

Eve's Waterfront

panoramic waterfront brunch

starters

CHEF'S MOROCCAN WINGS

harissa - celery - homemade ranch ~ 15

KOREAN "STYLE" FRIED CAULIFLOWER

gochujang - sesame - ginger - kimchi ~12

OAKLAND'S BEST CHOWDER

manila clams - yukon potatoes - leeks - celery root - hobbs bacon ~ 10

GRILLED LITTLE GEMS CAESAR

sourdough crisps - shaved asiago - eve's caesar dressing ~ 12

WINE POACHED PEAR SALAD

candied walnuts, goat cheese, garden mixed greens, berry red wine vinaigrette ~ 12

MAPLE FENNEL RIBS

spicy slaw - fennel seeds - crispy jalapenos ~ 18

SPICY MUSSELS

fire roasted tomato sauce, served with grilled sour batard - 14

FRIED CALAMARI MISTO

lemons - olives - jalapeños - cocktail sauce ~ 16

CIOPPINO

classic SF style: mussels, shrimp clams, white fish, crab legs, fennel herbed tomato, grilled rustic sour batard - 34

entrées

AVOCADO TOAST & EGGS

sourdough toast, zesty guacamole, pickled red onion, red pepper jam; served with home fries - 18

CRÈME BRÛLÉE FRENCH TOAST

fresh fruit - 100% pure maple syrup - whipped cream - berry coulis ~ 15

3 EGG OMELET

choice of: veggie (14) cheese (15) meat (16)

FRIED CHICKEN BENEDICT

2 poached eggs - jalapeno hollandaise - english muffin - home fries ~ 17

BAYSIDE BREAKFAST

2 eggs - bacon or sausage - buttermilk pancakes - home fries ~ 16

EVE'S VEGGIE BURGER

acme burger bun - mixed greens - avocado - tomato - patty (quinoa, bulgur, chickpea) - chimichurri ~ 16

EVE'S ULTIMATE BURGER

grass fed angus - bacon - smoked cheddar - onion jam - house pickles (*no substitutions*) ~ 19

OPEN-FACED STEAK SANDO

roasted sour batard, sun dried tomato jam, caramelized onions, arugula, beef juice; served with poached eggs & home fries

FRIED CHICKEN SANDO

organic chicken - spicy slaw - fresh mozzarella - chimichurri ~ 17

SHRIMP + GRITS

mouth-watering shrimp on a bed of southern grits ~ 24

GRILLED MARINATED PORTOBELLO MUSHROOM

grilled seasonal vegetables, roasted potatoes, avocado chimichurri - 20

TACO TRIO

3 tacos of the day: spicy citrus slaw, guacamole, chimichurri; served with house-made chips & salsa - 22

desserts

MOLTEN CHOCOLATE CAKE

fresh berry coulis - chantilly cream ~ 8

APPLE CROSTATA

fresh apple - flakey pie crust - caramel - sea salt ~ 8

KEY LIME PIE

graham crackers - meringue ~ 8

*18% gratuity will automatically be added to parties of 6 or more