



Dinner

Served 5pm to 9pm nightly

Appetizers

Fritto Misto \$15

baby calamari, rock shrimp, seasonal vegetables, orange zest, tartar sauce

Salmon Fume \$12

roasted creamer potatoes, herb cream cheese, smoked salmon.

King Scallop on the Half Shell \$MKT

barbeque scallop, avocado mousse, blood orange foam.

Salads

Morro Bay Cobb \$16

baby red gem lettuce, rock shrimp, blue crab, bacon, candied walnuts, tomato, avocado

Warm Spinach Salad \$12

baby spinach, cranberry balsamic, apples, bacon, feta cheese.

Heirloom Caprese \$12

Heirloom tomatoes, Burrata Cheese, balsamic reduction, EVOO, basil

Mission Fig Salad \$11

arugula, goat cheese, candied walnuts, creamy balsamic

Entrees

Fish of the Day en Papillote \$ MKT

steamed in parchment with baby root vegetables, fennel risotto, citrus burre blanc

6oz Filet and Lobster \$42

confit fingerling potatoes, seasonal vegetables, red wine reduction

Sage Rubbed Pork Tenderloin \$24

apple brown butter, sourdough stuffing, baby carrots, crispy leeks, bacon

Mushroom Ravioli \$22

arugula pesto, green garlic cream, brussels sprouts, wild mushrooms, parmesan

Chicken Cacciatore \$22

braised chicken leg, bell peppers, onion, red wine sauce over linguine

Roasted Lamb Leg \$28

cous cous, seasonal vegetables, lemon brown butter

Hands on

Oysters \$16

6 ea Raw or Rockefeller.

Bread Basket \$5

Gougeres, arisain breads, herb butter

Marinated Olives \$9

fresh herbs, extra virgin olive oil, toasted nuts

Cheeses Plate \$16

CCC goats milk gouda, Shafts gold mine aged bleu, Humboldt fog ash ripened

Fried Mac and Cheese \$9

spicy chipotle aioli, chives.

Crab Stuff Portabello \$10

herb blue crab cream cheese, panko crust, chili sauce

Chorizo and Goat Cheese Stuffed Dates \$9

Mejoule dates stuffed with goat cheese wrapped in prosciutto

Soup de Jour \$9

Seasonal, daily changing

60 State Burger \$16

Angus Beef, brioche bun, sharp cheddar or bleu cheese, bacon, LTO.

Serving Central Coastal Cuisine with emphasis on sustainable Morro Bay seafood, quality meats and seasonal farmer's market produce. We would like to thank the local fishermen, farmers and producer who share our passion for high quality, local products. Due to local sourcing and limited availability substitutions may be made without notice. 18% gratuity on parties of 6 or more. \$5 Split plate charge. \$15 corkage fee. The consumption of raw or under cook foods can increase your risk of food borne illnesses. Please inform your server of any food allergies.