

BALLARD ANNEX

• *Oyster House* •

brunch

starters

CAST IRON COFFEE CAKE VEG 7
HOUSE MADE COFFEE CAKE, BROWN SUGAR
CRUMBLE, MELTED BUTTER

CINNAMON ROLL VEG 8
HOUSE MADE AND FRESHLY BAKED, VANILLA ICING

SAVORY CHEESECAKE 15
DUNGENESS CRAB, APPLEWOOD BACON, TOMATO JAM

FRIED CALAMARI 14
PANKO CRUSTED SQUID, FRIED LEMON,
FRESNO CHILI, LEMON AIOLI

shells

HALF SHELL OYSTERS* GF MP
OYSTER SHOOTER 4 W/ HORSERADISH VODKA 8

STEAMERS GF 21
WHITE WINE, GARLIC HERB BUTTER, 1 LB. SHELLS
CHOICE OF: OYSTERS, MUSSELS, CLAMS,
OR ALL OF THE ABOVE

CURRY MUSSELS GF 24
ONE POUND MUSSELS, YELLOW CURRY, ARUGULA,
CHERRY TOMATOES, FINGERLINGS, CHILI OIL

OYSTERS ROCKEFELLER GF 20
SPINACH, CREAM, BACON, LEMON

live tanks

CHOICE OF PESTO POTATOES OR GARLIC BROCCOLINI

WEST COAST DUNGENESS CRAB GF MP
CHOICE OF: SALT & PEPPER OR CRAB SHILSHOLE

EAST COAST LOBSTER GF MP
CHOICE OF: SPLIT & CHAR-GRILLED
OR LOBSTER SHILSHOLE

breakfast

ANNEX BENEDICT* 18
CHOICE OF: SMOKED SALMON, DUNGENESS CRAB
OR SMOKED TROUT
POACHED EGG, ENGLISH MUFFIN,
SCRATCH HOLLANDAISE, BACON

BALLARD LOX 16
COLD SMOKED SALMON, CREAM CHEESE,
CAPERS, CUCUMBER, ONION, EVERYTHING BAGEL

BRIOCHE FRENCH TOAST VEG 14
VANILLA BOURBON CARAMEL, CANDIED PECANS,
WHIPPED CREAM, FRESH FRUIT

CLASSIC BREAKFAST* 15
THREE EGGS, TWO SLICES OF BACON,
BREAKFAST POTATOES, PANCAKE

SMOKED TROUT HASH* GF 15
FINGERLING POTATOES, ROASTED FENNEL,
TOMATO, FRIED EGG, SCRATCH HOLLANDAISE

FLAPJACKS VEG 13
THREE SCRATCH MADE PANCAKES, FRESH FRUIT
ADD BACON, BLUEBERRIES OR CHOCOLATE CHIPS \$2

lunch

NEW ENGLAND CLAM CHOWDER GF 8/13
FRESH CLAMS, HOUSE SMOKED BACON, POTATOES, BRANDY CREAM

LOBSTER BISQUE GF 9/14
RICH LOBSTER STOCK, SHERRY, CREAM, FRESH HERBS

BUTTERNUT SQUASH BISQUE GF/VEG 6/11
CRÈME FRAICHE, CHIVES

ANNEXATION CAESAR* 10
CRUSHED CROUTONS, WHITE ANCHOVIES, PARMESAN
ADD GRILLED TRI-TIP* \$7 OR GRILLED KING SALMON* \$10

STRAWBERRY FIELDS GF 11
SPRING MIX, FRESH STRAWBERRIES, CANDIED PECANS,
GOAT CHEESE, BALSAMIC VIN
ADD GRILLED TRI-TIP* \$7 OR GRILLED KING SALMON* \$10

ANNEX BURGER* 15
HALF POUND BEEF PATTY, BACON ONION JAM, FONTINA,
CHEESE, GARLIC AIOLI, ARUGULA, PICKLE COINS
SUB FIELD ROAST & TOMATO JAM \$1 VEG

25 MIN LOBSTER ROLL MP
MADE FRESH, TANK TO TABLE, WITH CLAWS & DRAWN BUTTER

CRAB ROLL 23
BUTTER, SALT, PEPPER, ITALIAN PARSLEY

FISH & CHIPS 19
BEER BATTERED COD, HOUSE SLAW, TARTAR SAUCE,
OLD BAY FRIES, LEMON

bloody list

THE CLASSIC 11
BELVEDERE, OLD BAY, PICKLE

THE CAESAR 12
BELVEDERE, CELERY, PRAWN

WHISKEY MARY 11
RYE, TOMATO, BACON

MARIA VERDE 12
TEQUILA BLANCO, TOMATILLO, CHILI RIM

BLOODLESS MARY 11
BELVEDERE, OLIVE BRINE, MAGIC

BOTTOMLESS MIMOSAS 18

sides

ENGLISH MUFFIN VEG 3

BAGEL & BUTTER VEG 4
CREAM CHEESE +\$0.5

TWO EGGS* GF/VEG 4

BREAKFAST POTATOES GF/VEG 4

HOUSE SALAD GF/VEG 5

BACON (2) GF 5

breakfast bev

ORANGE JUICE 4

MILK (2% OR ALMOND) 3

ASSORTED TAZO TEA 3

COFFEE (UMBRIA) 3

*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!