

STARTERS

SHE-CRAB SOUP

House-made / crab meat / sherry / parsley / 13
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / sea salt / sun-dried tomato tapenade / whipped butter / V VGO / 6

CRISPY BRUSSELS SPROUTS**

House-fried / togarashi / sweet soy / cauliflower purée / GFO / 9

TUNA WONTON NACHOS**

Togarashi-seared tuna* / wonton chips / wasabi aioli / Thai chili aioli / avocado / scallions / DF / 18

CHEESE BOARD

Cheese / fig jam / crostinis / mustard / grapes / GFO V / 17
-Charcuterie +5

CRISPY CALAMARI**

Lightly dusted pepperoncini / Fresno chilies / spicy marinara sauce / DF / 16

PORK BELLY BURNT ENDS**

Soy sauce / brown sugar / garlic / marinated cucumbers / honey / sesame seeds / 12

FRIED GOAT CHEESE**

Panko-cruste / grilled figs / balsamic glaze / honey / fresh rosemary / 14

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / GFO VGO / 12

ITALIAN PIZZA

Pepperoni / prosciutto / red onion / hot honey / mozzarella / parmesan / GFO DFO / 14

MAMA SORRENTINO'S MEATBALLS

House-made / beef / pork / red sauce / ricotta / mozzarella / basil / grilled garlic crostinis / GFO / 15

SPICY TUNA TACOS**

Sweet soy / avocado / masago / micro cilantro / DF / 13

OYSTERS

Includes six per order

FRIED**

East Coast oysters / dusted / flash-fried / wasabi aioli / Thai chili / 14

RAW

East Coast oysters* / mignonette granita / hot sauce / cocktail sauce / saltines / GFO DF / 16

ROCKEFELLER

East Coast oysters / spinach / bacon / 20

TOGARASHI BUTTER-ROASTED

East Coast oysters / togarashi butter / lemon / GF / 16

Culinary Director - Tyler Barbaro
Executive Chef - Greg Smiley
Chef de Cuisine - Desi Govan
Beverage Director - Christine O'Flanagan
Sommelier - James Auer
Registered Dietitian - Julie Barbaro

SALADS

Add chicken +8, shrimp +12, steak* +18 or salmon* +16

HOUSE

House greens / slivered almonds / slow-roasted tomatoes / cucumbers / heart of palm / balsamic vinaigrette / GF VG / 7
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes / Caesar dressing / GFO / 7
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / chives / buttermilk bleu cheese dressing / GF VO / 10

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg / avocado / grilled corn / choice of dressing / GF VGO DFO / 16

BUTTERMILK BIBB

Asian pears / blue cheese / walnuts / red onion / citrus-buttermilk dressing / balsamic / GF V / 13

SALMON*

Spring mix / red onion / slow-roasted tomatoes / feta / cucumber / avocado / balsamic vinaigrette / GF DFO / 24

SUSHI & RAW

PARADISE

Salmon* / cucumber / green onion / masago / eel sauce / micro cilantro / sesame seeds / DF / 14

BUDDHA

Asian pear / green onion / bleu cheese / sweet potato** / Fresno chili / GFO V VGO / 9

CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF / 9

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy / 14

COBRA

Lump crab meat / cucumber / carrot / eel sauce / avocado / masago / spicy aioli / DF / 16

MIYAGI

Shrimp tempura** / avocado / tuna* / acevichado sauce / 16

MILLION DOLLAR

Filet* / avocado / cream cheese / tuna* / spicy aioli / eel sauce / sriracha / scallions / 20

RAINBOW

Hamachi* / unagi / tuna* / salmon* / crab / avocado / masago / GF DF / 22

EYE OF THE TIGER**

Shrimp tempura** / crab / avocado / spicy aioli / eel sauce / spicy tuna* / masago / DF / 22

SASHIMI PLATE

Tuna* / hamachi* / salmon* / shrimp / house greens / cherry tomatoes / avocado / ponzu / GF DF / 18

20% gratuity added to parties of 8 or more. Thank you for taking care of your server.

Franchise opportunities available. Visit djbhospitality.com for more information.

DF = Dairy-Free DFO = Dairy-Free Option GF = Gluten-Free GFO = Gluten-Free Option V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option
*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or intolerances.

**All items have potential for cross-contamination with some or all of the following: shellfish, fish, dairy, wheat and sesame.

LAND

All steaks* and chicken can be prepared 'simply grilled'.

FILET MIGNON*

USDA Choice / Maître d'Hôtel butter / asparagus / goat cheese whipped potatoes / GF / 42

CHURRASCO STEAK

Marinated USDA Choice Black Angus flat iron* / crispy herb potatoes** / elote / chimichurri / GF DFO / 30

CHICKEN MARSALA

Lightly dusted / pan-seared / Marsala sauce / mushrooms / goat cheese whipped potatoes / steamed spinach / 21

CHICKEN PICCATA

Lightly breaded chicken breast / lemon-caper butter sauce / asparagus / goat cheese whipped potatoes / parsley / 21

CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

SEA

Salmon can be prepared 'simply grilled'.

DYNAMITE SALMON*

Spicy aioli / sesame rice / marinated cucumbers / GF DF / 26

CRAB-CRUSTED FLOUNDER

Lemon beurre blanc / goat cheese whipped potatoes / steamed spinach / 38

NORCAL CRAB CAKES

Jumbo lump crab meat / lemon butter / goat cheese whipped potatoes / grilled asparagus / GF / 37

SHRIMP & SCALLOP VELOUTÉ

Wild caught scallops / jumbo shrimp / pan-seared / sweet corn velouté / asparagus / crispy herb potatoes** / crispy prosciutto** / cilantro / 36

SIDES

ELOTE

On the cob / cotija / cilantro / GF V / 6

CRISPY HERB POTATOES**

Fried fingerlings / kosher salt / parsley / GF V / 5

ASPARAGUS

Grilled / za'atar-seasoned / GF V / 7

ROASTED VEGETABLES

Oven-roasted / herb seasonings / GF VG / 7

CRISPY BRUSSELS SPROUTS**

House-fried / togarashi / kosher salt / 7

FRIES**

GF V / 6

SWEET POTATO FRIES**

GF V / 7

CAULIFLOWER PURÉE

Blanched / blended smooth / béchamel sauce / GF V / 5

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings / GF V / 5

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PASTA & GRAINS

Add chicken +8, add shrimp +12,
add steak* +18 or salmon* +16

PESTO BUCATINI

Bucatini / house-made pistachio-basil pesto / cherry tomatoes / toasted breadcrumbs / parmesan / GFO / 17

BLACKENED CHICKEN PENNE

Red peppers / onion / broccoli / carrots / parmesan cream sauce / GFO VO / 22

HIBACHI STEAK FRIED RICE

Wok-fried rice / flat iron steak* / carrots / sweet soy / scallions / egg / ginger / yum yum / VO / 26

SHRIMP SCAMPI RISOTTO

Seared jumbo shrimp / creamy risotto / scampi sauce / fried garlic / GF / 21

SHORT RIB GNOCCHI

Potato gnocchi / house-braised beef / parmesan / 28

HANDHELDS

Gluten-free bun +1 / add bacon or turkey bacon +3

LOBSTER ROLL

Served warm / lobster meat / lemon / Bibb lettuce / brown butter / chives / fries** / market

NAPA BURGER

7 oz. Wagyu beef* / sesame seed bun / crispy onion ring** / Monterey jack / mustard / mayonnaise / avocado / lettuce / fries** / GFO DFO / 17

SMASH BURGER

Wagyu double patty* / sesame seed bun / American cheese / lettuce / pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries** / GFO DFO / 17

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring** / lettuce / avocado asparagus / GF VG / 18

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime / soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

3.5

MEXICAN COCA-COLA

355 ml / 4.5

FRENCH PRESS COFFEE

5 / 10

HOT TEAS

Ask your server for today's selection / 3.5

ESPRESSO

Illy® intenso / deeply aromatic / notes of cocoa & dried fruit / rich / full-bodied / 3.5 / 6

CAPPUCCINO

Illy® espresso / thick milk foam / 6

LATTE

Illy® espresso / steamed milk / light milk foam / 6

Milk options include whole, almond and oat

AMERICANO

Illy® espresso / hot water / 6

SAN PELLEGRINO

750ml / Sparkling / 7

ACQUA PANNA

750ml / Still / 7