

Brunch Cocktails

- cannery bloody mary**
with housemade smoked bacon15
- dockside** los sundays blanco tequila, elderflower,
fresh grapefruit, splash of soda, and tajin15
- sunday boots!** dos boots mezcal, cointreau,
passion fruit, fresh pineapple15

- el cholo margarita**
secret family recipe since 196715
- aperol spritz**
aperol, cava, splash club soda15
- bottomless champagne**20
(with the purchase of an entree) *2 hour limit*

Small Plates

- ½ dozen oysters** traditional or dressed20
- ceviche**
pineapple leche de tigre, maui sweet onion,
fresno chili, watermelon radish, tostadas17
- tuna on toast**
house smoked albacore tuna, tonnato dressing,
italian salsa verde, watercress, radish17
- crab cake**
avocado creme fraiche, fine herbs,
fennel pollen and lemon salt18
- house made guacamole**
with fresh tostadas12

- shrimp cocktail**
cocktail sauce, green goddess 19
- fried calamari**
yuzu aioli, cocktail sauce17
- caesar salad**
brioche croutons, parmesan cheese, anchovy12
- mixed green**
lemon vinaigrette, cherry tomatoes,
croutons, chives10
- new england clam chowder**
brioche croutons10

Mains

- fried chicken biscuit**
housemade herbed biscuit, smokey breakfast gravy,
fried egg, fresno chile hot sauce20
- breakfast burrito**
mexican chorizo, scrambled eggs, cotija cheese,
avocado crème fraiche, roasted poblano peppers,
crispy marble potatoes, and pico de gallo19
- brioche french toast**
meyer lemon curd, macerated blackberries,
nueskes bacon17
- boring breakfast**
scrambled eggs, english muffin, fresh jam,
house made tots, choice of bacon or sausage ...16
- huevos “ron”cheros**
roasted chili sauce, refried beans, fried eggs, avocado,
cotija cheese, tostada, Served with Escabeche18
- quiche**
broccolini, fiscallini smoked cheddar, lardons,
caramelized onions, arugula16

- eggs benedict**
sous vide slab bacon, poached eggs, chipotle
hollandaise- served with tots20
- fish & chips**
beer battered halibut, tartar sauce, french fries,
and cole slaw34
- lobster roll**
maine lobster, brioche roll, old bay aioli, lemon oil,
chives, french fries38
- mediterranean seafood salad**
poached shrimp, scallops, lobster, olives,
roasted red peppers, mixed greens, croutons,
green goddess dressing34
- jack’s catch of the day**
furikake green beans, mashed potatoes ,
yuzu butter sauce, sea beansMP
- lady larkin burger**
wagyu patty, raclette cheese, bibb lettuce,
heirloom tomato, house pickles, grilled onions, secret sauce,
pretzel bun- served with fries28 *Add Bacon \$2*

Sides

- avocado**6
- french fries**8

- bacon (4)**.....8
- tots**8

- sausage (2)**8
- mixed berries**8

20% gratuity will be applied to all parties of 8 guests or greater.
Split plate charge \$10, but we will happily provide share plates

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.*