

Brunch Cocktails

cannery bloody mary with housemade smoked bacon ...15	dockside los sundays blanco tequila, elderflower, fresh grapefruit, splash of soda, and tajin15	aperol spritz aperol,cava,splash club soda15
el cholo margarita secret family recipe since 196715	cannery sangria red or white15	bottomless champagne20 with purchase of an entree- 2hr limit

Apps, Salads, Soups

½ dozen oysters traditional or dressed20	fried calamari yuzu aioli, cocktail sauce17
ceviche pineapple leche de tigre, maui sweet onion, fresno chili, watermelon radish, tostadas17	salmon salad spinach, warm bacon vinaigrette, baby heirloom tomatoes, red onion34
ahi tartare black truffle, pinenuts, micro wasabi, yuzu, taro chips22	wedge salad iceberg, point reyes blue cheese, tomato, applewood smoked bacon, red onion15
shrimp cocktail cocktail sauce, green goddess19	caesar salad brioche croutons, parmesan cheese, anchovy12
crab cake avocado creme fraiche, fine herbs, fennel pollen and lemon salt18	new england clam chowder brioche croutons10
house made guacamole & fresh tostadas12	butternut squash bisque lobster, french curry, crème fraiche, pepitas14

Mains

huevos “ron”cheros roasted chili sauce, refried beans, fried eggs, avocado, cotija cheese, tostada, Served with Escabeche18	boring breakfast scrambled eggs, english muffin, fresh jam, house made tots, choice of bacon or sausage16
maple-bacon bread pudding cinnamon whipped mascarpone, caramel, walnut streusel20	eggs benedict sous vide slab bacon, poached eggs, hollandaise, served with tots20
machaca breakfast burrito braised short rib, scrambled eggs, breakfast potatoes, cotija cheese, salsa verde, pico de gallo, lime crema ..22	smoked salmon toast sourdough, avocado, arugula, grapefruit, red onion, capers21
crab cake benedict poached egg, tomato, avocado, hollandaise, capers ...25	blackened chicken sandwich applewood smoked bacon, lettuce, tomato, house-made pickles, mayonaise, brioche bun23
quiche chef’s seasonal selection18	lobster roll maine lobster, brioche roll, old bay aioli, lemon oil, chives, french fries38
crab club sandwich crab salad, bacon, lettuce, tomato, avocado, toasted brioche28	jack’s catch of the day green beans, mashed potatoes, caper butter sauceMP
seafood enchiladas lobster, shrimp, salsa verde, lime crema34	lady larkin burger brie, arugula, tomato, black truffle aioli, brioche bun, served w/ fries28 Add Bacon\$2
fish & chips beer battered halibut, tartar sauce, fries, cole slaw ..34	

Sides

avocado6	bacon (4)8	sausage (2)8
french fries8	tots8	mixed berries8

20% gratuity will be applied to all parties of 8 guests or greater.
Split plate charge \$10, but we will happily provide share plates

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.