



Three different selections in 10 gram increments. Accompaniments of egg, crème fraiche, shallot, fine herbs, toasted brioche.

DOMESTIC | White Sturgeon, Hackleback, Paddlefish | \$95

CCC | Classic, Royal, Queen's Reserve | \$145

PREMIUM | Royal Osetra, Kaluga Hybrid, Siberian Sturgeon | \$175



CAVIAR & ROE BY THE OUNCE



Accompaniments of egg, crème fraiche, shallot, fine herbs, toasted brioche.

SALMON ROE | Vibrant, fresh, hint of sweetness | \$23

TROUT ROE | Vibrant, fresh, hint of sweetness | \$26

PADDLEFISH | Wild, briny, firm platinum bead | \$60

HACKLEBACK | Wild, mild minerality, nutty | \$63

CLASSIC WHITE STURGEON | Local from our farm, medium pearl, creamy | \$100

ROYAL WHITE STURGEON | Creamy, buttery, smooth pop | \$108

QUEEN'S RESERVE WHITE STURGEON | Oceanic, buttery, firm pop | \$120

SIBERIAN STURGEON | Jet black, full sea flavor, nice pop | \$120

ROYAL OSETRA | Full pop, oceanic, buttery | \$173

ROYAL GOLDEN OSETRA | Opulent, refined, essence of sea | \$197

18% service fee and 4% health and wellness added to bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness — especially if you have a medical condition.

1403 Bridgeway • Sausalito, CA HOURS: Thursday – Saturday 4PM to 9PM Telephone (415) 332-0826







