

# Humboldt Bay Bistro

## STARTERS

### **HUMBOLDT BAY KUMAMOTO OYSTERS HALF DOZEN 19- DOZEN 31**

SERVED RAW WITH CHOICE OF COCKTAIL SAUCE, WASABI CRÈME FRAICHE, OR MIGNONETTE,  
SERVED BROILED WITH CHOICE OF GARLIC BUTTER, SWEET CHILI, PONZU, OR BBQ SAUCE  
GF

### **H.B.B. OYSTERS HALF DOZEN 23-**

BROILED AND TOPPED WITH LOCALLY-SOURCED SPINACH, BACON, CYPRESS GROVE LAMB CHOPPER, AND BUTTERED BREADCRUMBS

### **CALAMARI FRIES 19-**

TENDERIZED STEAK STRIPS COATED WITH LEMON BREADCRUMBS AND FLASH-FRIED  
SERVED WITH COCKTAIL SAUCE AND SPICY AIOLI

### **ARTISANAL CHEESE BOARD 26-**

LOCAL AND IMPORTED CHEESES SERVED WITH CANDIED PECANS, TRUFFLE HONEY, SEASONAL FRUIT, AND CROSTINI  
ASK YOUR SERVER ABOUT TONIGHT'S SELECTION

### **CRAB CAKES 23-**

DUNGENESS CRAB TOSSED IN HOUSE-SEASONED BREADCRUMBS, SERVED WITH COCKTAIL SAUCE AND SPICY AIOLI

### **POMME FRITES 11- GF**

HOUSE-CUT POTATOES WITH CHOICE OF PARMESAN-GARLIC, SEA SALT, OR CAJUN SEASONING

### **ESCARGOT 15-**

SAUTEED IN A GARLIC AND HERB COMPOUND BUTTER, SERVED WITH CROSTINI \*ADD IMPORTED FRENCH ROQUEFORT SHEEP'S MILK CHEESE 4-

## Soups

### **SOUP DU JOUR**

CUP 8- BOWL 9- BREAD BOWL 14-

### **NORTH COAST CLAM CHOWDER**

CUP 9- BOWL 11- BREAD BOWL 15-

### **H.B.B. FRENCH ONION AU GRATIN 9-**

## Salads

### **TABLESIDE CAESAR SALAD FOR TWO 25-**

ORGANIC ROMAINE LETTUCE, WHITE ANCHOVY, EGG, LEMON, PARMESAN, AND HOUSE CROUTONS \*ADDITIONAL PORTION 11- EACH\*

### **WILTED SPINACH SALAD 13- GF**

ORGANIC SPINACH TOSSED WITH WARM BACON AND FIG DRESSING, SHALLOTS, STRAWBERRIES, ROQUEFORT, AND CANDIED PECANS

### **ARUGULA SALAD 13-**

ORGANIC ARUGULA, GRANNY SMITH APPLES, CYPRESS GROVE MIDNIGHT MOON, RED ONION, AND CROUTONS TOSSED IN BALSAMIC VINAIGRETTE

GF DENOTES MENU ITEMS THAT ARE GLUTEN-FREE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AND WE WILL DO OUR BEST TO ACCOMMODATE.

\*\*PLEASE NOTE THAT A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE. ALL DISHES ARE CREATED AND PREPARED BY CHEFS BRETT AND EVAN. WE PROUDLY USE LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE.

OUR SEAFOOD ADHERES TO THE MONTEREY BAY AQUARIUM SEAFOOD WATCH GUIDELINES. \*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF **FOODBORNE ILLNESS\*\*\***

# MEATS

## CHICKEN MARSALA 33-

PAN-SEARED, FREE RANGE CHICKEN BREAST WITH MUSHROOMS IN A MARSALA WINE SAUCE, SERVED WITH YUKON GOLD WHIPPED POTATOES, AND SEASONAL VEGETABLES

## H.B.B. DUCK 35- GF

PAN SEARED DUCK BREAST IN A BING CHERRY PORT REDUCTION, SERVED WITH SEASONAL VEGETABLES, AND BASMATI RICE

## RIBEYE 45- GF

RIBEYE TOPPED WITH A MAITRE D' BUTTER, SERVED WITH BACON BRAISED GREENS AND SMASHED FINGERLING POTATOES

## FILET MIGNON 47- GF

PAN SEARED FILET MIGNON TOPPED WITH A ROASTED GARLIC COGNAC DEMI-GLACE, SERVED WITH YUKON GOLD WHIPPED POTATOES AND GRILLED ASPARAGUS

## PAN-SEARED RACK OF LAMB 41- GF

HALF-RACK SERVED WITH A HONEY-MINT DEMI GLACE, SERVED WITH SMASHED FINGERLING POTATOES, AND BACON BRAISED GREENS

## SURF & TURF MARKET PRICE- GF

FILET MIGNON AND LOBSTER TAIL SERVED WITH WHIPPED YUKON GOLD POTATOES, GRILLED ASPARAGUS, AND DRAWN BUTTER

# SEAFOOD DISHES

## FISH & CHIPS 25-

TEMPURA BATTERED COD SERVED WITH POMME FRITES, SPICY AIOLI, AND COCKTAIL SAUCE

## FISH TACOS 23- PRAWN TACOS 25-

YOUR CHOICE OF TEMPURA BATTERED OR GRILLED, TOPPED WITH SHREDDED CABBAGE SERVED WITH WASABI CRÈME FRAICHE AND PICO DE GALLO

## FRESH CATCH MARKET PRICE

\*ASK YOUR SERVER ABOUT TONIGHT'S PREPARATION

## BUTTER-POACHED MAINE LOBSTER TAIL MARKET PRICE- GF

SERVED WITH WHIPPED YUKON GOLD POTATOES, GRILLED ASPARAGUS, AND DRAWN BUTTER

# VEGETARIAN DISHES

## VEGAN DINNER SPECIAL

ASK YOUR SERVER ABOUT OUR SEASONAL VEGAN DINNER OPTION FOR THE NIGHT

## CAJUN FETTUCCHINE 25-

FETTUCCHINE TOSSED WITH SEASONAL VEGETABLES IN A SPICY ALFREDO SAUCE \*CLASSIC ALFREDO AVAILABLE UPON REQUEST

# SIDES

SEASONAL VEGETABLES 9- WHIPPED YUKON GOLD POTATOES 9- BASMATI RICE 8- BACON BRAISED GREENS 9- FINGERLING POTATOES 9- \*\* ADD CHICKEN, PRAWNS, OR SCALLOPS TO ANY ENTRÉE OR SALAD 15-

## CHEF'S TABLE

PRIX FIXE CREATION BY OUR CHEFS EVAN AND BRETT, GREAT FOR LARGE EVENTS OR AN EVENING WITH THAT SPECIAL SOMEONE. \*PLEASE ALLOW AT LEAST 72 HOURS OF ADVANCE NOTICE IF YOU ARE CONSIDERING -PRICE VARIES-

\*\*\*WE HAVE A CORKAGE FEE OF \$15 PER BOTTLE. THIS IS WAIVED PER BOTTLE ORDERED FROM OUR LIST. \*\*\*\*WE CHARGE A CORKAGE FEE OF \$8.

\*\*\*\*\*THERE IS A SPLIT-PLATE CHARGE OF \$9.

\*\*\*\*\*TO ENSURE EXPEDITED SERVICE, WE WILL ONLY PROVIDE TWO SEPARATE CHECKS PER PARTY, FOR EACH ADDITIONAL TICKET A FEE OF \$3 WILL BE ADDED .