



EVE'S WATERFRONT
RESTAURANT • EVENTS • BANQUETS • CATERING

March 2017

SOUP - SALADS - APPETIZERS

OAKLAND'S FINEST CLAM CHOWDER ...\$10

manila clams - yukon potatoes - leeks - celery root - hobbs' bacon

GRILLED LITTLE GEMS CAESER SALAD \$10

sourdough crisps - shaved asiago - eve's dressing

DUNGENESS CRAB & AVOCADO SALAD ...\$15

mache - cucumber - thai bird chile - creamsicle vinaigrette

WHITE WINE STEAMED P.E.I MUSSELS \$14

garlic - shallots - pepperoncini - tomatoes - fresh herbs - grilled sourdough

GRILLED BABY OCTOPUS \$13

spicy lemon vinaigrette - radishes - scallion oil

MAIN COURSES

SALT AND PEPPER PRAWNS ...\$25

scallions - jalapenos - 5 spice - green papaya salad

SEARED DAYBOAT SCALLOPS ...\$29

basmati rice - root vegetables - xo sauce

CAPTAIN'S CIOPPINO ...\$31

fresh catch/crab/shellfish - spicy tomato broth - grilled bread

STUFFED PEPPERS ...\$24

biryani rice - chimichurri - fried avocado - red beans - crema

ORGANIC BARIGOULE ...\$22

purple artichokes - baby winter vegetables - vanilla

WILD SALMON ... \$28

basmati rice - english peas - shiitake & shallot buerre blanc

EVE'S BRICK CHICKEN ... \$25

plum tomatoes - olives - roasted garlic - meyer lemon jus

MAPLE LEAF DUCK BREAST ...\$27

parsnip puree - steamed greens - lingonberry gastrique - crispy shallots

PAN ROASTED BERKSHIRE PORK CHOP ...\$29

celery root & potato puree - winter fruit conserva

GRILLED ANGUS NEW YORK STEAK ... \$32

fingerling potatoes - shallot confit - cabernet compound butter

18% service charge added to parties of 6 or more

please inform us of any dietary restrictions

we can accommodate four maximum credit card payments per table/party

SPECIALTY COCKTAILS

\$10

EVE'S SUNSET

pineapple infused vodka - lime juice - pineapple juice - raspberry liquor

EMBARCADERO 75

gin - house infused citrus juice - bubbles

CADDILAC MARAGARITA

silver tequila - agave syrup - citrus juice - tajin salt rim

RYE NOIR

george dickle rye - lemon juice - simple syrup - pinot noir float.

DARK & STORMY

goslings dark rum - lime juice - bundaberg ginger beer

WINES BY THE GLASS

ROSES & WHITES

chateau du rouet rose, provence fra 2015 10/40

peju rose, napa valley 2015 9/35

peju sauvignon blanc, napa valley 2015 8/30

bollini pinot grigio, trentino ita 2015 8/32

colome torrontes, salta arg 2015 8/30

accadia verdicchio di jesi, marche ita 2015 10/40

raeburn chardonnay, russian river 2014 10/45

REDS

hangtime pinot noir, san luis obispo 2014 12/45

starmont pinot noir, carneros 2013 12/46

domaine de cristia grenache, rhône fra 2014 8/32

viña bujanda tempranillo, rioja esp 2013 9/36

notes winery merlot, buellton ca 2012 9/36

seghesio zinfandel, sonoma 2014 10/40

twenty rows cabernet sauvignon, napa 2014 12/46

BEERS ON TAP

\$7

Golden State Mighty Dry Cider - ABV 6.9% : 12 IBU's

North Coast Scrimshaw Pilsner - ABV 4.4% : 22 IBU's

Trumer Pilsner - ABV 4.9% : 26 IBU's

Fieldwork Hoppy Pilsner - ABV 5.3% : 50 IBU's

Modello Especial Lager - ABV 4.4% : 5.5 IBU's

Anchor Steam - ABV 4.9% : 35 IBU's

Hen House Saison 5.5% ABV : 20 IBU's

Blue Moon Wheat - ABV 5.4 : 3.49 IBU's

Boont Amber Ale 5.8% ABV : 16 IBU's

Drake's 1500 American Pale Ale - ABV 5.5% : 48 IBU's

Mad River Jamacia Red Ale - 6.5% ABV : 45.3 IBU's

Racer 5 IPA - ABV 7.5% : 75 IBU's

North Coast Stellar IPA 6% ABV : 59 IBU's

Oaktown Brown Ale - ABV 6.7% : 71 IBU's

Old Rasputin Imperial Stout - ABV 9% : 75 IBU's

Faction Puddy Porter 7.5% ABV : 28 IBU's