

Trinidad Bay
EATERY
DINNER

STARTERS

FRESH OYSTERS: RAW OR GRILLED

Ask about today's offerings! \$2.75 each
6 for \$16 | 12 for \$31 | 24 for \$62

LOCAL FISH CAKES

Served with lemon and house-made aioli. Ask your server about our seasonal offerings! Market price

CRABBY FRIES

Hand punched fries, shaved parm, warmed buttered crab, Old Bay aioli, garden herbs.
Market price

CALAMARI

Dry dredged Calamari, rings, tentacles, fried lemon rounds, fresh herbs. \$14

AHI POKE BOWL

Wakame salad, seasoned bitesize ahi, cucumber, avocado and wasabi crema. Served with fried corn chips. \$14

COCONUT PRAWNS

Three coconut crusted prawns with Honey Sambal sauce. \$16

ENTREES

Includes your choice of a cup of chowder or house seasonal salad. Served with local, seasonal produce and starch.

MISO MARINATED SABLE FISH BY ASHLEY'S SEAFOOD

Our sustainability project with local fish family & purveyors, Ashley and Travis give our local fishery a market for this delicious and underappreciated fish in our local waters. Marinated Japanese style and seared. Market price

FRESH SEASONAL CATCH

We strive to bring you the freshest, wild caught, local fish from our region. Seared and served with today's seasonal sauce. Ask about today's preparation. Market price

HERBED CALAMARI STEAK

Panko, herbed crusted calamari steak, sauteed in butter, finished with fresh citrus local herbs. \$26

ORGANIC CHICKEN

Organic California grown chicken breast. Ask about today's preparation. Market price

RIBEYE

Hand cut 16 to 20oz ribeye, seasoned and seared. \$32

SEAFOOD

FISH & CHIPS

Beer battered fresh Pacific cod served with fresh hand cut fries and Eatery slaw. \$21. Add three panko breaded shrimp for \$6.50

SHRIMP & CHIPS

Panko breaded shrimp (7) served with fresh hand punched fries and Eatery slaw. \$17. Sub grilled shrimp for \$2

SEAFOOD PLATTER

Beer battered fish, three panko shrimp, fried calamari with fresh hand punched fries, Eatery slaw. \$24

STEAMED CLAMS

1lb of clams, steamed in a white wine garlic broth, green onions, tomato & lemon. Served with garlic cheese toast. \$25

MUSSELS WITH FRIES

1lb of blue mussels, steamed in a Dijon cream sauce. Topped with fresh hand punched fries and garden herbs. \$23

CIOPPINO

Spicy seafood stew with crab, prawns, clams, mussels, fresh cod, tomato and wine. Served with garlic cheese toast. \$38

CLAMS FRA DIAVOLO

Spicy tomato, cream sauce with steamed clams. Served with garlic cheese toast. \$29

Add Pasta +\$3

Add GF Pasta +\$3

CAJUN ALFREDO PASTA

Creamy Cajun spiced sauce with shrimp, pasta and garden herbs. Served with garlic cheese toast. \$18
Add organic chicken +\$7, shrimp +\$2 each, mussels +\$12, local mushrooms +\$6, seasonal veggies +\$7

CHOWDER & SALADS

Salads available with choice of ranch, blue cheese, Thousand Island, red wine vinaigrette* or olive oil & vinegar*. * Indicates plant based/vegan.

CLAM CHOWDER

Made from scratch, made fresh daily! Cup \$7. Bowl \$9.
Souper bowl with garlic cheese toast \$16
Grilled sourdough bread bowl \$17

SEASONAL HOUSE

Locally grown spring mix topped with today's selection of local seasonal veg & a goat cheese crostini. \$11

GOLDEN BEET SALAD

Local Spinach, organic golden beets, local goat cheese, sunflower seeds, balsamic reduction, citrus vinaigrette. \$15

CRAB SALAD

Dungeness crab on bed of local romaine lettuce topped with cucumber, beets, carrots, avocado, green onion and hard boiled egg. Choice of dressing. Market price

TRINIDAD BAY CEASAR

Grilled seasonal fish on a bed of local romaine lettuce, shaved parm, local Cypress Grove goat cheese, local organic seasonal veggies and topped with fried lemon rounds. Substitute grilled organic chicken or grilled shrimp. Market price

EATERY FAVORITES

Served with your choice of our hand punched fries, Eatery slaw or tomato slices.

GRILLED PORTOBELLO

Grilled & marinated portobello mushroom, topped with local goat cheese, roasted red peppers, grilled red onions, local arugula topped with balsamic reduction on a ciabatta bun. \$20

CALIFORNIA CHICKEN

Grilled organic chicken breast seasoned with our spicy house blend, grilled jalapenos, tomato, shredded lettuce, cilantro lime aioli on a grilled ciabatta bun. \$19
Avocado +\$2

BURGERS

Our all natural beef burgers begin with a handmade 1/2lb patty and served on a brioche bun. Served with your choice of our hand punched fries, Eatery slaw, or tomato slices. Substitute onion rings for \$2. Substitute side salad for \$3.

EATERY BURGER

Beef patty on a brioche bun. Served with lettuce, tomato, red onion and pickles. \$17. Cheese: Cheddar, Jack, Swiss or vegan +\$1, goat cheese +\$3.50, house aioli +\$1.50, bacon +\$2.75, avocado +\$2

PANDEMIC BLUES BURGER

Melted blue cheese, bacon crumbles, balsamic glaze, two beer battered onion rings. Served on a brioche seeded bun with caramelized onion aioli. \$26

FORAGERS BURGER

Confit local seasonal mushrooms, mushroom duxelle, local goat cheese, local arugula. \$25

GARDEN BURGER

Local organic, GF tofu burger topped with lettuce, tomato, onion and pickles served on a ciabatta bun. \$16
Vegan cheese +\$1, avocado +\$2, GF Bun +\$2.50

Trinidad Bay
EATERY
DINNER

KIDS MENU For children 12 years old & younger.

MAC N CHEESE

\$7. Add Peas +\$1. Add Bacon +\$2

SEASONAL RAW VEGGIE CUP WITH RANCH \$5

BURGER

Grilled all beef burger with a grilled whole wheat bun, lettuce, tomato, pickles & fries. \$7. Cheese: Cheddar, Jack, Swiss or Vegan +\$1

FISH & CHIPS

One large piece of beer battered fish, tartar sauce & fries. \$9

CHICKEN NUGGETS

5 chicken nuggets, fries, side of ranch. \$7

SHRIMP & FRIES

3 Panko breaded shrimp, fries, side of cocktail sauce. \$8

DESSERT, SWEETS & FUDGE

BLACKBERRY COBBLER

Marion blackberries with a sweet cinnamon crumble topping. \$10. Add vanilla ice cream +\$2

FUDGE

House-made fudge in white or dark chocolate. Choose from a selection of today's toppings and flavors. Ask for your complimentary tasting. \$5.75 - \$22.50. Dine-in discount for 2 or more pieces.

EATERY CHEESECAKE Ask about this week's seasonal in-house offering. \$14

FLOURLESS CHOCOLATE TORTE Made with local Dick Taylor chocolate. \$12. Add vanilla or coffee ice cream +\$2

MONSTER MUFFINS

Ask about today's freshly made batch! \$6

THE BUOY

Coffee ice cream, organic espresso, fresh whipped cream & cocoa powder. \$6

CINNAMON ROLL WITH ICING

\$8. Add the "Works" with chopped pecans and salty bacon +\$4

ICE CREAM BY THE SCOOP

Flavors: Vanilla, chocolate, strawberry, cookies-n-cream, coffee. \$4 single, \$6 double.

FLOATS & SUNDAES

FLOATS WITH VANILLA ICE CREAM

Rootbeer & Coke floats with vanilla ice cream, fresh whipped cream. \$6

THE SALTY SAILOR ICE CREAM SUNDAE

Two scoops of vanilla ice cream, chocolate sauce, salted caramel, banana, roasted pecans and fresh whipped cream. \$14

ADULT STOUT FLOAT

Caribbean stout aged in rum barrels, vanilla ice cream, fresh whipped cream & cocoa powder. \$14

KIDS SUNDAE

A vanilla ice cream scoop, chocolate sauce, fresh whipped cream. \$6

ITALIAN SODA FLOAT

Choose flavor: cherry, huckleberry, lavender, orange, peach, raspberry, strawberry, vanilla. Sprite, Torani syrup, vanilla ice cream, fresh whipped cream. \$10

DINNER COCKTAILS Add an extra shot (2oz). \$4

Please see our wine, cider, and beer menu for a full selection of drinks.

EATERY MARGARITA

Salt rim, lemon, Triple sec, Soju tequila, lime. \$12

BLOODY MARY

Celery, salt rim, SF Top Hat savory tomato mix, Soju vodka, olive, lemon slice. \$12

PRICKLY PEAR MARGARITA

Salt rim, lemon, Triple sec, prickly pear puree, Soju tequila, lime. \$15

MICHELADA

Tajine salt rim, SF Top Hat savory tomato mix, Two Sisters Mexi lager, cucumber, lime. \$15

BEVERAGES

FOUNTAIN SODAS

Coca Cola, Diet Coke, Sprite, Rootbeer, lemonade \$3 | To Go \$4

Add a syrup: cherry, huckleberry, lavender, orange, peach, raspberry, strawberry, vanilla +\$2

ICE TEA OR ARNOLD PALMER

Iced tea & lemonade. \$3 To Go \$4

MEXICAN BOTTLED COKE \$3

IT'S ALIVE KOMBUCHA

Locally made fermented tea. \$6 (12oz)

SEABUCHA

Blackberry lime, non-alcoholic, locally made kombucha. \$7 (16oz)

ITALIAN SODAS

Choose a flavor: cherry, huckleberry, lavender, orange, peach, raspberry, strawberry, vanilla \$5 | To Go \$6
Make it a cream soda with fresh whip cream +\$2

SAN PELLEGRINO \$3 (500ml)

DASANI WATER \$2.75

JUICE Apple, grapefruit, orange, pomegranate, tomato, cranberry. \$3 (8oz) \$5 (16oz) for here or to go

MILK \$2 (8oz)

\$3 (16oz) for here or to go

GHIRARDELLI CHOCOLATE MILK

\$3 (8oz) | \$4 (6oz) for here or to go

COFFEE, ESPRESSO, & HOT DRINKS

Organic, freshly roasted, ground in-house. Whole beans (or ground to your specifications) available for purchase. Substitute: Almond, Oat or Soy Milk for \$1.25/drink

WHOLE BEAN COFFEE RETAIL \$15

ORGANIC DRIP COFFEE

Freshly made coffee available all day long. \$4 | To Go \$3
Add plant-based milk +\$0

AMERICANO

Espresso, hot water. \$4

RED EYE

Espresso, drip coffee. \$4 (12oz) | \$6 (16oz)

ESPRESSO

Single \$2 | Double \$3
Add dollop of foam +\$0.75

CAPPUCCINO

1/3 espresso, 1/3 steamed milk, 1/3 foam. \$3.50 | To Go \$4.50

LATTE

Espresso, milk, thin layer of foam. \$5 | To Go \$6

HOUSE FAVORITE LATTES

Snickerdoodle or brown sugar vanilla latte. \$6 | To Go \$7

MOCHA

White, dark or Mexican chocolate, espresso, milk, whipped cream, cocoa powder. \$6 (12oz) | \$7 (16oz)

BREVE

Espresso, steamed half-n-half, thin layer of foam. \$7 (12oz) | \$8 (16oz)

CHAI

Sweet black tea, spices, steamed milk. \$6 (12oz) | \$7 (16oz)

MATCHA

Powdered green tea, steamed milk, thin layer of foam. \$5 (12oz) | \$6 (16oz)

HOT GHIRARDELLI CHOCOLATE

Steamed milk, whipped cream, cocoa powder \$4.50 (12oz) | \$5 (16oz)

STEAMER

Steamed milk with flavored syrup. \$3 (12oz) | \$4.50 (16oz)

HOT TEA

Ask your server for today's selection. \$3 for here or to go.

DESIGN YOUR OWN LATTE

Choose your summer-time flavor: almond, almond rocca, caramel, cinnamon, coconut, creme de menthe, hazelnut, Irish cream, macadamia nut, toasted marshmallow. Sugar free flavors: vanilla, caramel, and hazelnut. Syrups are: \$1 (1oz) | \$2 (2oz)