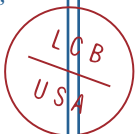


THE FRESHEST  
 CROWN  
 LANDING  
 FROM THE SEA

Here at Crown Landing, enjoy one-of-a-kind, locally-inspired fare with a commitment to sourcing seasonal, sustainable ingredients. Chef Jamie Dunn shines a spotlight on San Diego's distinct character, flavors and the freshest seafood available. We are proud to partner with and support San Diego Farmers' Markets, Susie's Farm, and Chesapeake Fish Co. Enjoy handcrafted cocktails, our eclectic wine list, and a selection of bottled and draft beer from the area's top craft breweries.

EXECUTIVE CHEF CHRIS AGUIRRE    RESTAURANT CHEF JAMIE DUNN



the RAW BAR

- KAPACHI CRUDO ... \$17  
sesame seeds, citrus, chives, kohlrabi, chili oil
- TUNA POKE ... \$17  
sweet maui onions, wakame, scallions, rice cracker, soy glaze
- BAJA CEVICHE ... \$17  
local catch, pickled onions, crisp tortillas, cilantro mayo
- CHEF'S SELECTION ... \$21  
taste of: kapachi crudo, tuna poke, and baja ceviche
- OYSTERS ON THE 1/2 SHELL ... \$18  
served by the half dozen

SEAFOOD TOWERS

4 MUSSELS, 3 CLAMS,  
2 OYSTERS, 2 SHRIMP  
\$27 (serves 1-2 guests)

8 MUSSELS, 6 CLAMS,  
4 OYSTERS, 4 SHRIMP  
\$52 (serves 3-4 guests)

ADD 1/2 LB. LOBSTER ... \$18

cold BITES

- BABY GREENS ... \$11  
vegetable crudité, vella dry jack, herb croutons, shallot vinaigrette
- TUNA NIÇOISE ... \$14  
albacore tuna confit, baby greens, marble potatoes, tomatoes, haricot vert, basil, red wine vinaigrette
- KALE CAESAR ... \$12  
baby kale, spanish white anchovies, toasted multigrain bread, avocado tartar, radish, parmesan dressing
- DELTA ASPARAGUS ... \$13  
roasted shiitake, prosciutto, shaved parmesan cheese
- SALMON RILLETTE ... \$14  
preserved kumquats from the garden, chive aioli, dill

SNAP PEA & BURRATA ... \$13  
radish, sherry honey dressing

hot BITES

- SALT SPRING BLACK MUSSEL "CHOWDER" crisp bacon, fried shoestring potatoes ..... \$16
- SHRIMP & GRITS bbq spice shrimp, cheddar grits, crisp bacon, scallions ..... \$16
- WILD MUSHROOM TOAST ricotta, fire roasted mushrooms, parmesan, rosemary ..... \$14
- "PORK & BEANS" crisp pork belly, braised beans, kale, fried oyster, pickled kohlrabi ... \$15
- DUNGENESS CRAB CAKE saffron sherry aioli, citrus confit, smoked almonds ..... \$16
- BAJA FISH TACOS avocado, cilantro, cabbage slaw, chipotle crème ..... \$14
- PAN ROASTED SALMON confit potatoes, fava beans, rhubarb & shallot relish ..... \$26
- LOCAL BASS brown butter, pecans, haricot vert, hon shimeji mushrooms ..... \$27
- GRILLED OCTOPUS spring panzanella salad, tomato fondue..... \$16

FROM the TABLE

- 1 LB. WHOLE BRANZINO ..... \$37  
chermoula, picked herbs, shallots, puffed rice
- LOBSTER BOIL ..... \$39  
1/2 lobster, clams, mussels, linqüiça sausage, steamed corn, old bay butter

FROM the LAND

- CROWN LANDING BURGER..... \$15  
applewood smoked bacon, bibb lettuce, cheddar, red onion jam, secret sauce, pretzel bun
- ROASTED NEW YORK STRIP ..... \$34  
short rib lasagna, mushroom bordelaise
- CHICKEN & DUMPLINGS..... \$24  
roasted half chicken, spring vegetables, chive dumpling
- KUROBUTA PORK CHOP ..... \$27  
roasted baby carrots, caramelized onions, mustard seeds, friséé

FROM the MILL

- SPAGHETTI AL POMODORO..... \$18  
housemade spaghetti, extra virgin olive oil, parmesan cheese, toasted chilies
- SEAFOOD CIOPPINO ..... \$24  
spicy tomato broth, housemade casarecce
- BOLOGNESE ..... \$21  
rigatoni, grana padano, thyme
- CARBONARA..... \$21  
spring peas, smoked trout, pancetta, pecorino romano, housemade pappardelle
- BIANCA FLATBREAD..... \$17  
rock shrimp, garlic, béchamel, herbs, provolone
- POTATO WILD MUSHROOM FLATBREAD..... \$16  
point reyes blue, green onion, fonduta
- MARGARITA FLATBREAD..... \$15  
fresh mozzarella, basil, san marzano tomatoes

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- CARROT BISQUE..... \$9  
coriander oil
- MANHATTAN CLAM CHOWDER ..\$11  
old bay chips

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- SWEET POTATO FRIES..... \$7  
chili, lime, mint yogurt
- BRUSSEL SPROUTS ..... \$9  
speck, fish sauce, lime, jalapeno



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

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