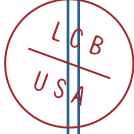


THE FRESHEST  
 CROWN  
 LANDING  
 FROM THE SEA

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



BITES

- TUNA POKE  
sweet maui onions, wakame, scallions, rice cracker, soy glaze  
\$15
- OYSTERS ON THE 1/2 SHELL  
served by the half dozen  
\$18
- SHRIMP & GRITS  
bbq spice shrimp, cheddar grits, crisp bacon, scallions  
\$16
- LOCAL CATCH CEVICHE  
crisp tostadas  
\$13

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

CARROT SOUP  
coriander oil  
\$9

MANHATTAN CLAM CHOWDER  
old bay chips  
\$11

HEARTH ROASTED CARROTS  
tahini, spiced chickpeas  
\$11

ROASTED ARTICHOKE  
shrimp salad, lemon aioli  
\$14

32.6311285°N

117.1377069°W

FIELD

- BABY GREENS..... \$11  
vegetable crudité, vella dry jack, herb croutons, shallot vinaigrette
- KALE CAESAR TOAST..... \$12  
baby kale, spanish white anchovies, toasted multigrain bread, avocado tartar, radish, parmesan dressing
- DELTA ASPARAGUS..... \$13  
roasted shiitake mushrooms, prosciutto, shaved parmesan cheese
- SNAP PEA & BURRATA..... \$13  
radish, sherry honey dressing

Add grilled protein to any salad: CHICKEN (\$8) · SHRIMP (\$11) · SALMON (\$11)

wood-fired OVEN

- POTATO WILD MUSHROOM FLATBREAD..... \$16  
point Reyes blue, green onion, fonduta
- BIANCA FLATBREAD..... \$17  
rock shrimp, garlic, béchamel, herbs, provolone
- MARGARITA FLATBREAD..... \$15  
fresh mozzarella, basil, san marzano tomatoes

PLATES

- CRISPY BAJA FISH TACOS..... \$14  
avocado, cilantro cabbage slaw, chipotle crème
- CROWN LANDING BURGER..... \$15  
applewood smoked bacon, bibb lettuce, cheddar, red onion jam, secret sauce, pretzel bun
- SALMON BURGER..... \$16  
basil, kalamata olive aioli, fried shallots, roasted peppers, bibb lettuce, tomato
- GRILLED CHICKEN SANDWICH..... \$15  
cilantro avocado mayo, crisp bacon, provolone, slaw
- TUNA NIÇOISE..... \$22  
albacore tuna confit, baby greens, marble potatoes, tomatoes, haricot vert, basil, red wine vinaigrette
- SPAGHETTI AL POMODORO..... \$18  
housemade spaghetti, extra virgin olive oil, parmesan cheese
- SALT SPRING BLACK MUSSEL "CHOWDER"..... \$16  
crisp bacon, fried shoestring potatoes
- LOBSTER MAC..... \$19  
three cheese mornay sauce, housemade pasta, garlic bread crumbs
- JUST MAC..... \$14

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.

