

CANNERY SEAFOOD OF THE PACIFIC

4TH OF JULY

11:00am TO 5:00pm

Appetizers

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| * ½ dozen oysters
traditional or dressed20 | crab cake
avocado creme fraiche, fine herbs,
fennel pollen and lemon salt21 |
| * ahi poke
garlic chili, onion, tobiko, crushed avocado, chive,
micro wasabi, taro chips22 | fried calamari
yuzu aioli, cocktail sauce17 |



Salads & Soup

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| breadgood's sourdough focaccia9
Organic Tomato, Rosemary, Pecorino Romano, Maldon Salt | caesar salad
brioche croutons, parmesan cheese, anchovy12 |
| new england clam chowder
brioche croutons10 | wedge salad
iceberg, point Reyes blue cheese, tomato,
applewood smoked bacon, red onion13 |

Sandwiches

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| 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
brioche, chili aioli, lettuce, tomato, cheddar,
bacon, honey bbq23 | lady larkin burger
seasoned wagyu, lettuce, tomato, onion, bacon,
american cheese, chipotle mayo, brioche bun28 |

Entrees

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| fish & chips
beer battered cod, tartar sauce, fries, cole slaw34 | blackened swordfish tacos
smoked pineapple pico de gallo, cabbage,
chipotle aioli, guacamole, blue corn tortillas,
guajillo salsa, frijoles del rancho & queso cotija 39 |
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Please alert your server to any allergies or dietary restrictions
*The consumption of raw undercooked meats, poultry, seafood, shellfish
or eggs may increase the risk of food borne illness in some individuals.