

RAW BAR

DAILY SELECTION OF OYSTERS	15
<i>6 Per Order</i>	
DAILY SELECTION OF CLAMS	12
<i>6 Per Order</i>	
SHRIMP COCKTAIL	12
<i>3 Jumbo Shrimp with Horseradish Cocktail Sauce</i>	

SALADS

CAESAR	10
<i>Traditional Caesar Dressing, Baked Sourdough Wheat Baguette & Parmesan Cheese</i>	
GREEK	10
<i>Chopped Fresh Herbs with Lemon Herbed Vinaigrette</i>	
FIELD GREENS	8
<i>Aged Sherry, Citrus Vinaigrette</i>	

APPETIZERS

CLAM CHOWDER	12
<i>House Smoked Bacon, Onion, Leeks and Potato</i>	
HAMACHI TARTARE	14
<i>Citrus Soy Dressing</i>	
PANKO FRIED OYSTERS	9
<i>Served on the Half Shell over House Made Tartar Sauce Topped with Chili Infused Tonkatsu Sauce and Chopped Chives, 3 per order</i>	
BAKED CHERRYSTONE CLAMS	17
<i>Bacon, Chipotle Bernaise 6 per order</i>	

FRIED CALAMARI	12
<i>Fried Parsley and Peppers, Marinara</i>	
STEAMERS	10
MOULES:	13
<i>Mariniere: White Wine, Onions, Herbs & Cream</i>	
<i>Mexican: Chorizo, Onions, Jalapeño, Roasted Tomato</i>	

MAINS

WEST COAST CIOPPINO	26
<i>Seafood, Onion, Peppers, Chorizo in Smokey Tomato Broth</i>	
GRILLED CATCH OF THE DAY	P/A
GRILLED CRISPY SKIN SALMON	24
HALF HOUSE RUBBED ROTISSERIE CHICKEN	24
UBK SIRLOIN BURGER	14
<i>With English Muffin. Add Bacon, Cheese, Sautéed Onions, or Fried Egg for +1 Per Topping</i>	

RACK OF LAMB	32
<i>Horseradish Honey Mustard Crusted</i>	
THE CHRONIC FISH TACO	14
<i>Fried, Chili Avocado Slaw, 2 Per Order</i>	
HANGAR STEAK	26
<i>24 hour House Marinade</i>	
DINNER FOR TWO	42
<i>Full Rotisserie Chicken With Choice of 2 sides</i>	

SIDES

CREAMED SPINACH	7
SAUTEED GREEN BEANS	7
CAULIFLOWER GRATIN	7
GRILLED SEASONAL VEGGIE PLATTER	7

WHIPPED POTATOES	7
ROSEMARY FRIES	7
SMOKED TROUT DEVILED EGGS	7
JALAPEÑO CORN BREAD	7

EXECUTIVE CHEF: *Jonathan Renert*
CHEF DE CUISINE: *Gavin Citron*
MANAGER: *Brandon T. Jensen*