ROMA, WATERCRESS, CARAMELIZED LEMON

CRAB & FISH CAKES | 22

DUNGENESS CRAB, SABLEFISH AND SOLE CAKE, NITROUS
HOLLANDAISE, IKURA, DILL, PICKLED FENNEL CUCUMBER
WATERCRESS SALAD

WAGYU BEEF CARPACCIO | 24

CARAMELIZED ONION AIOLI, ARUGULA
PIAVE VECCHIO

FRUITS DE MER PLATTER

OYSTERS, DUNGENESS CRAB, SHRIMP
ALBACORE TUNA, SALMON RILLETTES

| 115 |

SALADS & FLATBREADS

BEET RICOTTA SALAD | 16

LIGHTLY PICKLED AND ROASTED BABY BEETS, RICOTTA,
WATERCRESS, RADISHES, WHITE BALSAMIC-DILL
VINAIGRETTE, SPICED CANDIED HAZELNUTS

FALL HARVEST SALAD | 16

ROASTED BUTTERNUT SQUASH, FRESH PEAR, ENDIVE
CHARRED RADICCHIO, CHARD, DRIED CHERRIES,
BANYULS-THYME VINAIGRETTE, SPICED CANDIED
WALNUTS, PECORINO

LITTLE GEMS CAESAR SALAD | 18

GARLIC BREAD CRUMBS, PANCETTA, GRANA PADANO

DOCKSIDE COBB SALAD | 28

BABY GEM WEDGES, CREAMY CHAMPAGNE VINEGAR
DRESSING, SPICED PULLED CHICKEN, ROSSO
IMPERIALO BLUE, SIX MINUTE EGG, DRIED ROMA,
RADISHES, PICKLED FENNEL

SALAD ADD-ONS

GRILLED FLAT IRON STEAK | 15 SHRIMP | 10
HALF CHICKEN BREAST | 12 AVOCADO | 5

SPINACH & ARTICHOKE FLATBREAD | 18

RICOTTA, PECORINO, GARLIC CHIPS

HAWAIIAN FLATBREAD | 19

PROSCIUTTO COTTO, SPICED PINEAPPLE

SOUVLAKI FLATBREAD | 19

MARINATED CHICKEN, GOAT FETA, RED ONION, TZATZIKI

HANDHELDS

BURGER (or BEYOND) | 23

GRILLED 7oz ALL NATURAL BEEF PATTY
ICEBERG LETTUCE, TOMATO, RED ONION
SPECIAL SAUCE, POTATO BUN
ADD: CHEDDAR | 4 - MOZZARELLA | 4 - BACON | 4 - MUSHROOMS | 4

CROQUE MONSIEUR | 23

SLOW COOKED HAM, GRUYÈRE, MORNAY SAUCE
DIJON, ARTISANAL SOURDOUGH

PESTO CHICKEN SALAD BLT | 23

BACON, ICEBERG LETTUCE, TOMATO, PESTO AIOLI
CIABATTA

CAPRESE GRILLED CHEESE & TOMATO SOUP | 24

MOZZARELLA, FONTINA, TOMATO, BASIL
ARTISANAL SOURDOUGH

PASTAS & MAINS

SKILLET BAKED MAC N' CHEESE | 24

TROTTOLE, MORNAY SAUCE, GRUYÈRE, MOZZARELLA, HERB BREAD CRUMBS
ADD: BACON | 4 - MUSHROOMS | 4 - SHRIMP | 9

DOCKSIDE FISH & CHIPS | 28

BEER BATTERED COD, SWEET POTATO CHIPS, PICKLED VEGETABLE SALAD, CALABRIAN CHILI TARTAR

PACIFIC COAST SEAFOOD PASTA | 34

HOUSE-MADE PASTA, FRESH SEAFOOD MEDLEY, VIN BLANC, FUMET, FINE HERBS, ANCHOVY CRUMB

SALAD NIÇOISE | 34

RARE SEARED & CONFIT ALBACORE TUNA, POTATO, GREEN BEANS, NIÇOISE OLIVES, SIX MINUTE EGG
GRAINY MUSTARD VINAIGRETTE

STEAK TAGLIATA | 34

GRILLED BALSAMIC & ROSEMARY MARINATED FLAT IRON STEAK, ARUGULA, GEM TOMATO, AGED BALSAMIC, GRANA PADANO

DOCKSIDE
RESTAURANT

THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOOD-BORNE ILLNESS. A COOKING STEP IS NEEDED TO ELIMINATE
POTENTIAL BACTERIAL OR VIRAL CONTAMINATION - MEDICAL HEALTH OFFICER