

Trinidad Bay

EATERY LUNCH

BURGERS

Our all natural beef burgers begin with a handmade ½lb 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

EATERY MELTS

Served with your choice of our hand punched fries, Eatery slaw, or tomato slices. Substitute onion rings for \$2. Substitute side salad for \$3.

ABC MELT

Avocado, bacon, melted cheddar cheese on grilled sourdough bread. \$16

TURKEY MELT

Sliced turkey, melted jack cheese, tomato slices, grilled Anaheim chili served on grilled sourdough bread. \$15

CRABBY MELT

Dungeness crab, melted cheddar cheese, tomato, green onions on grilled sourdough bread. Market price

TUNA MELT

Local Wild Planet albacore tuna salad with red onion, topped with melted cheddar cheese, sliced tomato, avocado on grilled sourdough bread. \$23

MOONIE PATTY MELT

All natural beef, ½ lb patty, melted local gouda cheese, pickled red onions, chipotle aioli on grilled marbled rye. \$16

SEAFOOD

FRESH OYSTERS: RAW OR GRILLED

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

SEASONAL 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 & FRIES

Dry dredged calamari, rings, tentacles, fried lemon rounds, fresh herbs served with fresh hand punched fries. \$17

MUSSELS WITH FRIES

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

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

STEAMED CLAMS

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

CIOPPINO

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

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

DAILY DOUBLE

Choose 2: Half sandwich, side salad or cup of clam chowder. \$16
Sandwich Choices: Tuna cold/melt, Turkey or ABC melt
Upgrade to a bowl for +\$2

SEASONAL HOUSE

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

THE EATERY CHOP

Chopped greenleaf lettuce, tossed with chopped cucumbers, mushrooms, tomatoes, broccoli, red onion, peas and cheddar/jack cheese, avocado with your choice of turkey or tofu. Choice of dressing. \$18

SPINACH SALAD

Local spinach topped with cucumber, red onion, roasted red peppers, tomatoes, local goat cheese with our house made red wine vinaigrette. \$14
Grilled organic chicken +\$7, Grilled shrimp (4) +\$8

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

SANDWICHES

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

COUNTRY CLUB

Sliced turkey breast, bacon, avocado, lettuce, tomato and mayo layered triple decker style on your choice of toasted bread. \$19

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

FRESH FISH

Grilled mahi mahi, Eatery slaw on a grilled ciabatta bun. \$19

GARDEN WRAP

Grilled tomato basil tortilla, melted mozzarella, avocado, tomato, lettuce, pickles, cucumber, roasted red peppers, green onions and crunchy walnuts. \$17. Add salsa +\$1.50

Trinidad Bay
EATERY
LUNCH

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

THE BUOY

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

ICE CREAM BY THE SCOOP

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

MONSTER MUFFINS

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

CINNAMON ROLL WITH ICING

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

FLOATS & SUNDAES

FLOATS WITH VANILLA ICE CREAM

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

ADULT STOUT FLOAT

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

THE SALTY SAILOR ICE CREAM SUNDAE

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

LUNCH 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

PRICKLY PEAR MARGARITA

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

BLOODY MARY

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

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)