

STARTERS

- OVERSTUFFED BACON & EGGS** House-smoked free-range deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika **11**
- PRESERVED MEYER LEMON HUMMUS** Roasted baby carrots, red chimichurri, lime salt, fresh cilantro leaves, warm pita bread **14**
- AVOCADO FRIES** Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt **14**
- BUFFALO ONION RINGS** King-cut beer-battered onions, pointe reyes bleu cheese crumbles, house-made buttered hot sauce, buttermilk ranch **12**
- TWICE FRIED CHICKEN WINGS** Five-spiced free-range chicken, sweet garlic crema, cilantro lime salt, green apple sticks, watermelon radish, pickled red fresno chile, chipotle gastrique, mint & cilantro leaf **16**
- MARYLAND LUMP CRAB CAKES** Heirloom cherry tomato & fennel salad, arugula, beech mushroom, green goddess dressing, preserved Meyer lemon vinaigrette **22**
- SESAME SEARED TUNA TATAKI*** Pickled red fresno chili, mustard dressing, crispy herb salad, black sesame **17**
- WINE BOARD** Aged white cheddar, grilled sopresatta salami, triple creme brie, pointe reyes bleu cheese, herbed goat cheese, truffled marcona almonds, local honeycomb, whole grain mustard, nicoisse olives, smoked blueberries **28**
- CRISPY CAULIFLOWER** Butterleaf lettuce cups, toasted sesame, ginger honey, coconut milk, shaved scallions **12**
- SPICY TUNA EGGROLL** Spicy tuna, five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli **13**

SOUPS & SALADS *Add grilled chicken for +7 or grilled steak for +9 to your salad*

- SAN MARZANO TOMATO SOUP** Blistered heirloom cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich **13**
- LOBSTER BISQUE ENCRROUTE** Puff pastry-capped, brandied lobster soup, creme fraiche, chives **18**
- LEMON CAESAR SALAD** Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar **14**
- CHOPPED WEDGE SALAD** Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch **15**

SANDWICHES

Served with bbq spiced hand cut fries, onion rings, or napa cabbage and apple slaw

- LITTLE HAVANA CUBANO** Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, whole grain mustard aioli, pickle **16**
- AHI TUNA BURGER*** Sushi-grade yellowfin tuna, ponzu, whole grain mustard, ginger, scallions, napa cabbage & apple slaw, spicy sesame aioli, brioche bun **20**
- JAY BIRD'S™ CHICKEN SANDWICH** Choice of nashville hot or plain jay, napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun **17**
- BLACK ANGUS BURGER*** Freshly ground creekstone farms short rib and chuck, gruyère cheese, arugula, tomato, dill pickle, roasted garlic aioli, brioche bun (add a fried egg at no charge) **18**

SIGNATURE TACO PLATTERS *(Available after 5PM)*

Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, napa cabbage & kale slaw, salsa

- VEGGIE** Sweet potato, yellow squash, zucchini, caramelized onion **23**
- GRILLED SWORDFISH** Pacific line-caught, cilantro-lime salt **32**
- BRAISED SHORT RIB** Creekstone farms angus beef, caramelized onions **33**
- PRIME SKIRT STEAK** Harris Ranch certified angus beef **36**
- CARNE ADOVADA** Santa fe style smoked pork shoulder **27**

SPECIALTIES *(Available after 5PM)*

- FAROE ISLANDS SALMON MIGNON*** Roasted cauliflower, honey & garlic-braised carrots, rosemary cauliflower sauce, caper & raisin emulsion **34**
- PAN ROASTED BLACK COD** Chive-whipped potatoes, heirloom cherry tomatoes, asparagus, sunny quail egg, sherry & tomato vinaigrette **38**
- BRAISED ANGUS SHORT RIB*** Chive-whipped potatoes, garlic-braised carrots, over easy egg, bordelaise sauce **33**
- BUTTER BASTED HOKKAIDO SCALLOPS*** Black mussels, malt vinegar-cured scallop, sweet corn, crispy herb potatoes, applewood smoked bacon, garlic & potato chowder, chives **36**

ALMOND WOOD-FIRED SPECIALTIES *(Available after 5PM)*

- DUROC PORK CHOP*** Pure bred heritage pork, brussels sprouts, white sweet potato, applewood smoked bacon, brandy poached apples, dried cranberries, saigon cinnamon butter, orange-zested honey mustard (limited availability) **36**
- PRIME SKIRT STEAK*** Harris Ranch certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri **36**
- FILET MIGNON*** Creekstone Farms certified black angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce **46**
- THE SHOREBIRD** Mary's free-range rotisserie chicken, preserved Meyer lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter (limited availability) **27**

RAW BAR

SUSHI

- LIDO ROLL** Blue crab, salmon, five spiced pineapple, avocado, cucumber **17**
- BALBOA ROLL** Spicy blue crab, ahi tuna, cucumber, avocado **18**

TWO-PIECE NIGIRI

- HOKKAIDO SCALLOP** Shaved scallions, yuzu, cilantro lime salt, ponzu **10**
- SALMON BELLY** Black tobiko, garlic butter, shaved scallions, yuzu, ponzu **10**
- BLACK COD** White miso, sriaracha, crispy shallots, shaved scallions **10**
- SALMON** Shaved scallions, ponzu **10**
- AHI TUNA** Black sesame-seared, pickled red fresno chili, mustard dressing **10**

OYSTERS

- OYSTERS ON THE HALF SHELL** Smoked sherry vinegar mignonette, lemon, fresh horseradish cocktail **21 half dozen / 42 dozen**
- TIN'S DRESSED OYSTERS** Ponzu, red tobiko, scallions, tobasco **21 half dozen / 42 dozen**

SIDES **8** *(Available after 5PM)*

- grilled asparagus w/ lemon, sea salt
- crispy herb yukon gold potatoes w/ lemon aioli
- chive-whipped potatoes
- honey & garlic-braised carrots
- napa cabbage & apple slaw
- bbq spiced hand-cut fries & house-smoked tomato ketchup
- lemon & asparagus risotto
- garlic & mushroom risotto