

bottomless champagne w/ purchase of an entree (2hr limit) ..30
cannery bloody mary with housemade smoked bacon15

mommenpop blood orange spritz15
aperol spritz aperol,cava,splash club soda15

Apps

blue crab tostada
watermelon, marinated onion, cilantro, lime,
avocado, salsa roja22
* ahi poke
garlic chili, onion, tobiko, crushed avocado, chive,
micro wasabi, taro chips22
crab cake
avocado creme fraiche, fine herbs,
fennel pollen and lemon salt21
house made guacamole & fresh tostadas12

* ½ dozen oysters
traditional or dressed20
fried calamari
yuzu aioli, cocktail sauce17

* SEAFOOD PLATTER 1 (4 oz) maine lobster tail,
4 crab claws, 6 cocktail shrimp, 6 oysters85
* SEAFOOD TOWER 2 (4 oz) maine lobster tails,
8 crab claws, 12 cocktail shrimp, 12 oysters145

Starters

bread service
sourdough & malted brown bread rolls -with seasonal butters 7
new england clam chowder
brioche croutons10
french onion soup
caramelized onions, parmesan-beef broth, gruyère, crouton 14

caesar salad
brioche croutons, parmesan cheese, anchovy12
wedge salad
iceberg, point Reyes blue cheese, tomato,
applewood smoked bacon, red onion13

Brunch

breakfast burrito
scrambled eggs, bacon, guacamole, seasoned fries,
served with pico de gallo22
avocado toast
sunny eggs, salsa matcha, pickled onion, crushed avocado,
toasted sourdough19
chilaquiles roja
corn chips, salsa roja, crema, pico de gallo, over eggs,
avocado over chorizo-black beans25

eggs benedict
sous vide slab bacon, poached eggs, hollandaise, tater tots ..20
boring breakfast
scrambled eggs, english muffin, fresh jam, house made tater tots,
choice of bacon or sausage16
frittata
tomato, basil, roasted peppers, burrata,
served with tots.....22

Sandwiches

served with seasoned fries

lobster roll
maine lobster, brioche roll, old bay aioli, lemon oil, chives38
wagyu hot dog honey bbq, cowboy candy,
sweet onion, potato bun16

mesquite grilled chicken "bahn mi"
pickled vegetables, fresh herbs, 5 spice aioli, ciabatta23
lady larkin burger
seasoned wagyu, lettuce, tomato, onion, american cheese,
bacon, chipotle mayo, brioche bun28

Mains

fish & chips
beer battered cod, tartar sauce, fries, cole slaw34
grilled swordfish souvlaki
tomato-cucumber salad, saffron rice, tzatziki, pita28
jack's catch of the day
green beans, mashed potatoes, caper butter sauceMP

lobster enchiladas
mushrooms, caramelized onions, lobster-guajillo cream, cotija,
cilantro, avocado, served with frijoles del rancho34
blackened wahoo tacos
smoked pineapple pico de gallo, cabbage, chipotle aioli,
guacamole, blue corn tortillas, guajillo salsa,
with frijoles del rancho & queso cotija 34

Salads

chermoula salmon
watermelon, feta, arugula, candied pecans,
lime-mint vinaigrette34
seared ahi nicoise
green beans, potato, egg, olives, tomato, mixed greens,
lemon dressing28

grilled chicken cobb
egg, tomato, avocado, bleu cheese, bacon, avocado romaine,
herbed ranch24
blackened shrimp
romaine, feta, tomato, mango, maui onion, avocado,
caper-yuzu dressing26

Sides

avocado6 bacon (4).....8 sausage (2)8
french fries8 tater tots8 mixed berries8

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

20% gratuity will be applied to all parties of 8 guests or greater.