

BALLARD ANNEX

Oyster House

starters

- SMOKED WHITE FISH 13
CREAM CHEESE, CAPERS, HOUSE GARLIC TOAST
- SAUTÉED BABY OCTOPUS GF 14
ARUGULA, FRESNO CHILI, SHALLOTS, WHITE WINE
- SAVORY CHEESECAKE 15
DUNGENESS CRAB, APPLEWOOD BACON, TOMATO JAM
- FRIED CALAMARI* 14
PANKO CRUSTED SQUID, FRIED LEMON, FRESNO CHILI, LEMON AIOLI
- FRIED OYSTERS 13
HOUSE TARTER SAUCE, LEMON
- LOBSTER MAC N' CHEESE 16
LOBSTER, FONTINA MORNAY, BREADCRUMBS
- SMOKED OYSTER FLATBREAD 18
HOUSE SMOKED OYSTERS, PICKLE COINS, FONTINA, SPICY TOMATO SAUCE

shells

- CLAMS IN TOMATO BROTH 18
ONE POUND MANILA CLAMS, SAVORY TOMATO BROTH, ORGANIC SOURDOUGH
- GRILLED OYSTERS* GF 19
CHOICE OF: GARLIC HERB OR FENNEL BUTTER
- OYSTERS ROCKEFELLER* GF 20
SPINACH, CREAM, BACON, LEMON
- STEAMERS GF 21
WHITE WINE, GARLIC HERB BUTTER, ONE POUND SHELLS
A. OYSTERS B. MUSSELS C. CLAMS
D. ALL OF THE ABOVE

- BLOODY MARY 11
OLD BAY, PICKLE, BELVEDERE VODKA
- BLOODY CAESAR 12
CLAMATO, PRAWN, CELERY, BELVEDERE VODKA

soups & salads

- NEW ENGLAND CLAM CHOWDER GF 8/13
FRESH CLAMS, HOUSE BACON, POTATOES, BRANDY CREAM
- LOBSTER BISQUE 9/14
RICH LOBSTER STOCK, SHERRY, CREAM, FRESH HERBS
- BUTTERNUT SQUASH BISQUE VEG 6/11
CRÈME FRAICHE, CHIVES
- ANNEXATION CAESAR* 10
CRUSHED CROUTONS, WHITE ANCHOVIES, PARMESAN
- DUNGENESS & APPLE SALAD 20
CRAB, ARUGULA, BRAEBURN APPLES, TOASTED ALMONDS, OREGONZOLA, WHITE BALSAMIC VIN
- OCTOPUS'S GARDEN 19
SEARED BABY OCTOPUS, ROASTED ROOTS, COUSCOUS, SPINACH, PEPITAS, BLACKBERRY BALSAMIC VIN

sandwiches

SERVED WITH HAND-CUT FRIES OR HOUSE SALAD

- ANNEX LOBSTER ROLL MP
MADE FRESH, TANK TO TABLE
- CRAB ROLL 23
BUTTER, SALT, PEPPER, ITALIAN PARSLEY
- OYSTER PO' BOY 17
PANKO FRIED OYSTERS, HOUSE SLAW, ROASTED GARLIC AIOLI, PICKLED ONIONS
- FISH SANDO* 16
CHOICE OF: SEARED SALMON OR BEER BATTERED COD, PICKLE COINS, COMEBACK AIOLI, TOMATO JAM, BRIOCHE BUN
- ANNEX BURGER* 15
HALF POUND BEEF PATTY, BACON ONION JAM, FONTINA CHEESE, GARLIC AIOLI, ARUGULA, PICKLE COINS

mains

- FISH & CHIPS* 19
BEER BATTERED COD, HOUSE SLAW, TARTER SAUCE, OLD BAY FRIES, LEMON
- CRAB GNOCCHI 25
ROASTED TOMATOES, ARUGULA, GARLIC BUTTER
*VEGETARIAN OPTION AVAILABLE 18
- CURRY MUSSELS GF 24
ONE POUND MUSSELS, YELLOW CURRY, ARUGULA, CHERRY TOMATOES, FINGERLINGS, CHILI OIL
- WHOLE GRILLED TROUT* GF 25
FINGERLINGS, FENNEL, ARUGULA, BACON
- SEARED SCALLOPS 30
SAFFRON COUSCOUS, TOMATO COMPOTE, MICRO GREENS, CHIVE OIL
- ALE BRAISED CHICKEN THIGH 23
LOCAL & FREE CHICKEN, FRIZZLED YUKONS, ROASTED ROOTS, CAST IRON POTATOES, WILTED ARUGULA

m.v.p.

ENTRÉES COME WITH CHOICE OF TWO SIDES

- FRESH FIN MP
SEE SERVER FOR TODAY'S FRESH FISH
- FILET MIGNON GF MP
DOUBLE R RANCH SIGNATURE 6oz.
BALSAMIC GASTRIQUE, FRIZZLED YUKONS
- WEST COAST DUNGENESS MP
CHOICE OF: SALT AND PEPPER OR CRAB SHILSHOLE
- EAST COAST LOBSTER MP
CHOICE OF: SPLIT & CHAR-GRILLED OR LOBSTER SHILSHOLE

live tanks

sides

- HAND-CUT FRIES GF, VEG 5
HOUSE TARTAR SAUCE
- HOUSE SALAD GF, VEG 5
SPRING MIX, CUCUMBER, TOMATO, OIL & VIN
- ROASTED ROOTS GF, VEG 6
TRICOLOR CARROTS, FENNEL, ONION, BALSAMIC GLAZE
- FRIED CAULIFLOWER VEG 6.5
TOASTED ALMONDS, HONEY-SOY GLAZE
- BACON JAM BRUSSELS GF 7
CHARRED BRUSSELS SPROUTS, BACON JAM
- MAC N' CHEESE VEG 7.5
FONTINA MORNAY, BREAD CRUMBS
- POTATO GRATIN VEG 7.5
YUKONS, CREAM, FONTINA

desserts

- CRÈME BRULEE GF, VEG 7.5
VANILLA CUSTARD, NEARLY BURNT SUGAR
- LEMON SEMIFREDDO GF, VEG 7.5
SEMI-FROZEN LEMON CUSTARD, BERRY COULIS, ALMONDS
- CAST-IRON CHOCOLATE CHIP COOKIE VEG 8
HOT COOKIE, VANILLA ICE CREAM
- CHOCOLATE CAKE VEG 8
EXTRA DENSE CAKE, ORANGE BOURBON WHIP

THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.

PLEASE NO MORE THAN 4 SPLIT CHECKS PER TABLE. THANK YOU!