

CLIPPERSHIP LUNCH

STARTERS

FRENCH ONION SOUP – 8

San Francisco Sourdough, Caramelized Provolone & Swiss Cheese

NEW ENGLAND CLAM CHOWDER – 8

Manila Clams, Celery, Bacon, Potato, Fresh Thyme

TRUFFLE FRIES – 7

Fries Tossed with Parmesan, Herbs, Urbani Truffle Oil
**Add a glass of Domaine Ste. Michelle, Brut for \$5*

FISH TACOS – 15

Beer Battered Cod, Citrus Lime Slaw, Guacamole, Salsa, Sour Cream, Cilantro, Tomato, Cotija Cheese

FRIED CALAMARI – 15

Fried Jalapeño, Lemon Aioli, Cocktail Sauce, Lemon Wedge

CHEF'S SELECTION OYSTERS, HALF DOZEN – 18

Raw: Lemon Wedge, Horseradish, Cocktail Sauce
Hot: Caramelized Shallot and Bourbon Butter, Crispy Bacon

SPICY STEAMED CLAMS – 17

Garlic, Chili Flakes, Gremolata, Lemon & White Wine Butter Sauce, Grilled Bread

PROSCIUTTO BRUSCHETTA – 12

Shaved Prosciutto, Whipped Burrata, Mixed Melon Compote

ROASTED CAULIFLOWER – 13

Smoked Poblano Pepper Marmalade, Scallions, Goat Cheese, Tempura Crunch, Pickled Red Radish

CRAB STUFFED AVOCADO – 21

Dungeness Crab, ½ Avocado, Mixed Greens, Balsamic Reduction, Basil Oil, Sweet Chili Aioli

DUNGENESS CRAB COCKTAIL – 21

Cocktail Sauce, Toasted Ciabatta

SALADS

COMMODORA'S TUNA NIÇOISE SALAD – 18

Seared Rare Tuna, Boiled Marble Potatoes, Green Beans, Boiled Egg, Niçoise Olives, Mixed Greens, White Balsamic Dressing

COBB SALAD – 14

Blue Cheese, Seasonal Tomato, Boiled Egg, Avocado, Bacon, Iceberg Lettuce, Blue Cheese Dressing on the Side

LOUIE SALAD – 14

Iceberg Lettuce, Boiled Egg, Asparagus, Avocado, Seasonal Tomato, Hearts of Palm, IOOO Island Dressing on the Side

CAESAR SALAD – 12

Romaine, White Anchovy, Reggiano Cheese, Tomato Bruschetta, Croutons, Tossed in Housemade Caesar Dressing

ARUGULA SALAD – 14

Red Wine Poached Pear, Blue Cheese, Candied Walnuts, Tossed in Balsamic Vinaigrette

ASIAN CHICKEN SALAD – 15

Wontons, Cellophane Noodles, Citrus Segments, Julienne Peppers, Toasted Cashews, Daikon Sprouts, Tossed in Mustard Vinaigrette

ADDITIONS

Grilled Chicken Breast – 5
Tofu – 4
Sirloin Steak – 12
Bay Shrimp – 8
Dungeness Crab – 14

Grilled Shrimp Skewer – 9
Seared Salmon – 10
Seared Ahi Tuna – 14
Bay Shrimp & Crab Combo – 14

BURGERS & SANDWICHES

Soup and Half Sandwich – \$13

*All Sandwiches & Burgers come with choice of French Fries, Sweet Potato Fries, Onion Rings, House Salad, Coleslaw or Fruit
GF Hamburger Buns Available*



COMMODORE'S SPICY BLACKENED FISH BURGER – 16

Served on Grilled Ciabatta with Apple Coleslaw
Pair with a Heineken for \$6

STFYC BURGER – 13

Niman Ranch Beef Burger, Cheddar Cheese, IOOO Island Dressing, Lettuce, Tomato, Red Onion, Brioche Bun

CALIFORNIA BURGER – 16

Niman Ranch Beef Burger, Avocado, Bacon, Swiss, Tomato, Red Onion, Butter Lettuce, Brioche Bun

BRIE BURGER – 15

Niman Ranch Beef Burger, Melted Brie, Cabernet Braised Onions, Arugula, Lemon Aioli, Brioche Bun

SALMON B.L.A.T. – 16

Grilled Salmon, Lemon Aioli, Bacon, Lettuce, Avocado, Tomato, Grilled Ciabatta

TURKEY CLUB – 13

Mayo, Bacon, Avocado, Lettuce, Tomato, San Francisco Sourdough

TUNA MELT – 12

Tillamook Cheddar, House-made Pickle, San Francisco Sourdough

ST. FRANCIS REUBEN – 14

House-made Corned Beef, Sauerkraut, IOOO Island Dressing, Rye Bread

DUNGENESS CRAB & SHRIMP ROLL – 18

Butter Lettuce, Tomato, Dijon & Lemon Aioli, Toasted Baguette

MOZZARELLA CHICKEN SANDWICH – 16

Fresh Mozzarella, Heirloom Tomato, Dressed Arugula, Basil Aioli on Grilled Ciabatta

ENTRÉES

DUNGENESS CRAB CAKES – 26

Roasted Pepper Remoulade, Arugula Salad, Citrus Segments, Basil Oil

FISH AND CHIPS – 18

Battered Cod, Coleslaw, Lemon, Tartar Sauce

PETRALE SOLE – 24

Whipped Potato, Delta Asparagus, Lemon Caper Sauce

GRILLED SALMON – 24

Whipped Potato, Broccolini, Lemon Caper Butter Sauce

KUNG PAO CHICKEN – 18

Zucchini, Green Onion, Peppers, Peanuts, Steamed Rice, Spicy Kung Pao Sauce

STEAK FRITES – 26

Pommes Frites, Broccolini, Hollandaise

PUMPKIN THAI RED CURRY – 25

Tofu, Roasted Carrots, Romanesco, Sugar Snap Peas, Thai Basil & Mint Brown Rice, Green Olive & Cucumber Relish

RED QUINOA TOWER – 25

Grilled Calabrian Tempeh, Roasted Sweet Potato, Avocado, Broccoli Pesto, Marcona Almonds, Beet Chips


We are pleased to offer gluten-free and vegetarian options; inquire with your server for suggestions.

WINES BY THE GLASS


SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, Washington, USA, NV	9
Zonin Prosecco, Brut, Veneto, Italy, NV	10
Louis Bouillot, Rosé, Cremant De Bourgogne, France NV	12
Veuve Clicquot, Ponsardin, Reims, Champagne, France, NV	23
Billecart-Salmon, Brut Rose, Champagne, France, NV	26


WHITE

Chateau Pesquie, Les Terrasses, Rosé, Ventoux, Southern Rhone Valley, France, 2017	9
Dr. Loosen, Blue Slate, Reising, Kabinett, Mosel, Germany, 2017	10
Ca'Donini, Pinot Grigio, Venetie, Italy, 2017	10
Domaine Pascal Jolivet, Sauvignon Blanc, Sancerre, France, 2017	13
Groth, Sauvignon Blanc, Napa Valley, 2017	12
Wairau River, Sauvignon Blanc, Marlborough, New Zealand, 2017	10
Duckhorn, Sauvignon Blanc, Napa Valley, 2017	13
Caves D'Esclans, <i>Whispering Angel</i> , Rosé, Côtes de Provence, 2017	13
StFYC, Private Selection, Chardonnay, California, 2015	8
Joseph Drouhin, Chardonnay, Macon-Villages, FR, 2016	9
Wente, <i>Riva Ranch</i> , Chardonnay, Livermore Valley, 2016	11
Williams Selyem, Unoaked Chardonnay, Russian River Valley, 2014	18
Rombauer, Chardonnay, Carneros, Sonoma 2017	18
Far Niente, Chardonnay, Napa Valley, 2017 	18

RED

Landmark, Overlook, Pinot Noir, CA, 2016	12
Martinelli, Pinot Noir, Sonoma Coast, 2014	17
Freeman, Pinot Noir, Sonoma Coast, 2016 	16
Duckhorn Migration, Pinot Noir, Russian River Valley, 2016	17
Goldeneye, Pinot Noir, Anderson Valley, Mendocino, 2015	20
Castello Banfi, <i>Centine</i> , Sangiovese Blend, Toscana IGT, Italy, 2016	9
Château Des Combes, Bordeaux Blend, Bordeaux, France, 2015	12
Provenance, Merlot, Napa Valley, 2015	12
StFYC Private Selection, Cabernet Sauvignon, California, 2015	8
Beringer, Cabernet Sauvignon, Knights Valley, Sonoma, 2016	13
Louis Martini, Cabernet Sauvignon, Napa Valley, 2015	16
Felino, Malbec, Mendoza, Argentina, 2017	13
Seghesio, Zinfandel, Sonoma, 2016	12

WINES ON TAP

Dry Creek Vineyard, Sauvignon Blanc, Dry Creek Valley, 2017	11
Cultivar, Cabernet Sauvignon, Napa Valley, 2015 	12
Dry Creek, Zinfandel, Sonoma, 2016	10

COCKTAILS ON TAP

GRILL BAR

Moscow Mule	9
<i>Ketel One Vodka, Top Hat Ginger Beer, Lime</i>	

COCKTAILS

Barrel Aged Orange Manhattan	10
<i>Bulleit Rye (Aged in White Oak Barrels), Noilly Prat Sweet Vermouth, Angostura Orange Bitters, Orange Peel Garnish</i>	
The Perfect Margarita	10
<i>Avion Blanco, Fresh Lime, Lefty O'Doul's Agave Nectar</i>	
Vesper	10
<i>Absolut Vodka, Plymouth Gin, Lillet Blanc, Lemon Peel Garnish</i>	

DRAFT BEER

Marin Brewing Company Mt. Tam Pale Ale	6
Fort Point Westfalia Red Ale	6
Heineken Lager	6
Ballast Point Sculpin IPA	8
Rugged Coast Harding Rock IPA	8
Allagash White Belgian Style Wheat	8
Magnolia Kalifornia Kolsch	6
Guinness Irish Stout	6

BOTTLED BEER

Heineken Lager	5
Becks	5
Anchor Steam	5
Anchor Porter	5
Budweiser	4.5
Miller Lite	4.5
Amstel Light	5
Pacifico	4.5
Corona	5.5
Bitburger Drive, Non-Alcoholic	5
Lagunitas IPA	5.5
Golden State, <i>Mighty Dry Cider</i>	5
Guinness Irish Stout	6