

Humboldt Bay Bistro

Starters

HUMBOLDT BAY KUMAMOTO OYSTERS

HALF DOZEN 13 DOZEN 23

- Raw oysters served with choice of cocktail sauce, wasabi creme fraiche or mignonette
- Broiled oysters served with choice of garlic butter, sweet chili ponzu or BBQ sauce

OYSTERS H.B.B. 15

Half dozen oysters, broiled; topped and broiled with spinach, bacon, Cypress Grove® Midnight Moon® goat's milk cheese, and buttered breadcrumbs

CALAMARI FRIES 15

Flash fried, tenderized steak strips coated with lemon breadcrumbs; served with cocktail sauce and spicy aioli

HUMBOLDT BAY CHEF'S SELECT CHEESE BOARD 19

A special selection of artisanal cheeses, served with candied pecans, truffle honey, seasonal fruit and crostini; ask your server about tonight's selections

CRAB CAKES 16

Dungeness crab tossed in house-seasoned breadcrumbs; served with cocktail sauce and spicy aioli

POMME FRITES 6

House-cut potatoes with choice of seasoning; Cajun, Parmesan, or Sea Salt

ESCARGOT 10

- Sautéed in a garlic and herb compound butter served with crostini
- Blends beautifully with the addition of our imported Roquefort sheep's milk cheese **+3**

Soups

NORTH COAST CLAM CHOWDER

Cup **5** Bowl **7** Bread Bowl **10**

SOUP DE JOUR

Cup **5** Bowl **7** Bread Bowl **10**

H.B.B. FRENCH ONION AU GRATIN

Crock **6**

Salads

TABLE-SIDE CAESAR SALAD FOR TWO 20

Organic romaine lettuce, white anchovy, egg, lemon, parmesan, dijon and house croûtons; prepared table-side

- Additional portions **+10**

WILTED SPINACH SALAD 10

Organic spinach tossed with warm bacon, fig dressing, shallots, strawberries, our select imported Roquefort sheep's milk cheese, and candied pecans

ARUGULA SALAD 10

Organic arugula tossed with granny smith apples, Cypress Grove® Midnight Moon® goat's milk cheese, red onion, house croûtons, and balsamic vinaigrette

Chef's Table

PRIX FIXE CREATION BY OUR CHEFS EVAN AND BRETT -PRICE VARIES-

Let us design a signature menu for your next large event or evening out with that special someone

* please allow us at least 72 hours of advance notice if you are considering this option

 - DENOTES INHERENTLY GLUTEN FREE ITEMS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES; WE WILL DO OUR ABSOLUTE BEST TO ACCOMMODATE YOU. ALL MENU ITEMS ARE DESIGNED BY CHEFS BRETT AND EVAN AND COOKED TO ORDER.

WE PROUDLY USE LOCAL AND ORGANIC PRODUCTS WHEN POSSIBLE

ALL OF THE SEAFOOD WE SERVE ADHERES TO THE MONTEREY BAY AQUARIUM SEAFOOD WATCH® GUIDELINES

**** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ****

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Meats

CHICKEN MARSALA 27

Pan seared, free-range chicken breast, with a side of whipped Yukon Gold® potatoes, seasonal vegetables, and marsala sauce

H.B.B. DUCK 27

Pan seared duck breast over a bing cherry port reduction, with a side of seasonal vegetables, and basmati rice

RIBEYE 32

Grilled ribeye topped with Maître d'Hôtel butter, served with seasonal vegetables, and smashed fingerling potatoes

FILET MIGNON 34

Pan seared filet mignon served with a roasted garlic cognac demi glace, whipped Yukon Gold® potatoes, grilled asparagus

PAN-SEARED RACK OF LAMB 31

Half-rack of lamb served with a honey-mint demi glace, smashed fingerling potatoes, and seasonal vegetables

SURF & TURF -MARKET PRICE-

Filet mignon and lobster tail served with drawn butter, whipped Yukon Gold® potatoes, and grilled asparagus

Seafood

FISH & CHIPS 18

Tempura battered cod served with our spicy aioli, cocktail sauce, and a side of pomme frites

FISH TACOS 15

PRAWN TACOS 16

Three tacos with your choice of tempura battered or grilled, topped with shredded cabbage, served with wasabi creme fraiche and pico de gallo

FRESH CATCH -MARKET PRICE-

Ask your server about tonight's preparation

BUTTER POACHED MAINE LOBSTER TAIL -MARKET PRICE-

Lobster tail served with drawn butter, whipped Yukon Gold® potatoes, and grilled asparagus

Pastas

ZUCCHINI NOODLE MARINARA 18

Ribbon-cut zucchini noodles tossed in a tomato-basil sauce, served with seasonal vegetables, and toasted nuts
• Classic Alfredo available upon request +2

CAJUN FETTUCCINE 18

Fettuccine tossed with seasonal vegetables in a spicy Alfredo sauce
• Classic Alfredo available upon request

Sides

- Seasonal Vegetables 6
- Grilled Asparagus 6
 - Basmati Rice 5
- Fingerling Potatoes 6
- Bacon Braised Greens 6
- Add Chicken, Prawns, or Scallops to any entree or salad 9

PLEASE NOTE: A %20 GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

CORKING FEE 15 (PER BOTTLE)

CAKEAGE FEE 8

SPLIT -PLATE CHARGE 6

WE WILL **ONLY** PROVIDE TWO SEPARATE CHECKS; THIS IS TO ENSURE EXPEDITED SERVICE TO ALL OF OUR GUESTS.
EACH ADDITIONAL TICKET WILL BE CHARGED AN ADDED FEE OF 3