

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* 11
- 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* 11
- 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* 17
- MARYLAND LUMP CRAB CAKES** *Heirloom cherry tomato & fennel salad, arugula, beech mushroom, green goddess dressing, preserved Meyer lemon vinaigrette* 26
- SPICY TUNA EGGROLL** *Spicy tuna, five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli* 14
- JAPANESE BLACK COD** *Chef Tin's signature miso marinade* 18

SOUPS & SALADS

Add grilled chicken for +7 or grilled steak for +12 to your salad

- SAN MARZANO TOMATO SOUP** *Blistered heirloom cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich* 13
- GOLDEN BEET CARPACCIO SALAD** *Herbed goat cheese, pickled red onions, walnuts, baby arugula, fresh strawberries, poppy seed dressing* 16
- LEMON CAESAR SALAD** *Romaine, sicilian oregano croutons, shaved parmesan, lemon caesar dressing* 14
- CHOPPED WEDGE SALAD** *Heirloom cherry tomatoes, crispy onions, applewood smoked bacon, point reyes bleu cheese, buttermilk ranch dressing* 15

SIGNATURE TACO PLATTERS

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

- VEGGIE** *White sweet potato, yellow squash, zucchini, caramelized onion* 23
- GRILLED SWORDFISH** *Pacific line-caught, cilantro-lime salt* 44
- BRAISED SHORT RIB** *Creekstone farms angus beef, caramelized onions* 31
- PRIME SKIRT STEAK** *Harris Ranch certified angus beef* 36
- CARNE ADOVADA** *Santa Fe-style smoked pork shoulder* 27

SPECIALTIES

- FAROE ISLANDS SALMON*** *Roasted cauliflower, honey & garlic-braised carrots, rosemary cauliflower sauce, caper & raisin emulsion* 35
- FRESH FISH OF THE DAY** *Chive-whipped potatoes, heirloom cherry tomatoes, asparagus, sunny quail egg, sherry & tomato vinaigrette* 44
- CHILEAN SEABASS** *Asparagus risotto, caramelized mushrooms, arugula & cherry tomato salad, lemon vinaigrette* 49
- BRAISED ANGUS SHORT RIB*** *Chive-whipped potatoes, garlic-braised carrots, over easy egg, bordelaise sauce* 32
- BUTTER BASTED HOKKAIDO SCALLOPS*** *Black mussels, three large scallops, sweet corn, crispy herb potatoes, applewood smoked bacon, garlic & potato chowder, chives* 38

ALMOND WOOD-FIRED SPECIALTIES

- PRIME SKIRT STEAK*** *Harris Ranch certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri* 39
- 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)* 39
- RIB EYE** *Stockyards certified angus beef, herb butter, chive-whipped potatoes, garlic broccolini* 56
- FILET MIGNON*** *Creekstone Farms certified black angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce* 54

RAW BAR

SASHIMI*

- HAMACHI CRUDO** *Yellowtail, jalapeño, avocado, scallions, ponzu* 20
- SALMON CARPACCIO** *Lemon pepper salmon, ponzu, avocado, pickled red Fresno chili, beech mushroom* 19
- 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
- LIDO ROLL** *Seared lemon pepper salmon, blue crab, cucumber, avocado* 17
- CATALINA ROLL** *Blue crab, cucumbers, topped w/ yellowtail, avocado, pickled red Fresno chili, shaved scallions* 18

TWO-PIECE NIGIRI*

- SALMON BELLY** *Black tobiko, garlic butter, shaved scallions, yuzu, ponzu* 10
- YELLOWTAIL** *Shaved scallions, ponzu* 10
- AHI TUNA** *Black sesame-seared, ginger dressing* 10

OYSTERS*

- OYSTERS ON THE HALF SHELL** *Smoked sherry vinegar mignonette, lemon, fresh horseradish cocktail* 20 half dozen / 40 dozen
- TIN'S DRESSED OYSTERS** *Ponzu, red tobiko, scallions, tobasco* 20 half dozen / 40 dozen

SIDES 8

- Grilled asparagus w/ lemon, sea salt*
- Crispy herb yukon gold potatoes w/ lemon aioli*
- Chive-whipped potatoes*
- Garlic broccolini*
- Honey & garlic-braised carrots*
- Napa cabbage & apple slaw*
- Bbq spiced hand-cut fries & house-smoked tomato ketchup*
- Garlic & mushroom risotto*

Please no substitutions. Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering.

20% gratuity applied to parties of six or more.