

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, guacomole
sour cream
17.50

Colossal Shrimp Cocktail

horseradish cocktail sauce
17.50

Pan Seared Blue Crab Cake

remoulade, charred green onions
16

SOUPS

Maine Lobster Bisque

avocado mango salsa
14

Rustic Chicken Noodle Soup

preserved lemon and herbs
10

White Corn & Bacon Clam Chowder

yukon gold potatoes, little neck clams, herbed croutons
14

MARKET SALADS

Heirloom 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 battered fried cod, fries, cole slaw
26

Cioppino

shrimp, scallops, calamari, clams, mussels pernod pomodoro
sauce, saffron rouille
27

Spaghetti Rigati & Caribbean Shrimp Pasta

pancetta, sweet peas, hanger one vodka sauce
25

Short Rib & Wild Mushroom Pasta

papardelle pasta, spinach, marsala sauce
25

Half Pound Aged White Cheddar Bacon Burger

grilled onion, smoked bacon, toasted brioche
garlic aioli
18.50



SEAFOOD

served with chef's sides

Pan Seared Mahi Mahi

arugula, citrus shaved fennel salad, cilantro, almond pesto

28

Basil Crusted Halibut

artichoke pistou

32

Oven Roasted Atlantic Salmon

blue crab, tomato butter

27

Pepper Crusted Ahi Tuna Steak

dried fruit cous cous salad brown butter citrus vinaigrette

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

STEAK & CHOPS

served with chef's sides

Pan Roasted New York Strip Steak

oven dried mushrooms

34

Bacon Wrapped Kobe Beef Sirloin

point Reyes blue cheese butter

36

Filet Mignon

truffle béarnaise

39

Herb Roasted Half Chicken

charred lemon

26

Roast Loin of Pork

sour cherry apple demi

27

Australian Rack of Lamb

crab baked tomato provencal

30

Braised Angus Beef Short Rib

citrus jus, preserved lemon gremolata

27

ADDITIONS

Yukon Gold Mashed Potatoes ~ Creamed Spinach ~ Baked Mac & Cheese ~ Roasted Mushrooms



Our Chef is Delighted to Prepare Vegetarian Versions of These Dishes