



LUNCH

THE RAW COUNTER

OYSTERS* *Chef's Selection, by the half dozen* 17

DUNGENESS CRAB COCKTAIL 18

SEA OF CORTEZ PRAWN COCKTAIL 18

CHILLED SEAFOOD PLATTER*

Half Maine Lobster, Dungeness Crab, Jumbo Prawns, Mussels, Littleneck Clams, Oysters, Grated Horseradish, Champagne Mignonette, Cocktail Sauce 65

“TSAR NICOULAI RESERVE” AMERICAN STURGEON CAVIAR

Buckwheat Blinis, Crème Fraiche, Sieved Egg 135

STARTERS

LUMP CRAB CAKE

Lemongrass Crème Fraiche, Pickled Mustard Seeds, Pea Shoots & Apple 16

AHI TUNA CRUDO*

Chili-Lime Vinaigrette, Watercress, Persian Cucumber, Crispy Quinoa, Chives 16

GRILLED SPANISH OCTOPUS

Whipped Ricotta, Olive, Crispy Potato, Caper Vinaigrette 19

ROASTED CARROTS

Lemon Yogurt, Moroccan Spices, Pistachio Gremolata 10

SMOKED FISH SAMPLER

Nova Lox, Salmon, Trout, Albacore, Crostinis, Dill Crème Fraiche, Trout Roe 20

ARTISAN CHEESE PLATE

Chef's Selection, Almonds, House Made Jam, Honeycomb 15

SOUP & SALADS

ARTISANAL GREENS

County Line Lettuces, Candied Walnuts, Goat Cheese, Seasonal Fruit, Citrus Vinaigrette 11

SWEET GEM CAESAR

Roasted Garlic Dressing, Brioche Croutons, Spanish White Anchovy, Grana Padano Cheese 11

Add Chicken 7 *Add Prawns* 12 *Add Salmon* 18

FARMERS MARKET PEAR AND BITTER GREENS

Poached Pear, Spiced Hazelnuts, Pecorino Toscano, Lemon Vinaigrette, Fines Herbes 17

DUNGENESS CRAB LOUIE

Avocado, Capers, Pickled Red Onion, Radishes, Tomatoes, Louie Dressing 24

GRILLED PRAWN COBB

Butter Lettuce, Avocado, Tomatoes, Pt. Reyes Blue Cheese, Bacon, Red Wine Vinaigrette 22

NEW ENGLAND CLAM CHOWDER 8



LUNCH

SANDWICHES

SEARED AHI TUNA*

Tomato -Fresno Chile Jam, Avocado, Frisee, Toasted Brioche 19

MAINE LOBSTER ROLL

Old Bay Aioli, Soft Herbs, Buttered Brioche Bun 23

GRILLED PACIFIC SWORDFISH TACOS

Salsa Roja, Cabbage, Fresno Chiles, Cilantro Crema, Corn Tortillas 19

MESQUITE GRILLED

PACIFIC SWORDFISH

Du Puy Lentils, Pancetta, Confit Cipollini, Pomegranate, Pickled Mustard Seed 36

SCOTTISH ISLES SALMON

Butternut Squash Gnocchi, Roasted Garlic, Sage-Brown Butter Sauce, Arugula 29

CANADIAN COLD WATER LOBSTER TAIL

Fingerling Potatoes, Swiss Chard, Raisin Vinaigrette 55

IDAHO RAINBOW TROUT

Fingerling Potatoes, Haricot Vert, Lemon Butter Sauce 19

CERTIFIED CENTER-CUT FILET MIGNON

Sweet Potato, Grilled Broccolini, Calabrian Chili Relish, Arugula 43

SPECIALTIES

ATLANTIC COD FISH & CHIPS

Pale Ale Beer Batter, Tartar Sauce, Apple-Fennel Slaw, Meyer Lemon 19

SEARED EAST COAST SEA SCALLOPS

Parsnip Puree, Melted Leeks, Chanterelles, Garlic Salsa Verde, Pea Vine 35

FIJIAN YELLOWFIN TUNA*

Rancho Gordo Heirloom Beans, Pickled Onion, Pumpkin Seed, Citrus Greens 33

OREGON PETRALE SOLE

Fingerling Potatoes, Haricot Vert, Roasted Wild Mushrooms, Meuniere Sauce 25

ALASKAN RED KING CRAB LEGS

Marble Fingerling Potatoes, Bloomsdale Spinach, Drawn Butter 55

NEW ZEALAND JOHN DORY

Spring Pea Risotto, Asparagus, Crispy Maitake Mushrooms, Pea Vines 36

LINGUINE WITH WHITE TIGER SHRIMP

Uni butter, Savoy Spinach, Calabrian Chile Roasted Red Pepper, Oregano, Breadcrumbs 25

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

EXECUTIVE CHEF: Jeremy Loomis

EXECUTIVE SOUS CHEF: Francisco Contreras



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FOR YOUR NEXT SPECIAL OCCASION OR PRIVATE EVENT: