

SISTER SHIP

RAW BAR

NEPTUNE'S FEAST 85

Plateau of Pocomo Oysters,
Shrimp Cocktail, Smoked Tuna
Dip, Bay Scallop Ceviche, Raw Bar
Sauces, Seaweed Crackers

POCOMO MEADOW OYSTERS 26

Half-Dozen, Cava Mignonette,
Fermented Fresno Hot Sauce, Lemon

SCALLOP AGUACHILE 29

Rhubarb Juice, Poached Rhubarb,
Serrano Chili, Backyard Cilantro

BIG EYE TUNA CRUDO 27

Blood Orange,
Castelvatrano Olive, Hazelnut Oil

APPETIZERS

PATATAS BRAVAS 16

Harissa Aioli,
Tangy Tomato Sauce, Pimenton

FOCACCIA 14

Whole Roasted Garlic,
Whipped Lardo,
Garlic Scape Pesto

APERITIVO FLIGHT 30

Olives, House-Made Pickles,
Hummus, Smoked Almonds,
Farmers Cheese,
Spicy Chorizo, Jamón Crisps

WASHASHORE FARM CARROTS 18

Carrot Tahina,
Red Chermoula, Garden Herbs

MUHAMMARA HUMMUS PLATE 20

Charred Pepper Hummus,
Smoked Pepitas, Green Harissa,
Za'atar Flatbread

GRILLED ISLAND BEETS 21

BBQ Beets, Romesco,
Whipped Goat Cheese,
Black Currant Vinaigrette

GAMBAS PIL-PIL 28

Wild-Caught Shrimp,
Piri-Piri Chili, Verjus,
Argumato, Grilled Sourdough

SIMPLE GEM LETTUCES 21

Spring-Dug Radishes,
Pickled Shallot,
Roasted Walnut Vinaigrette

ITALIAN CHICORIES SALAD 24

Green Strawberries,
Shaved Rhubarb,
Marcona Almond, Montealva Cheese,
Moscatel Vinaigrette

MAINS

HARISSA CHICKEN TAGINE 40

Spring-Dug Carrots, Picholine Olive,
Preserved Lemon Jus, Moroccan Cous Cous

SPICY PORK RAGU 38

Organic House-Made Bucatini, Capers,
Calabrian Chili,
Parmesan Reggiano

SKILLET STRIPED BASS 45

English Peas, Purple Snow Peas,
Smoked Oyster Emulsion, N'duja Oil

16OZ GRILLED RIBEYE 78

Charred Fingerlings, Halloumi,
Grilled Wild Onions,
Roasted Foie Gras Albufera

VEGETABLE PAELLA 72

Bomba Rice, Roasted Root Vegetables,
Local Mushrooms, Asparagus, Broad Beans,
Grilled Lemon

SEAFOOD PAELLA 90

Bomba Rice, Nantucket Squid, Shrimp,
Little Necks, Chorizo Iberico, Grilled Lemon

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE CHARGE A 3% ADMINISTRATIVE FEE. THIS ADMINISTRATIVE FEE IS NOT A GRATUITY, TIP OR SERVICE CHARGE. WE USE THIS FEE TO INCREASE THE WAGES FOR OUR TALENTED KITCHEN TEAM. PLEASE LET A TEAM MEMBER KNOW IF YOU'D LIKE TO OPT OUT OF THIS FEE, WE WILL GLADLY REMOVE IT FROM YOUR CHECK.



COCKTAILS 20

FARAWAY MERMAID

Spicy & Tart
Tequila, Lime & Jalapeno Infused Agave with
a Cilantro & Lime Salt Rim

SIRENS EMBER

Smokey & Sweet
Gaujillo Infused Vodka, Lime, Guava, Soda

ACCIDENTAL TOURIST

Tangy & Sweet
Dill Infused Gin, Orgeat,
Peach Liqueur, Lemon

PEAR PRESSURE

Tropical & Exotic
Pear Liqueur, White Rum, Lime, Honeydew

FINAL RESERVATION

Uplifting & Cozy
Cinnamon-Infused Pisco,
Pink Grapefruit, Lime, Agave

APPLE FRINGE

Strong & Elegant
Green Apple Infused Vodka, Pear Liqueur

GLOW WATER

Decadent & Herbaceous
Chareaua (Aloe) Liqueur, Vodka,
Yellow Chartreuse, Lime, Tonic Float

LUCKY THE CAT

Nutty & Sweet
Bourbon, Lemon & Orgeat

BLACK TIDE

Savory & Nutty
Japanese Whisky, Cold Brew,
Black Sesame, Coconut Foam

UNRULY SEAS SPRITZ

Floral & Zippy
Lychee, Aperol, Elderflower, Lemon, Cava

WINE BY THE GLASS

CHAMPANGE & SPARKLING WINE

MAISON TELMONT 35

Champagne, Reserve Brut, FR, NV (Organic)

NAVERAN 18

Cava, Catalonia, SP, 2021

G.D. VAJRA [SPARKLING ROSE] 18

N.S Della Neve, Extra Brut Rose,
Piedmont, IT, NV

ROSE

TRIBUTE TO GRACE 18

Grenache, Central Coast, CA, 2023

WHITE

MASSICAN 19

Sauvignon Blanc, Napa, CA 2023

ARNOT ROBERTS 22

Chardonnay, Napa, CA, 2021

CORMONS 17

Friulano, Collio, Italy, 2022

CHELT 16

Kisi, Causcaus Mountains, Georgia, 2023

RED

DIVISION 'UN' 20

Pinot Noir, Willamette Valley, OR 2023

THE PARING 24

Cabernet Sauvignon, Napa, CA, 2018

PAYSON 18

Grenache+Syrach, 'P'tit Pape',
Central Coast, CA, 2021

GRASSO, 'TREJ' 17

Dolcetto+Barbera+Nebbiolo, Piedmont, IT