

RAW BAR

all raw bar items are sent as ready

TUNA POKE - 28

Yuzu Soy, Avocado, Pickled Onion, Cucumber, Wakame, Furikake, House Dynamite Sauce

OYSTERS - 24/48

Daily Rotation

PERUVIAN CEVICHE - 28

Fluke, Avocado, Crispy Corn, Onion, Sweet Potato Puree, Jalapeno, Lime Dressing

SONORAN CRAB COCKTAIL -28

Jonah, Cucumber, Cilantro, Onion, Avocado, Chilled Tomato Broth

SHRIMP COCKTAIL - 7 ea.

U8, Cocktail, Lemon

TUNA TATAKI - 28

Coconut Vinaigrette, Crunchy Chili, Nori, Pickled Onion, Herbs

STARTERS

CLAM CHOWDER - Bacon, Celery, Potatoes	13/16
CALAMARI - House Dynamite Sauce, Banana Peppers, Scallions	28
WINGS - Signature Mahogany or Buffalo, Bleu Cheese Dressing	22
BURRATA - Toasted Walnut Vinaigrette, Blueberry Puree, Basil, Crispy Prosciutto, Toasted Sourdough	24
POACHED MAINE MUSSELS - Miso Butter, Pickled Onion, Chili Nori Crunch, Fresh Herbs, Sweet Soy, Grilled Sourdough	28
FOIE GRAS TORCHON - Cherry Compote, Celery Salad, Maldon Salt, Toasted Sourdough	32
CANDIED BEETS - Local Lettuce, Goat Cheese, Roasted Pistacchio, Honey Balsamic, Strawberries	22
SLIP SALAD - Local Lettuce, Focaccia Crunch, Tomato, Pickled Onion, Cucumber, Pecorino Dressing	22
BAKED FETA - Clove Honey, Verjus, Pickled Raisins, Tomato Confit, Roasted Almonds, Pita Chips	23
GRILLED ASPARAGUS - Pomegranate, Burnt Onion Chimichurri, Walnuts	19
ROASTED BONE MARROW - Short Rib Ragu, Celery Herb Salad, Pickled Onion, Fried Potato, Toasted Sourdough	36
BBQ DUCK LEG - Hoisin, Green Papaya Salad, Pickled Fresno, Cucumber, Tomato, Mango, Toasted Cashew, Lime Dressing	36

ENTREES

ROASTED HALIBUT - Braised Veggies, Potato, Thai Coconut Broth, Lotus Root Crunch	52
SEARED TUNA - Ramen Salad, Bamboo Shoots, Shredded Carrots, Avocado Puree, XO Sauce	54
SEARED BAY SCALLOPS - Celeriac Risotto, Preserved Lemon, Crispy Pancetta, Wilted Spinach, Parmesan, Salsify Crunchies	56
GRILLED SWORDFISH - Feta Puree, Za'atar, Pickled Summer Peach, Cucumber, Onion, Local Greens, Persian Crumble	48
CRISPY SKIN SALMON - Chickpea Puree, Roasted Veggies, Chilled Cannellini Bean Salad, Cilantro Vinaigrette	48
STEAK FRITES - 10oz New York Strip, Red Wine Jus, Smoked Bleu Cheese Salad, Truffle Fries	56
ROASTED DUCK BREAST - Braised Lentils, Warm Apple Butter, Local Micro Salad	48
GRILLED LAMB PORTERHOUSE - Mole Sauce, Puffed Quinoa, Charred Peashoots, Poached Cherries	52

*Please inform your server of any food allergies. Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.

**A 3% Kitchen Appreciation Fee will be applied to the food portion of your final bill: this will allow our kitchen staff to share in the restaurant's success. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff. We appreciate your support in recognizing our back of the house staff employees' hard work; however, if you wish to not participate, please let your server or bartender know and we will remove it for you.

COCKTAILS

SLIP TEASE

Coconut Water Rum, 20
Chinola Pineapple, Fresh
Lime, Splash Piña

CRUSH ON SLIP

888 Orange Vodka, Triple 20
Sec, Fresh OJ, Club Soda

ROCKET SHIP

It'll Wake You Up...Dark or 20
Creamy

TWISTED MOJITO

Citrus Vodka, Splash of 17
Lemonade, Fresh Mint, Soda

COUGARITA

Blanco Tequila, Pink 17
Grapefruit, Splash O'Fresca

SHINE BOX

Fords Gin, White Grape 17
Juice, Splash of Sprite, Red
Grapes

SOUTH WHARF

MARGARITA

Espolón Blanco Tequila, 18
Triple Sec, Fresh Squeezed
Lime Juice

PRITCHARD PUNCH

Bacardi White Rum, House 17
Mixed Fruit Juices, Dark Rum
Floater

APEROL SLIPS

Aperol, Bubbles, Fresh 17
Grapefruit, Splash of Soda

BOTTLES & CANS

Bud Light	7
Budweiser	7
Miller High Life	7
Heineken	7
Modelo	7
Whales Tale Pale Ale	9
Gripah IPA	9
Rotating IPA	MKT
Strawberry Guava Topo	11
Chico	11
Surfside	8
NA Best Day Brewing	

WINE BY THE GLASS

SPARKLING

Poema Cava - Spain	16/64
Gloria Ferrer Brut - Sonoma	20/80

WHITE & ROSÉ

La Fiera Pinot Grigio - Italy	17/68
Groiss Grüner Veltliner - Austria	16/64
Satellite Sauvignon Blanc - New Zealand	17/68
St. Francis Chardonnay - Sonoma	20/80
Ulacia Txakolina - Spain	17/68
Fortant Rosé - France	18/72
Whispering Angel Rosé - France	19/78

RED

DeLoach Pinot Noir - Russian River Valley	17/68
The Daily August Pinot Noir - Germany	18/72
La Renjardiére Côtes Du Rhône - France	17/68
Gagliole Rubiolo Chianti - Italy	19/76
Trim Cabernet Sauvignon - Sonoma	18/72
Nieto Senetiner Malbec - Argentina	17/68
Les Cadrans Bourdeaux - France	21/86

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