

bread and bowls

- jalapeno **CORN BREAD**, red pepper jelly 5
- SOURDOUGH** loaf, whole roasted garlic, butter, sea salt 5
- farmhouse cheddar **BISCUITS**, rosemary apple brown butter 5
- all of the above 13
- today's **SOUP** (different almost every day) 8
- whole manila clam **CHOWDER**, yukon gold potatoes, applewood smoked bacon 10
- grass fed sirloin and black bean **CHILI**, shredded cheddar, crispy tortillas 10

small plates

- marinated **BEETS**, coastal strawberries, spiced pistachios, warm redwood hill goat cheese 11
- bacon wrapped, merguez stuffed medjool **DATES**, fresh harissa 8
- anchor steam battered **ONION RINGS**, spicy housemade ketchup 8
- hand cut truffled **FRENCH FRIES**, asiago cheese 9
- "**MAC & CHEESE**" new york cheddar, swiss gruyere, french morbier 10
- chilled **OYSTERS** on the half shell, old school garnishes, six or twelve 14/27
- thai coconut red curry **MUSSELS**, crushed peanuts, garlic toast 14
- sesame crusted yellow fin **TUNA**, miso marinated calamari, yuzu kombu broth 10
- salt & pepper **CALAMARI**, chile lime dipping sauce 12
- bbq spiced peel & eat **PRAWNS**, housemade cocktail sauce 8
- dungeness **CRAB "LOUIE"** hard cooked egg, dressed asparagus 13
- seared dungeness **CRABCAKES**, watercress fennel slaw 14
- grass fed beef meatball marinara **SLIDERS**, shaved manchego, garlic foccacia 11

salads

- whole leaf romaine **CAESAR**, sourdough croutons, white anchovy vinaigrette 9
- mixed baby **LETTUCES**, shaved watermelon radish, shaved ricotta salata 9
- black mission **FIGS**, belgian endive, wild arugula, pt. reyes farmstead blue, toasted almonds 13
- baby **ICEBERG** "wedge" creamy feta dressing, braised bacon "croutons" 11
- buffalo **CHICKEN**, chopped romaine, spiced walnuts, pt. reyes farmstead blue cheese dressing 14
- seared yellow fin **TUNA**, shredded cabbage, edamame, toasted peanuts, spicy tahini vinaigrette 15

sandwiches

- fried **GREEN TOMATO**, buffalo mozzarella, watermelon pickles, pesto aioli, toasted ciabatta 15
- wild coho **SALMON BLT**, garden basil aioli, toasted wild rice sourdough 14
- grilled **CHICKEN** roll-up, fresh hummus, crumbled feta, green olive tapenade, tzatziki 13
- corned beef **REUBEN**, roasted tomato 1000 island, sauerkraut, melted swiss, griddled sweet onion rye 15
- bbq pulled kurobuta **PORK**, dried cherry cole slaw, toasted potato pepper bun 13
- the diner **BURGER**, half pound grass fed ground chuck 14
- (choice of cheddar, swiss, blue or jalapeno jack cheese)
- grilled onions, sliced avocado, applewood smoked bacon, sauteed mushrooms, fried egg...one buck each

big plates

- crispy sweet **CORN CAKE**, sautéed mushrooms, wilted pea shoots, rosemary scented corn jus 18
- grilled mahi mahi **TACOS** "los cabos" roasted tomato salsa, avocado crema 16
- anchor steam battered **FISH & CHIPS**, fresh dill tartar sauce, dried cherry cole slaw 17
- local **HALIBUT**, roasted sweet corn, fresh cranberry beans, toybox tomatoes 24
- the diner **CIOPPINO**, dungeness crab, shrimp, mussels, clams, pacific fish, spanish chorizo 23
- sautéed dayboat **SEA SCALLOPS**, tarragon scented creamed corn, nueske's bacon, roasted asparagus 26
- citrus roasted half organic **CHICKEN**, crispy potatoes, roasted garlic, sautéed mushrooms, crispy bacon 19
- eden farms kurobuta **PORK T-BONE**, crispy herbed spaetzle, black pepper caramelized peaches 19
- grilled storm hill ranch **RIBEYE**, heirloom tomato panzanella, wild arugula, basil pesto 25

Philip Wang, Executive Chef