

happy hour 3 pm - 6 pm Tuesday - Saturday!

oysters on the half shell | 1/2 dozen \$6 | 1 dozen \$12
mignonette | atomic cocktail sauce

ahi tuna poké

avocado | serrano peppers | nori chip 18

jumbo shrimp cocktail *gfm*

atomic cocktail sauce | blistered lemon 18

crispy crab cake

tarragon aioli | blistered lemon 15

sake steamed mussels *gfm*

grilled sourdough | spicy thai red curry sauce 14

three cheese mac

three cheese | garlic | herb crust 9

oven baked artichoke

parmesan herb crust | blistered lemon
tarragon aioli 14

caesar *gfm*

romaine | olive oil croutons | asiago
anchovies | parmesan crisp 10

burrata with baby arugula greens *gfm*

salsa verde | heirloom tomato | basil 9

crispy brussels sprouts *gfm*

goat cheese | toasted almonds | balsamic glaze 9

saffron arancini

set of 3 | parmesan | peas | saffron
marinara sauce 8

gfm - these items can be modified to be gluten free

crab deviled eggs

dungeness crab | parmesan crisp 8

calamari

marinara sauce | blistered lemon 12

pulled pork sliders

house made bbq sauce | pickles | slaw 10

chicken wings *gfm*

buffalo or bbq | blue cheese dressing 9



blackened shrimp mini street tacos

set of 3 | fresh cilantro | slaw
chipotle & serrano cream 12

prime beef skewers

set of 3 | arugula salad 14

join us for...

prime rib wednesday

3 course dinner for \$45

live music

every friday 3 pm-6 pm

rhythm & ribs

every sunday 12 pm-4 pm
featuring poolside bbq and dj

happy hour drinks

rickey's private label wines

chardonnay | sauvignon blanc
merlot | cabernet 7

sparkling

la gioiosa prosecco nv 9

well martinis

martini, cosmo, lemon drop 9

draft beers

schrimshaw, tremor lager 6

well cocktails

vodka, gin, rum, tequila,
whiskey + mixer 7

rickey's margarita

tequila | fresh lime
agave nectar | salt rim 7

NO SUBSTITUTIONS PLEASE

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food-borne illnesses.