

# Shorebird

With a Raw Bar that features sashimi-grade fish sourced from Japan and ingredients made from scratch daily, our coastal eatery specializes in the freshest seafood sourced directly from premium distributors based out of Southern California.

## STARTERS

**OVERSTUFFED BACON & EGGS** *House-smoked free-range deviled eggs, shaved celery, applewood smoked bacon, chives, sweet smoked paprika* 9

**PRESERVED MEYER LEMON HUMMUS** *Roasted baby carrots, red chimichurri, lime salt, fresh cilantro leaves, warm pita bread* 12

**AVOCADO FRIES** *Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt* 12

**BUFFALO ONION RINGS** *King-cut beer-battered onions, pointe reyes bleu cheese crumbles, house-made buttered hot sauce, buttermilk ranch* 10

**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

**SPICY TUNA EGGROLL** *Spicy tuna, five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli (Available after 11AM)* 12

**WINE BOARD** *Triple Cream Brie, Aged White Cheddar, Smoked Gouda, Country Ham, whole grain mustard, strawberry preserves, grapes, crostini* 19

**JAPANESE BLACK COD** *Chef Tin's signature miso marinade (Available after 11AM)* 16

**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* 12

**GOLDEN BEET CARPACCIO SALAD** *Herbed goat cheese, pickled red onions, walnuts, baby arugula, fresh strawberries, poppy seed dressing* 15

**LEMON CAESAR SALAD** *Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar dressing* 13

**CHOPPED WEDGE SALAD** *Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch dressing* 14

## BRUNCH SPECIALTIES

**EGG WHITE FRITTATA** *Asparagus, aged white cheddar, heirloom cherry tomatoes, arugula, chives, crispy herb yukon gold potatoes w/ lemon aioli* 16

**CLASSIC BREAKFAST\*** *Two free-range eggs, two strips of applewood smoked bacon, crispy yukon gold herb potatoes w/ lemon aioli, sourdough toast, honey butter, strawberry preserves* 13

**MARYLAND CRAB EGGS BENEDICT\*** *Lump crab cakes, two poached free-range eggs, sourdough toast, vine-ripened tomatoes, asparagus, hollandaise, crispy herb yukon gold potatoes w/ lemon aioli* 24

**LEMON RICOTTA SOUFFLÉ HOT CAKES** *Blueberries, whipped honey butter, vermont maple syrup* 14

**VINE-RIPENED TOMATO & AVOCADO OMELETTE** *Beech mushrooms, wisconsin cheddar, chives, sourdough toast, honey butter, strawberry preserves, crispy herb yukon gold potatoes w/ lemon aioli* 15

**KNIFE & FORK BURRITO** *Scrambled free-range eggs, applewood smoked bacon, yukon gold potatoes, wisconsin cheddar, sour cream, served w/ charred jalapeño, pico de gallo, guacamole, salsa* 16

**CARNE ADOVADA Y HUEVOS\*** *Santa Fe-style smoked pork shoulder, two over medium eggs, cheddar cheese tostada, rancho sauce, cilantro leaves, guacamole, pickled red fresno chilis, pico de gallo* 16

**BLT&E\*** *Applewood smoked bacon, arugula, vine-ripened tomato, two over medium free-range eggs, garlic aioli, brioche bun, crispy herb yukon gold potatoes* 14

**CHICKEN CHILAQUILES\*** *Pulled rotisserie chicken, two over medium eggs, home made tortilla chips, rancho sauce, cheddar cheese, guacamole, pico de gallo* 15

**JAY BIRD'S™ CHICKEN & WAFFLES** *Choice of nashville hot or plain jay, free-range breast, buttered hot sauce, whipped honey butter, Vermont maple syrup* 16

## SANDWICHES

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

**AHI TUNA BURGER\*** *Sushi-grade yellowfin tuna, ponzu, whole grain mustard, ginger, scallions, napa cabbage & apple slaw, spicy sesame aioli, brioche bun* 20

**LITTLE HAVANA CUBANO** *Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyère cheese, whole grain mustard aioli, pickle* 16

**SHORTRIB SANDWICH** *Braised Angus beef, arugula, vine ripe tomato, point Reyes blue cheese, pickled red onion, garlic aioli, French bread* 18

**SWORDFISH SANDWICH\*** *Grilled Pacific Swordfish, napa cabbage & apple slaw, garlic aioli, cilantro lime salt, guacamole, 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)* 17

## BRUNCH SIPS

**MIMOSA SPECIAL** *Bottle of sparkling wine with one carafe of orange juice* 20

**MIMOSA GLASS** 9

**BLOODY MARY** 12

**JUICE** *Orange* 5 / *Freshly squeezed grapefruit* 8

### LAVAZZAA COFFEE

**COFFEE** *Cafe du Monde* 3

**LATTE** *Espresso, steamed milk* 7

**CAPPUCCINO** *Espresso, foamed milk* 6

**MACCHIATO** *Espresso, dollop of foamed milk* 6

**ESPRESSO SHOT** 4

## RAW BAR

*Available after 11AM*

### SASHIMI\*

**HAMACHI CRUDO** *Yellowtail, jalapeño, avocado, scallions, ponzu* 18

**SALMON CARPACCIO** *Lemon pepper salmon, ponzu, avocado, pickled red Fresno chili, beech mushroom* 18

**SESAME SEARED TUNA TATAKI\*** *Pickled red Fresno chili, ginger dressing, crispy herb salad, black sesame* 18

### ROLLS\*

**BALBOA ROLL** *Spicy blue crab, ahi tuna, cucumber, avocado* 19

**CATALINA ROLL** *Blue crab, cucumbers, topped w/ yellowtail, avocado, pickled red Fresno chili, shaved scallions* 17

### TWO-PIECE NIGIRI\*

**HOKKAIDO SCALLOP** *Shaved scallions, yuzu, cilantro lime salt, ponzu* 9

**SALMON BELLY** *Black tobiko, garlic butter, shaved scallions, yuzu, ponzu* 9

**YELLOWTAIL** *Shaved scallions, ponzu* 9

**AHI TUNA** *Black sesame-seared, ginger dressing* 9

### OYSTERS\*

**OYSTERS ON THE HALF SHELL** *Smoked sherry vinegar mignonette, lemon, fresh horseradish cocktail* 19 half dozen / 38 dozen

**TIN'S DRESSED OYSTERS** *Ponzu, red tobiko, scallions, tobasco* 19 half dozen / 38 dozen

## SIDES

*Crispy herb yukon gold potatoes w/ lemon aioli* 8

*Seasonal berries & fruit* 7

*Napa cabbage & apple slaw* 8

*Bbq spiced hand-cut fries & house-smoked tomato ketchup* 8

*Sourdough toast w/ whipped honey butter, strawberry preserves* 4

*Applewood smoked bacon* 4