

WINE ON TAP

glass / half liter / liter

#6 Viansa Pinot Grigio, Sonoma Valley 2009 6.50/15./28.

#8 Donkey & Goat Grenache Blanc/Vermentino, Eldorado 2009 8.5/19./37.

#7 Saintsbury Chardonnay, Carneros 2009 7.75/17./32.

#5 Tallulah Rose of Pinot Noir, Carneros 2009 8./18./35.

#2 Sandler Keefer Ranch Pinot Noir, Green Valley 2009 9./20./38.

#3 Calera Pinot Noir, Central Coast 2009 11./24./46.

#1 Emilio's Terrace Cabernet Sauvignon, Oakville 2008 11.50/25./48.

GLASS**BUBBLES**

Gramona Gran Cuvee Cava, Spain 2007 9.5/44.

Roederer Estate Brut, Anderson Valley NV 9./42.

Iron Horse "Lark Creek Cuvee" Brut,
Green Valley-Sonoma County 2005 11.5/55.

Moet and Chandon Brut Imperial Champagne NV 16.5/80.

WHITE

August Kessler "R" Riesling, Rheingau 2008 7.50/28.

Jana Old Vine Riesling, Napa Valley 2008 11.5/44.

Tamas Estates Pinot Grigio, Central Coast 2009 6.50/24.

Willakenzie Estate Pinot Gris, Willamette Valley 2009 11./42.

Familie Bauer Gruner Veltliner, Juche, Austria 2009 7.75/29.

Husch Chenin Blanc, Mendocino 2009 6./23.

Abecela Albarino, Umpqua Valley, Oregon 2009 10./38.

La Cana Albarino, Rias Bixas, Spain 2009 10./38.

Gryphus Sauvignon Blanc, Valle de Rapel, Chile 2009 5.75/22.

Cade Sauvignon Blanc, Napa Valley 2009 11.5/44.

Freemark Abbey Viognier, Napa Valley 2009 11.5/44.

Qupe Bien Nacido Cuvee (50% Viognier-50% Chardonnay),
Santa Maria Valley 2009 9.75/37.

Hess Collection Su'skol Chardonnay, Napa Valley 2008 9.75/37.

Jean Marc Brocard Domaine Sainte Claire, Chablis 2008 9.25/35.

Patz & Hall Chardonnay, Hudson Vineyard, Carneros 2008 15.25/59.

RED

Luli Pinot Noir, Santa Lucia Highlands 2009 11./42.

Testarossa Lark Creek Cuvee Pinot Noir, Santa Barbara 2009 11.5/44.

Gainey Vineyard Pinot Noir, Sta Rita Hills 2007 13./50.

Carol Shelton Monga Zinfandel, Cucamonga 2007 9.75/37.

Ridge "Lytton Springs," Zinfandel Blend, Dry Creek Valley 2007 13.5/52.

Dona Paula Malbec, Argentina 2008 7.75/29.

Avalon Cabernet Sauvignon, Napa Valley 2007 8.75/33.

Owen Roe "Sharecroppers," Cabernet Sauvignon,
Columbia Valley 2008 9.25/35.**BEER****DRAFT 5.5**

Fish Story Ale - Napa, CA "arriving soon"

Anchor Steam Lager - San Francisco, CA

New Belgium "Ranger" IPA - CO

Trumer Pilsner - Berkeley, CA

BOTTLE 4.5

Amstel Light, Netherlands

Anderson Valley Oatmeal Stout, Boonville, CA

Deschutes Green Lakes Organic Ale, Bend, OR

Lagunitas New Dogtown Pale Ale, Petaluma, CA

Napa Smith Wheat, Napa, CA

North Coast Prangster, Fort Bragg, CA

Red Stripe, Jamaica

Bitburger Drive Non-alcoholic, Germany

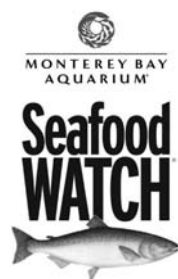
SIGNATURE BLENDED LEMONADE

Fresh blended lemonade - 3.95

Fresh blended lemonade with fresh fruit puree:
mango, strawberry - 4.5**ZERO PROOF COCKTAILS - 4.****MIXED BERRY COOLER** - seasonal berries, lemon juice, simple syrup,
soda water, mint sprig**GINGER'S ISLAND** - pineapple juice, lemon juice, simple syrup,
ginger beer, lemon & mint sprig**"NO"-JITO** - mint & lime, mint simple syrup, soda water, mint garnish**BOTTLE WATER**

Pellegrino Sparkling ½ Liter 3.75 / Liter - 5.95

Acqua Panna Spring ½ Liter 3.75 / Liter 5.95



At Fish Story, we source all of our seafood in accord with the Monterey Bay Aquarium's Seafood Watch Guidelines. We are committed to the healthy future of the oceans and the seafood it provides us.

**DINNER****October 21, 2010**Synopsis...GULF OF THE FARALLONES...AND CORDELL BANK
NATIONAL MARINE SANCTUARIES

A WEAK UPPER TROUGH WILL COME IN TONIGHT AND FRIDAY MORNING BRINGING A FEW SHOWERS WITH IT. ANOTHER LOW PRESSURE SYSTEM WILL BRING RAIN TO THE AREA OVER THE WEEKEND...ESPECIALLY OVER THE NORTHERN WATERS. DRIER WEATHER WILL RETURN TO THE AREA BY EARLY NEXT WEEK.

SPECIALTY COCKTAILS**AUTUMN LEAVES** - Flor de cana 7 year rum,
Veev acai, quince jam, lemon 10.**BLOND SAINT** - Hendrick's gin, lillet blond,
St Germain elderflower, prosecco 10.**OLD CUBAN** - Zaya 12 year rum, lime juice,
mint, prosecco 11.**RED FEZ** - Plymouth gin, dubonnet rouge,
cointreau, peychauds bitters 10.**CLASSIC COCKTAILS****MOSCOW MULE** - Russian standard vodka, lime,
ginger beer, copper mug 9.**NEGRONI** - Bombay sapphire gin, campari, vya sweet vermouth,
orange peel 10.50**BLOOD & SAND** - Dewars scotch, cherry heering,
Vya sweet vermouth, orange juice, lemon, sugar 10.50**THE DERBY** - Bulliet bourbon, carpano antica, orange curacao,
sugar, lime 10.**THE BIJOU** - Tanqueray ten gin, green chartreuse, vya sweet vermouth,
orange bitters 11.**THE NEWS**

Welcome to Fish Story. General Manager Treg Finney, Chef Stephen Barber and the rest of the team look forward to earning your trust and becoming one of your favorite Napa destinations. We are now open for lunch everyday.

RAW BAR

OYSTERS - served with cocktail sauce and FS mignonette
Select: Steamboat, Walker Creek, Miyagi (6) 15. / (12) 28.5
Premium: Somerset, Beausoliel, Kumamoto (6) 19.5 / (12) 37.

Oyster Wine Flight: ½ glass each of:

Viansa pinot grigio; Gryphus sauvignon blanc; Brocard chablis 11.00

MASSACHUSETTS **TOP NECK CLAMS** (6) 12. / (12) 22.

DUNGENESS CRAB - cracked and chilled (½) 18.5 / (whole) 36

CHILLED FLORIDA WHITE **SHRIMP COCKTAIL** - cocktail sauce (5) / 12.5

ARCTIC CHAR CRUDO - fennel, orange, green apple,
smoked sea salt 9.5

HAWAIIAN **AHI TUNA TARTAR**- K&J Orchard's asian pear, Fresno chili,
citrus zest, hazelnut oil, avocado mousse 14.

TODAY'S **CEVICHE** - lime juice, jalapeno, red onion,
avocado, yucca chips 10.

FISH STORY TOWERS cocktail sauce, FS mignonette. mayonnaise

KEEPER: 6 select oysters, 4 shrimp, 4 clams, ceviche 39.

WHOPPER: ½ Dungeness crab, 8 select oysters, 6 shrimp,
6 clams, ceviche 71.

MOBY DICK: ½ Maine lobster, ½ Dungeness crab,
10 select oysters, 8 clams, 8 shrimp, ceviche 99.

SOUPS & SALADS

NEW ENGLAND **CLAM CHOWDER** - bacon, dill drop biscuit 6. / 9.

CHILLED BIG RANCH FARMS HEIRLOOM **TOMATO AND CUCUMBER SOUP**, sweet peppers, herb crème fraîche (vg) 9.

LOUIE SALADS - iceberg lettuce, avocado, cage free egg, Louie dressing

Oregon Bay Shrimp 17.5

Crab and Oregon Bay Shrimp 19.5

Dungeness Crab 22.5

LITTLE GEM LETTUCE - Coke Farm's baby beets, sweet and spicy
walnuts, Point Reyes blue cheese, lemon vinaigrette 9.5

WHOLE LEAF **CAESAR SALAD**, parmesan, croutons 8.5

CHOPPED SALAD - romaine, chickpeas, heirloom tomatoes,
peppers, armenian cucumber, avocado, picked herbs,
Midnight Moon goat cheese (v) 9. / 13.

BIG RANCH **HEIRLOOM TOMATOES** - Bellwether ricotta, basil,
Round Pond extra virgin olive oil (v) 11.

add roasted **chicken breast** 7.5

add chilled Florida white **shrimp** 2.5 each

STARTERS

FRIED MONTEREY BAY **CALAMARI** - Shishito peppers, roasted tomato
aioli 10.5

PORTUGUESE STYLE "**CLAMS AND PORK**" - chorizo, pimenton, crispy
Berkshire pork shoulder 13.5

FRIED IPSWICH **FULL BELLY CLAMS** - 3oz, tartar, cocktail sauce 14.

HAND-PICKED **DUNGENESS CRAB CAKE** - cherry tomatoes, watercress,
habañero tartar sauce 12.5 / 23.5

ROLLS AND BURGERS

ROLLS - griddled bun, celery, pickles, mayonnaise, kettle chips

Maine Lobster 21.5

Dungeness Crab 20.5

Bay Shrimp 16.5

AHI TUNA BURGER - seared rare, arugula, pickled red onion,
spicy pepper aioli, kettle chips 16.5

NIMAN RANCH **HAMBURGER** - ½ pound, ground fresh daily,
hand-cut Kennebec fries 12.5

adds: Sonoma Vella cheddar, jalapeno jack or Point Reyes blue cheese,
avocado, caramelized onions, sautéed mushrooms 1.

Benton's bacon, cage free egg 2.

TODAY'S FISH (simply prepared)

Grilled **Tombo Tuna**, Hawaii 22.

Sauteed **Petrale Sole**, Fort Bragg 23.

Sauteed **Black Cod**, Morro Bay 25.

Grilled **Wild King Salmon**,
Columbia River 26.5

Whole Tai Snapper, New Zealand
rubbed with citrus and herbs; grilled or fried 29.50

1½ pound **Maine Lobster** boil - clams, sweet corn, new potatoes 39.



With choice of two sides,
plus tartar sauce, fresh salsa
verde or citrus butter

HOOK, LINE & SINKER DINNER

CUP OF CHOWDER OR HALF LITTLE GEM SALAD

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GRILLED IDAHO TROUT OR SHRIMP AND GRITS

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LARK CREEK BUTTERSCOTCH PUDDING

27.

California State Food Code requires us to inform you that consuming raw
or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.

An 18% gratuity will be added to all groups of seven or more.

FISH STORY FEATURES

CHILI ROASTED **DUNGENESS CRAB** - garlic, smoked paprika, cayenne,
parsley, butter, sticky rice (½) 18.5 / (whole) 36.

NORTH BEACH **CIOPPINO** - Manila clams, Dungeness crab, snapper,
mussels, calamari and white shrimp 26.5

TOMBO TUNA - roasted fall vegetable escabeche, beet greens 23.

PAN-ROASTED MORRO BAY **BLACK COD** - cranberry beans, fennel,
gypsy peppers, watercress 25.

GRILLED IDAHO **TROUT** - French beans, yellow finn potatoes, warm
bacon-toasted almond vinaigrette 18.5

FRIED IPSWICH **FULL BELLY CLAM PLATTER** - 6oz, Kennebec fries,
cole slaw 24.5

ROCK COD **FISH AND CHIPS** - FS ale batter, Kennebec fries, cole slaw
or sauteed with fingerling potatoes, cole slaw 16.5

DAY BOAT **SCALLOPS** and **KUROBUTA PORK BELLY**, - black eyed
peas, swiss chard 22.

SHRIMP & GRITS - Florida White shrimp, Benton's bacon, oyster
mushrooms, tomato, shallot, spicy Ridgecut Gristmills grits 19.5

OTHER THAN FISH

HERB-ROASTED FULTON VALLEY **HALF CHICKEN** - cilantro, chanterelle
mushrooms, romano beans, carrots, mashed potatoes 18.5

GRILLED 12-OUNCE PAINTED HILLS **NEW YORK STEAK**, watercress,
scalloped potatoes, cabernet sauce 29.

add grilled half **Maine lobster tail** - drawn butter 12.

ROASTED HEIRLOOM PEPPER **FETTUCCINI** - basil,
olive oil, breadcrumbs(v) 15.

SEASONAL SIDES 4.5 each, 3 for 12.5

Sautéed **summer squash** with basil, tomato, crushed red pepper (vg)

Roasted **cauliflower** with golden raisins, harissa, pine nuts (vg)

Steamed **broccolini** with almonds(vg)

Glazed **oyster mushrooms** with white wine, garlic and parsley

Mashed potatoes (v)

Creamy **cole slaw** (v)

Buttered **spinach** (v)

Kennebec fries (vg)

Substitute vegetable for fries or chips 1.

(v) vegetarian, (vg) vegan, many items can be prepared gluten free upon request.