

*Brunch Cocktails*

**cannery bloody mary**  
with housemade smoked bacon ...15

**el cholo margarita**  
*secret family recipe since 1967* .....15

**dockside** los sundays blanco tequila,  
elderflower, fresh grapefruit,  
splash of soda, and tajin .....15

**lolea sparkling sangria**  
red or rose .....15

**aperol spritz**  
aperol,cava,splash club soda .....15

**bottomless champagne** .....25  
*with purchase of an entree- 2hr limit*

*Apps, Salads, Soups*

**½ dozen oysters** traditional or dressed .....20

**ahi poke**  
yuzu-chili aioli, sesame, chives, avocado, micro  
wasabi, taro chips .....22

**shrimp cocktail**  
cocktail sauce, green goddess .....19

**crab cake**  
avocado creme fraiche, fine herbs,  
fennel pollen and lemon salt .....21

**house made guacamole & fresh tostadas** .....12

**fried calamari**  
yuzu aioli, cocktail sauce .....17

**ceviche**  
pineapple leche de tigre, maui sweet onion,  
fresno chili, watermelon radish, tostadas .....17

**salmon salad**  
spinach, cherry tomato, bacon, red onion,  
warm bacon vinaigrette ..... 34

**wedge salad**  
iceberg, point Reyes blue cheese, tomato,  
applewood smoked bacon, red onion .....15

**caesar salad**  
brioche croutons, parmesan cheese, anchovy .....12

**new england clam chowder**  
brioche croutons .....10

*Mains*

**huevos rancheros**  
roasted chili sauce, refried beans, fried eggs, avocado,  
cotija cheese, tostada, served with escabeche .....18

**banana fosters french toast**  
caramelized banana, foster's syrup,  
whipped cream, walnuts .....20

**chorizo breakfast burrito**  
chorizo, scrambled eggs, tator tots topped with  
salsa verde, pico de gallo, cotija & crema .....22

**shrimp & grits**  
poached egg, sofrito, chorizo cream,  
cheddar-jalapeño grits .....28

**avocado toast**  
sunny sides, crushed avocado, cherry tomato,  
sourdough, everything spice, served with tator tots ...19

**crab club sandwich**  
crab salad, bacon, lettuce, tomato, avocado,  
toasted brioche, served with seasoned fries .....30

**lobster enchiladas**  
mushrooms, caramelized onions, lobster-guajillo  
cream, cotija, and cilantro ,frijoles del rancho ...34

**fish & chips**  
beer battered cod, tartar sauce, fries, cole slaw .....34

**boring breakfast**  
scrambled eggs, english muffin, fresh jam,  
house made tater tots, choice of bacon or sausage ...16

**eggs benedict**  
sous vide slab bacon, poached eggs,  
hollandaise, served with tater tots .....20

**smoked salmon benedict**  
english muffin, tomato, dill, capers,  
cream cheese hollandaise, served with tater tots ....24

**quiche**  
chef's seasonal selection .....18

**grilled chicken sandwich**  
tomato, herbed burrata, spinach, calabrian chili aioli,  
ciabatta, served with seasoned fries .....23

**lobster roll**  
maine lobster, brioche roll, old bay aioli, lemon oil,  
chives, seasoned fries .....38

**jack's catch of the day**  
green beans, mashed potatoes,  
caper butter sauce .....MP

**lady larkin burger**  
brie, arugula, tomato, black truffle aioli, brioche bun,  
served w/ seasoned fries .....28 *Add Bacon\$2*

*Sides*

**avocado** .....6  
**french fries** .....8

**bacon (4)**.....8  
**tater 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 food borne illness, especially if  
you have certain medical conditions.*