

mussel, scallops, zucchini and cherry tomato ragout, baby marbled potatoes, drawn butter

chef de cuisine: sarah linkenheil

\*raw or undercooked food may be hazardous to your health

please notify your server if you have any food allergies

california sunset\* 8  
snow crab, avocado and cucumber on the inside, rice and tobiko on the outside

spicy tuna, spicy tail, or spicy scallop\* 8  
choice of tuna, yellowtail or scallop, with cucumber, scallion and kaiware on the inside, rice and shichimi on the outside

k's style philly\* 8  
smoked salmon and cream cheese on the inside, rice, dill weed and capers on the outside

buddha 8  
roasted bell pepper, asparagus, cucumber and yamagobo on the inside, rice and avocado on the outside, topped with kabayaki sauce and roasted sesame

omega 9  
grilled salmon skin, jalapeño, scallion, yamagobo and kaiware on the inside, rice and toasted sesame on the outside

bamboo 9  
bbq freshwater eel and cucumber on the inside, rice and sliced avocado on the outside, topped with kabayaki sauce and roasted sesame

domo\* 10  
cucumber and kombu seaweed wrap on the inside, rice, mackerel, scallion and grated ginger on the outside

vampire\* 12  
tempura salmon and albacore, jalapeño, tobiko and rice on the inside, nori and micro greens on the outside, served with roasted garlic ponzu

rainbow\* 13  
avocado, cucumber and tobiko on the inside, rice and a selection of seven different fish on the outside

kazoo\* 14  
salmon, mango, avocado, red-leaf lettuce and rice on the inside, soy wrap on the outside, topped with crushed pistachio

margarita\* 14  
shrimp and asparagus on the inside, rice, albacore, ponzu, lime and jalapeño on the outside

dragon\* 14  
shrimp tempura, cucumber and tobiko on the inside, rice, bbq freshwater eel and avocado on the outside, topped with kabayaki sauce and roasted sesame

zak 14  
shrimp, papaya, asparagus, red-leaf lettuce and rice on the inside, soy wrap on the outside, served with kimizu sauce

WHITE STEMS

domaine chandon BRUT "RESERVE" 12  
napa-sonoma, california

moët & chandon BRUT "IMPÉRIAL" 19  
champagne, france

milz 180° RIESLING 10  
mosel, germany

von buhl "armand" KABINETT RIESLING 13  
pfalz, germany

la vis dipinti PINOT GRIGIO 10  
trentino, italy

ponzi PINOT GRIS 14  
willamette valley, oregon

bodega norton TORRONTÉS 9  
mendoza, argentina

domaines schlumberger PINOT BLANC 10  
alsace, france

ferrari-carano FUMÉ BLANC 10  
sonoma, california

frostwatch "kismet" SAUVIGNON BLANC 13  
bennett valley, california

cakebread SAUVIGNON BLANC 15  
napa valley, california

cloudy bay SAUVIGNON BLANC 16  
marlborough, new zealand

pazo de barrantes ALBARIÑO 12  
rias baixas, spain

kunin "stolpman vineyards" VIOGNIER 12  
santa ynez valley, california

marc brédif VOUVRAY 11  
loire, france

yalumba "unwooded" CHARDONNAY 9  
south australia

sonoma-cutrer CHARDONNAY 14  
russian river ranches, california

saintsbury CHARDONNAY 12  
carneros, california

zd CHARDONNAY 16  
california

fisher "unity" ROSÉ 11  
napa valley, california

RED STEMS

nautilus PINOT NOIR 14  
marlborough, new zealand

fleur de california PINOT NOIR 11  
carneros, california

the four graces PINOT NOIR 16  
willamette valley, oregon

david bruce PINOT NOIR 19  
russian river valley, california

hogue "genesis" MERLOT 10  
columbia valley, washington

clos du val MERLOT 15  
napa valley, california

leese-fitch CABERNET SAUVIGNON 10  
california

arbios CABERNET SAUVIGNON 15  
alexander valley, california

frank family CABERNET SAUVIGNON 19  
napa valley, california

eponymous "macallister" RED BLEND 14  
sonoma valley, california

valentin bianchi "famiglia" MALBEC 12  
mendoza, argentina

aramis SHIRAZ 13  
mclaren vale, south australia

plungerhead ZINFANDEL 11

APPETIZERS	crab cakes	16
	jumbo lump blue crab, tomato relish and old bay aioli	
	herb roasted jumbo shrimp	10
	barley, spinach and ham hock risotto, smoked tomato broth	
	green-lip mussels	12
	coconut-lemongrass broth, toasted ciabatta bread	
	shiitake chicken spring rolls	10
	carrots, daikon sprouts, cilantro dipping sauce	
	fanny bay oysters*	14
	grapefruit and vodka granita	
sally's signature appetizer	16	
blue crab cake, chicken spring rolls and smoked bay scallop chowder		
seafood selection*		
small 42 / large 80		
fanny bay oysters, shrimp, alaskan king crab legs and maine lobster with drawn butter, horseradish, mignonette, cocktail sauces		

SOUP AND SALAD	smoked bay scallop chowder	cup
	6 / bowl 10	
	black pepper crème fraîche	
	california greens	8
	tomatoes, cucumbers, lemon-herb dressing	
baby romaine salad	9	
fresh shaved parmesan, classic caesar dressing		
duck confit and beet salad	13	
mixed greens, roasted beets, poached pear, pepita, gorgonzola, balsamic dressing		

FROM THE SEA	grilled peppered ahi*	32
	boursin mashed potatoes, sautéed spinach, miso-mustard butter sauce	
	lobster pot pie	33
	canadian lobster tail, winter vegetables, linguiça and boursin cheese covered with puff pastry	
	herb butter-broiled barramundi	32
	spinach spätzle, wild mushrooms, oven dried tomatoes	
	fillo wrapped black cod	30
	garam masala spiced rice, local baby carrots, tamarind sauce	
	grilled fish plate*	31
	mahi mahi, barramundi and ahi tuna, brown rice, topped with tomato, pine nut relish, chimichurri	
	chili-cumin crusted maine diver scallops	31
	preserved lemon raviolis, pine nut relish, white wine butter sauce	
	seafood pasta	28
	fettuccine, select fresh fish, green- lip mussels, calamari, spinach, fresh herbs, creamy chorizo-tomato sauce	
	half maine lobster paella	36
mexican red rice, mussels, calamari, bay scallops, chorizo, poblano peppers, onions, tomatoes, nopales		
fish and chips	29	
sea bass, steak fries, malt vinegar, tartar and spicy tamarind sauces		
whole grilled maine lobster		

FROM THE LAND	sun dried tomato-gorgonzola crusted	35
	beef tenderloin*	
	boursin mashed potatoes, baby vegetables, sweet soy demi glace	
	crab crusted new york strip steak*	39
	wild mushroom croquette, sautéed spinach, chipotle béarnaise	
	braised colorado lamb osso bucco	28
	garam masala rice, roasted cauliflower, baby carrots, pine nuts	
	house smoked applewood chicken breast	26
	chimichurri, spinach, ancho chile rice, white wine butter sauce	

add a half maine lobster  
14  
to any entrée selection

SUSHI STARTERS	edamame	4
	lightly salted	
	miso soup	4
	seasonal vegetables	
	wakame-seaweed salad	5
sesame dressing		
sunumono salad*	7	
japanese seafood ceviche		
tuna tartar*	10	
pinenuts, wasabi aioli		

SASHIMI	5 pieces for 15	9 pieces
	for 26	
	maguro* tuna	hirame* halibut
	sake* salmon	hotate* scallop
	saba* mackerel	hamachi*
yellowtail		

NIGIRI	bincho* albacore	tai* red snapper
	2 pieces for 6	
	maguro* tuna	hamachi*
	yellowtail	
	sake* salmon	hirame* halibut
bincho* albacore	hotate* scallop	
tai* red snapper	saba* mackerel	
kani snow crab	ebi shrimp	

ikura* salmon caviar	tobiko* flying- fish caviar
unagi bbq freshwater eel	tamago
japanese omelet	

whenever possible, sally's is  
committed to utilizing responsibly  
sourced seafood without compromising  
the sustainability of our oceans