



RAW BAR & SUSHI

OYSTERS ON THE HALF SHELL*/GF

Classic cocktail sauce, cucumber mignonette, blistered lemon

PACIFIC 1 ea. 4 | 6 for 21 | Baker's dozen 42

SEASONAL 1 ea. 5 | 6 for 26 | Baker's dozen 52

CHILLED PRAWN COCKTAIL/GF

Bloody Mary cocktail sauce, Louie dressing 18

PACIFIC SASHIMI GRADE AHI POKE*

Sweet onions, avocado, soy, sesame oil, ginger, garlic, wonton chips 18

CALIFORNIA ROLL

Dungeness & snow crab, avocado, cucumber, asparagus, red tobiko, furikake 17

RAINBOW ROLL*

Cucumber, avocado, crab, seasonal fish, tobiko 18

SPICY AHI ROLL

Fresno pepper, spicy aioli, cream cheese, cucumber, green onion, red tobiko 17

Nigiri Sushi available upon request.

Gluten free soy sauce available upon request.

APPETIZERS

OVEN ROASTED CRAB & ARTICHOKE DIP

Warm focaccia 18

KUNG PAO CALAMARI

Bell peppers, onions, peanuts, sesame seeds, spicy ginger hoisin sauce, lime wedge 17

KALBI TENDERLOIN TIDBITS*

Sweet soy glaze, sesame seeds, daikon sprouts, kimchi, sushi rice 17

STEAMED FRESH CLAMS/GF

White wine, olive oil, garlic, chili flakes, fresh herbs 17

STEAMED FRESH MUSSELS/GF

Point Reyes Farmstead blue cheese, bacon, green onions 16

CRISPY WALNUT PRAWNS

Honey wasabi glaze, green onion, togarashi sesame seeds 13

SOUPS & SALADS

GRILLED HEARTS OF ROMAINE CAESAR/VEG/GF

Parmesan dressing, tomatoes, pickled shallots add Dungeness crab 10
7

BIBB & POINT REYES FARMSTEAD BLUE CHEESE/VEG/GF

Granny Smith apples, candied pecans, white balsamic vinaigrette add poached prawns 12
7

NEW ENGLAND CLAM CHOWDER

Artisan croutons, caramelized leeks and Nueske's butcher-cut bacon, Italian parsley add Dungeness crab 12
7

LOBSTER BISQUE

Butter poached lobster, puff pastry, crème fraîche, sherry 16

LITTLE GEM WEDGE

Radish, bacon, blue cheese crumbles, tomato, house-made blue cheese dressing 12

ENTREE SALADS

POKE SALAD BOWLS

Our pokes served up as a salad with daikon sprouts, rainbow carrots, seaweed salad, pickled red cabbage & watermelon radish, edamame, hard-cooked egg

Pacific Sashimi Grade Ahi* 23 | **Salmon*** 20 | **Japanese Hamachi*** 22

SEAFOOD LOUIE/GF

Grilled salmon, Dungeness crab, poached prawns, asparagus, cucumber, hard-cooked egg, house-made 1000 Island dressing 34

TUNA NICOISE

Seared rare yellowfin, greens, kalamatas, green beans, potatoes, capers, hard cook egg, Champagne vinaigrette 26

SANDWICHES

OPEN-FACED CRAB SANDWICH

Artichokes, tomatoes, Parmesan, Cheddar on toasted sourdough, French fries 18

CHAR-GRILLED ALL-NATURAL BACON CHEESEBURGER*

Nueske's butcher-cut bacon, Bravo Farms white Cheddar, caramelized onions, fried green tomatoes, parmesan aioli, bibb lettuce, French fries 20

GRILLED SALMON BLTA*

Brioche bun, bacon aioli, mixed greens, avocado, marinated tomatoes, French fries 20

PRIME RIB PHILLY CHEESESTEAK

Red and yellow peppers, green onion, fontina and Cheddar cheese 19

BLT

Maple glazed Nueske's bacon, Boursin cheese, mayo, ciabatta, fries add avocado +3 17

ENTREES

LAGUNITAS IPA BATTERED FISH & CHIPS

Alaskan cod, French fries, lemon caper tartar sauce 21

GRILLED NEW ORLEANS BBQ PRAWNS

Creamy Cheddar grits, BBQ beurre blanc, bacon, fried green tomatoes 23

ROCKY JR. FREE RANGE LEMON THYME CHICKEN/GF

Toasted basmati rice, roasted baby carrots, sweet peas, roasted garlic, chicken jus 24

OVEN ROASTED HONEY-PEPPERCORN SALMON

Red pepper aro dulce Brussels sprouts, fingerling potatoes, orange zest, beurre blanc. 28

LINGUINI

Garlic cream, spinach, tomato, parsley, lemon 18

Add Prawns 6 | **Add Chicken** 5 | **Add Salmon** 7

AMERICAN WAGYU SIRLOIN

Russet potato wedges, roasted garlic, asparagus, tomato confit, pickled shallots 36

PAN SEARED MAHI MAHI WITH SAGE WALNUT BUTTER

Butternut squash and mushroom risotto cakes, squash puree, kale, pomegranate. 29

Skates is a proud partner with Bravo Farms, Point Reyes Farmstead, Drake Family Farms and procures seasonal produce from local and regional growers.

VEG Vegetarian. May contain eggs and/or dairy.

GF Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items. *Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details.

We include a living wage charge in your bill to offset the cost of California's minimum wage. This is not a charge for services provided.

