

Eve's Waterfront

STARTERS

- CHEF'S MOROCCAN WINGS \$11
harissa - preserved lemon - celery - tzatziki sauce
- KOREAN "STYLE" FRIED CAULIFLOWER \$9
gochujang - sesame - ginger - kimchi
- OAKLAND'S BEST CHOWDER \$10
manila clams - yukon potatoes - leeks - celery root - hobbs bacon
- GRILLED LITTLE GEMS CESAR \$12
sourdough crisps - shaved asiago - eve's caesar dressing
- MAPLE FENNEL RIBS \$13
spicy slaw - fennel seeds - crispy jalapenos
- MUSSELS \$14
garlic - shallots - pepperoncini - tomatoes - white wine - herbs - grilled bread
- FRIED CALAMARI MISTO \$10
lemons - olives - jalapenos - fennel - cocktail sauce

ULTIMATE SEAFOOD STEAMPOT
(\$35/pp-4 minimum)

ENTRÉES

- FRENCH TOAST \$12
fresh fruit compote - 100% pure maple syrup - whipped cream
- FRIED CHICKEN BENEDICT \$15
2 poached eggs - jalapeno hollandaise - english muffin - home fries
- BAYSIDE BREAKFAST \$14
2 eggs - bacon or sausage - almond flour pancakes - home fries
- HOUSE MADE SMOKED SALMON TOAST \$17
grilled olive bread - fried capers - shaved red onion - dill spread - sunny side egg
- THE WATERFRONT SALAD \$16
blackened snapper - seasonal vegetables - baby kale - dill / dijon vinaigrette
- SQUID INK PASTA \$21
blistered tomatoes - clams - calamari - mussels - dungeness crab - evoo
- HOUSE MADE VEGGIE PATTY \$13
(chickpea, bulgur, garden vegetables - spices) - avocado - tomato - kale pesto
- DOCKSIDE DUNGY MELT \$20
dungeness crab - avocado - jalapeno - jack cheese - scallion aioli
- EVE'S ULTIMATE BURGER \$16
grass fed angus - bacon - smoked cheddar - onion jam - house pickles
(no substitutions)
- FRIED CHICKEN SANDO \$15
organic chicken - spicy slaw - fresh mozzarella - chimichurri

DESSERTS

- GLUTEN FREE CHOCOLATE CAKE \$8
red berry coulis - chantilly cream
- SEASONAL FRUIT TART \$8
whipped cream
- KEY LIME PIE \$8
graham crackers - meringue