

Humboldt Bay Bistro

Starters

HUMBOLDT BAY KUMAMOTO OYSTERS

HALF DOZEN 15 DOZEN 25

- 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. 17

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

CALAMARI FRITES 17

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

HUMBOLDT BAY CHEF'S SELECT CHEESE BOARD 23

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 17

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

🍷 POMME FRITES 7

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

ESCARGOT 11

- Sautéed in a garlic and herb compound butter served with crostini
- Blends beautifully with the addition of our imported Roquefort sheep's milk cheese +2

Soups

NORTH COAST CLAM CHOWDER

Cup 6 Bowl 8 Bread Bowl 11

SOUP DE JOUR

Cup 6 Bowl 8 Bread Bowl 10

H.B.B. FRENCH ONION AU GRATIN

Crock 7

Salads

H. B. B. Caesar Salad 11

🍷 WILTED SPINACH SALAD 11

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

ARUGULA SALAD 11

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 **

Humboldt Bay Bistro

Meats

CHICKEN PIQUANT 28

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

🍴 H.B.B. DUCK 31

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

🍴 RIBEYE 37

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

🍴 FILET MIGNON 39

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

🍴 PAN-SEARED RACK OF LAMB 35

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 23

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

FISH TACOS 19

PRAWN TACOS 21

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

Vegetarian Dishes

🍴 SEASONAL VEGETABLE VEGAN TERYAKI STIR FRY 18

Sautéed Seasonal Vegetables in a vegan teryaki stir fry served with basmati rice

CAJUN FETTUCCHINE 21

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

Sides

- Seasonal Vegetables 7
- Grilled Asparagus 7
 - Basmati Rice 6
- Fingerling Potatoes 7
- Bacon Braised Greens 7

• Add Chicken, Prawns, or Scallops to any entree or salad 11

PLEASE NOTE: A 10% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

CORKING FEE \$5 (PER BOTTLE)

CARTRIDGE FEE \$

SPLIT-PLATE CHARGE 7

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

Humboldt Bay Bistro Beverage List

SPARKLING WINES

- MV-Prosecco-Canella-Italy - 12/45
- MV-Brut Rose-Scharffenberger-Mendocino - 15/55
- MV-Blanc de Blanc-Varichon & Clerc-France-10/35
- MV-Champagne-Drappier-France-Half Bottle-50

WHITE WINES

- 2018/2019-Chardonnay-Joseph Drouhin-France-13/45
- 2018/2019-Melon de Bourgogne-Muscadet-France-8/30
- 2018-Riesling-Trinity River-Humboldt-10/35
- 2019-Sauvignon Blanc-Old Growth Cellars-Sonoma-12/45
- 2020-Pinot Gris-Trinity River Wine-Mendocino County-12/45

RED WINES

- 2017-Aleatico-Villa Ligi-Italy-9/30
- 2018-Cabernet Franc-Old Growth Cellars-Clarksburg-16/55
- 2017-Cabernet Sauvignon-Carpe Diem-Napa-18/70
- 2018-Cabernet Sauvignon-Turnbull-Napa-75
- MV-Wish Upon A Star-Moonstone Crossing-Humboldt-12/45
- 2018-Black Bear Cuvee-Trinity River Wine-Humboldt-50
- 2019-Merlot-Pot de Vin-Chateau Guilhem-France-9/32
- 2015-Merlot-Septentrio-Napa-75
- MV-Pleiades-Sean Thackery-Sebastopol-16/55
- 2016-Pinot Noir-Septentrio-Willamette Valley-16/55
- 2018-Pinot Noir-Danjean-BerthouxFrance-14/50
- 2018-Zinfandel-Seghesio-Sonoma-14/50

House White:

- 2019-Chardonnay-Michael David Freakshow-Lodi-7/25

House Red:

- 2018-Cabernet Sauvignon-Michael David Freakshow-Lodi-8/30

Daily Local Wine Special:

Ask your server about the local handcrafted wine varietal of the day

Sangria del Dia - 11

Humboldt Bay Bistro Beverage List

SAKE AND SOJU COCKTAILS

BELLINI - 10

Sparkling wine, peach or raspberry puree

CHAMPAGNE COCKTAIL - 10

Sparkling wine, bitters soaked sugar cube,
citrus twist

CHAMPAGNE SUNRISE - 11

Sparkling wine, pineapple, grapefruit,
grenadine

BLACKBERRY MOJITO - 11

Soju, house sake, mint, blackberries, lime,
simple syrup, soda

CUCUMBER LIME GIMLET - 11

Soju, cucumber, lime, simple syrup

OSAKA MULE - 11

House infused ginger sake, soju, lime, ginger
beer

RASPBERRY LEMON DROP - 11

Soju, house sake, raspberry coulis, lemon, sugar
rim

HERBAL COCKTAILS

Rise Up Herbals

LOVE POTION - 12

House infused vanilla sake, nigori, lime,
pineapple, raspberry, peach, aphrodisiac blend,
chocolate rim

LIVER REVIVER - 12

House infused orange sake, soju, pineapple,
cranberry, orange, lemon, liver tonic

STRESS SOOTHER - 12

House infused vanilla sake, nigori, lavender
simple syrup, lemon, stress relief blend

SAKE

Sayuri Nigori Unfiltered 300mL - 11
Hakutsuru Superior Filtered 300 mL - 11

DRAUGHT BEER

Kirin Ichiban - 4/5
Mad River Steelhead Extra Pale Ale - 5/6
Eel River Blonde Ale - 5/6
Redwood Curtain IGA- 5/6
Six Rivers IPA- 4/5
Six Rivers Lambic- 7/8
Rotating Tap- Ask Server
Rotating Cider- Ask Server

BOTTLED BEER

Deschutes Black Butte Porter - 5
Stella Artois - 5
Lagunitas IPA - 5
St. Pauli Girl Non-Alcoholic - 4

NON-ALCOHOLIC BEVERAGES

N2 Brews Nitro Coffee-5
Ginger Beer-4
San Pellegrino-3
Lemonade-3
Iced Tea-3
Brewed Coffee-4
Pepsi- 3
Diet Pepsi-3
Rootbeer-3
Sierra Mist-3
Cranberry Juice-4
Pineapple Juice-4
Orange Juice-4
Milk - 3