

## STARTERS

### ***Baked Goat Cheese Toasted Ciabatta***

*basil & sun dried tomato pesto, roasted garlic*

17.50

### ***Shrimp and Goat Cheese Flatbread***

*basil pesto, whole grain mustard roasted red peppers,  
arugula salad*

19

### ***Achiote Chicken and Chorizo Flatbread***

*black beans pepperjack cheese, cilantro, sour cream*

17.50

### ***Colossal Shrimp Cocktail***

*horseradish cocktail sauce*

17.50

### ***Pan Seared Blue Crab Cake***

*charred green onions, remoulade*

16

## SOUPS

### ***Maine Lobster Bisque***

*avocado mango salsa*

14

### ***Rustic Chicken Noodle Soup***

*preserved lemon and herbs*

10

## MARKET SALADS

### ***Beef steak Tomato Arugula Salad***

*feta cheese, shaved red onion, roasted fig vinaigrette*

14

### ***Mixed Field Greens***

*point Reyes blue cheese, strawberries,  
toasted walnuts, cabernet vinaigrette*

11

### ***Sheerwater Caesar Salad***

*hearts of romaine, parmesan vinaigrette*

14

## SIGNATURE PLATES

### ***Sheerwater Famous Fish & Chips***

*karl strauss beer batter, fried cod, fries, cole slaw*

26

### ***Cioppino***

*shrimp, scallops, calamari, clams, mussels*

27

### ***Spaghetti Rigati & Caribbean Shrimp Pasta***

*pancetta, sweet peas, hanger one vodka sauce*

25

### ***Filet Mignon & Wild Mushroom Pasta***

*papardelle pasta, spinach, red wine jus*

32

### ***Half Pound Aged White Cheddar Bacon Burger***

*grilled onion, smoked bacon, toasted brioche,*

*garlic aioli*

18.50

## **SEAFOOD**

*served with chef sides*

### ***Pan Seared Mahi Mahi***

*arugula, citrus shaved fennel salad, cilantro, almond pesto*

28

### ***Oven Roasted Atlantic Salmon***

*blue crab, tomato butter*

27

### ***Great Lakes Sauteed White Fish***

*preserved lemon & olive salad*

26

### ***Filets of Pacific Sand Dabs***

*meuniere butter*

22

### ***Diver Scallop & Colossal Shrimp Skewer***

*tomato crab fondue*

33

### ***Herb Roasted Center Cut Swordfish***

*whole grain mustard hollandaise, almond olive tapenade*

24

## **STEAKS & CHOPS**

*served with chef sides*

### ***Pan Roasted New York Strip Steak***

*oven dried mushrooms*

34

### ***Bacon Wrapped Kobe Beef Sirloin***

*point Reyes blue cheese butter*

36

### ***Filet Mignon***

*chipotle béarnaise*

39

### ***Herb Roasted Half Chicken***

*olive oil poached garlic*

26

### ***Chile Rubbed Pork Chops***

*cilantro sweet corn salsa*

27

### ***Broiled Lamb Sirloin Steak***

*moroccan fig curry sauce*

27

### ***Braised Angus Beef Short Rib***

*citrus jus preserved lemon gremolata*

27

## **ADDITIONS**

**Yukon Gold Mashed Potatoes - Creamed Spinach - Baked Mac & Cheese - Roasted Mushroom**

6