
dinner 05.13.12

cold & raw

hawaiian tuna ceviche -
lime juice, jalapeño, red onion,
avocado, taro chips 12

cobia crudo -
rice, radish pods, micro nasturtium,
mustard vinaigrette 12.5

florida white shrimp cocktail -
(6) / 15

hawaiian ahi tuna tartare -
asian pear, chili, yuzu zest,
ginger, shallot 15.5

oysters

with cocktail sauce
and fish story mignonette

select: (6) 15 / (12) 29
virginica, walker creek, marin county
drakes bay, point reyes

premium: (6) 19.5 / (12) 38
beausoleil, new brunswick
kusshi, british columbia
kumamoto, humboldt

oyster wine flight

$\frac{1}{3}$ glass each of:
domaine de la frutiere muscadet
trefethen dry riesling
honig sauvignon blanc 11.5

fish story towers

with cocktail sauce, dijonnaise
and fish story mignonette

keeper - 21
three select oysters, two shrimp,
two clams, half ceviche

whopper - 39
eight select oysters, four shrimp,
two clams, ceviche

trophy - 99
whole maine lobster,
six select oysters,
six premium oysters,
six shrimp, six clams, ceviche

(v) vegetarian, (vg) vegan,
many items can be prepared in gluten-free
sensitive fashion, upon request

an 18% gratuity will be added
to all groups of seven or more

the state of california requires us to inform you
that consuming raw or undercooked meats,
seafood and eggs may increase your risk of
food borne illnesses.

starters

cured fish platter - smoked sturgeon, salmon gravlax, onion, egg, bagel chips 12.5

fried soft shell crab - lemon, spiced pepper aioli 8.5

fried ipswich full belly clams - tartar, cocktail sauce 14

new england clam chowder - bacon, dill drop biscuit 6.5 / 10

watsonville strawberry salad - rhubarb, parmesan, aged balsamic, mache 11.5

whole leaf romaine caesar salad - garlic croutons, parmesan, anchovy 9

roasted beet salad - horseradish, pinenuts, goat cheese, buttermilk dressing (v) 10.5

drakes bay bbq oysters - chili butter, red pepper relish, lemon (5) / 15

mixed green salad - garden vegetables, citrus vinaigrette 9.5

full plates

SHELLFISH

our catalan fish stew - shrimp, clams, calamari, red bliss potato saffron 27

seared massachusetts day boat scallops - lobster raviolo, asparagus,
pea shoots, basil 28.5

whole 1 $\frac{1}{4}$ pound maine lobster boil - potatoes, rapini, drawn butter 39

FINS AND SCALES

nettle crusted petrale sole - english peas, rainbow carrots, leeks, mint 24.5

grilled line-caught flounder - artichokes, hazelnuts, champagne,
shallot vinaigrette 21.5

crispy canadian rock cod & chips - fish story ale batter, hand-cut kennebec fries,
cole slaw 17.5

roasted columbian river king salmon - garbanzo bean puree, escarole,
olive tapenade, watercress 27.5

pan seared alaskan halibut - snow peas, spring onion, almond,
spinach, shallot puree 27

whole fried sole - jasmine rice, coconut, keffir lime leaf, bok choy
(some bones) 28.5

NOT FISH

painted hills 12 oz new york - asparagus, mashed potatoes, natural jus 33.5
or **certified angus filet mignon 8 oz** 35

or **flatiron 10 oz** 24.5

surf & turf - add $\frac{1}{2}$ maine lobster add 18.

all natural pork chop - spaetzle, braised cabbage, apple, natural jus 23.5

house-made gnocchi - rapini, roasted cauliflower, castelvetrano olives,
meyer lemon (v) 16

ALL FISH AVAILABLE SIMPLY GRILLED

WITH LEMON BUTTER OR TARTAR SAUCE PLUS TWO SIDES

THREE COURSES - 40

roasted beet salad - horseradish, pinenuts, goat cheese, buttermilk dressing (v) 10.5

roasted columbian river king salmon - garbanzo bean puree, escarole,
olive tapenade, watercress

lark creek butterscotch pudding - whipped cream

seasonal sides

4.5 each, 3 for 12.5

grilled asparagus lemon, parmesan (v)

roasted carrots coriander (v)

hand cut kennebec fries (vg)

roasted artichokes chives (v)

buttered escarole orange (v)

sauteed spinach (vg)

mashed potatoes (v)

CHEF CLINT DAVIES | GENERAL MANAGER JEREMIAH PECK

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beverages

signature cocktails

kentucky blossom - woodford reserve bourbon, citrus juices, st. germain elderflower liqueur, elderflower syrup, peach bitters, egg white 13.5

pear sidecar - domaine charbay vodka, clear creek pear brandy, simple syrup 12.5

classic ramos fizz - distillery no. 209 gin, cream, vanilla, orange blossom water, egg white 10.5

moscow mule - absolut vodka, lime, bundaberg ginger beer, copper mug 9

the iron spur - dewar's blended scotch, drambuie, cynar, angostura bitters, citrus juices 11.5

the john daly - domaine charbay green tea vodka, snap, mint simple syrup, regan's orange bitters, lemon 13.5

small batch bourbon flight .5 oz each 9
four roses single barrel bourbon - barrel # d5 4-5f
michter's small batch bourbon - batch # 11-143
bookers bourbon - batch # C03-A-29

premium rye whiskey flight .5 oz each 16
whistle pig 10 year - vermont
masterson's 10 year - sonoma, ca
high west very rare 21 year - utah

featured wine of the month

oyster white pinot gris, carneros 2009
22 per bottle / regular price 37

beer

DRAUGHT - 5.5

house brewed fish story ale - napa, ca

speakeasy prohibition ale - san francisco, ca

napa smith organic ipa - napa, ca

trumer pilsner - berkeley, ca

BOTTLE - 4.5

amstel light - netherlands

anderson valley oatmeal stout - boonville, ca

north coast red seal ale - fort bragg, ca

paulaner hefeweizen - germany

racer 5 ipa - cloverdale, ca

victoria lager - mexico

bitburger drive non-alcoholic - germany

"zero proof" cocktails

ginger's island - pineapple juice, lemon juice, simple syrup, ginger beer, lemon, mint sprig 4.5

riverfront spritzer - lemon juice, lime juice, raspberry puree, peach bitters, mint simple syrup, mint 5

sunflower - white cranberry juice, fresh orange juice, orange blossom water, fever tree gingerale - 4.5

LARKCREEK LEMONADE a frozen treat since 1989

classic - 4.5

arnold palmer - 4.5

strawberry, raspberry, mango, or mint - 5.5

mint arnold - 5.5

bottle water

pellegrino sparkling, acqua panna still

½ liter - 3.75 liter - 5.95

artisan wine on tap

we feel wines "on tap" deliver the best expression of the winemaker's vision while offering an innovative way of delivering high-quality wines at great value. In many cases, these wines feature exclusive "on tap" selections or previews of upcoming vintages. we protect each wine with a blanket of argon gas allowing us to maintain the highest integrity and quality in each glass we serve. we encourage you to try...

glass / half liter (3 glasses) / liter (6 glasses)

pope chiles sauvignon blanc -
napa valley 2010 9 / 26 / 48

verdad albariño -
paragon vineyard, edna valley 2011 9.5 / 26.5 / 49

bjornstad cellars chardonnay -
russian river valley 2009 12.5 / 33 / 60

dunaweal lane zinfandel -
napa valley 2009 9.5 / 26.5 / 49

qupé grenache -
sawyer lindquist vineyard, edna valley 2009 10.5 / 28 / 52

beringer cabernet sauvignon -
knights valley 2009 13.75 / 36 / 69

glass wine

SPARKLING

J brut rose - russian river valley nv 11.5 / 55

roederer estate brut - anderson valley nv 10 / 46

iron horse "lark creek cuvee" brut -
green valley-sonoma county 2007 13.5 / 58

WHITE

domaine de la fruitiere, petit m, muscadet -
loire valley, france 2009 9.25/35

fred loimer "lois" gruner veltliner -
niederosterreich, austria 2010 11 / 42

honig sauvignon blanc - napa valley 2011 9.25 / 37

trefethen dry riesling - oak knoll 2010 9.75 / 37

high hook pinot blanc - willamette valley 2009 9.75 / 37

pine ridge chenin blanc~viognier -
clarksburg-lodi 2011 8.75/33

bridlewood viognier - central coast 2008 10.5 / 38

hess collection su'skol chardonnay -
napa valley 2009 10 / 39

maranet chardonnay, by dumol -
russian river valley 2009 15 / 65

testarossa, lark creek cuvee, chardonnay -
monterey 2010 12 / 49

ROSÉ

toad hollow, "eye of the toad", rosé of pinot noir,
sonoma county 2011 8/29

RED

deloach pinot noir - russian river valley 2010 13 / 54

yamhill valley vineyards estate pinot noir -
mcminnville, oregon 2008 12 / 46

keenan merlot - spring mtn, napa valley 2007 12/54

edmeades zinfandel - mendocino 2009 10.5/39

long meadow ranch "ranch house red" -
napa valley 2008 13 / 49

robert mondavi cabernet sauvignon -
napa valley 2009 13.5 / 52