



All of our dishes are designed to share

THE DORIAN

FARE

- DEVILED EGGS *trio for 5*
- HOUSE MARINATED OLIVES 6
- ROASTED BRUSSELS SPROUTS bacon, navel orange, toasted hazelnut vinaigrette 8
- TRUFFLED SHOESTRING FRIES parmesan, chive dip 11
- DUNGENESS CRAB & SHRIMP SLIDER sausalito springs watercress 11
- BUTTERBEAN HUMMUS castelvetrano olive, radish, grilled sourdough 9
- STEAK TARTARE quail egg, caper vinaigrette, young celery, grilled sourdough, grated horseradish 15

RAW BAR

- MIYAGI OYSTERS
½ dozen 18 / dozen 34
- SHRIMP COCKTAIL
housemade cocktail sauce 15
- SHELLFISH TOWER
half dungeness crab, shrimp, miyagi oysters
MKT
- ADD A BOTTLE OF
DUVAL-LEROY BRUT
to your shellfish tower
99

FLATBREADS

- SPECK
padron peppers, aged white cheddar 14
- HEIRLOOM TOMATO
fresh mozzarella, arugula 13

CHEESE

- HUMBOLDT FOG
GOAT CHEESE 8
- POINT REYES BLUE 8

CURED MEATS

- LARDO 11
- SOPPRESATTA 8
- COPPA 7
- SPECK 9

WILD ARUGULA gravenstein apple, humboldt fog goat cheese, balsamic vinaigrette 13

CHOPPED CAESAR white anchovy, parmesan reggiano 12

BLT “WEDGE” SALAD gem lettuce, bacon, sweet 100 tomatoes, buttermilk-herb dressing 13

MUSSELS & FRIES white wine, shoestring fries 14

ROAST CHICKEN BREAST roasted fennel, celery root 20

GRILLED FLAT IRON crispy red onion, dorian steak sauce 25

SEARED YELLOWFIN TUNA organic bean salad, pine nuts 17

HOUSE BURGER
fancy sauce, gem lettuce, aged white cheddar, shoestring fries 15
ADD bacon 2, avocado 2

ROYAL DORIAN

Our HOUSE BURGER served with
dungeness crab and black truffle aioli
40