



Welcome to the Carter House Inn & Restaurant 301. Our Mission is to provide an exceptional dining experience. We use local organic ingredients whenever possible and believe the labor and care that goes into producing those products yields something truly special. Paired with superior wines we hope our offerings will provide you with a unique and pleasurable experience.



Humboldt Bay produces some of the finest oysters in the world. Try them with a Grand Cru Champagne or Muscadet!



We accept Visa, MasterCard, Discover and American Express. Checks split more than 2 ways will be subject to an additional 5% service charge. A gratuity of 20% will be added to parties of six or more.

Welcome

To good food & good friends!

Humboldt Bay Kumamoto Oysters

3.00/each 15.00/Half-Dozen 28.00/Dozen

Raw Oysters

Lemon Sorbet

Bloody Mary Granita

Sweet Chili-Garlic Sauce

Cocktail Sauce

Passion Fruit Mignonette

Horseradish Vinaigrette

Baked Oysters

Rockefeller

Bacon & Fennel

Kelp Butter

Black Truffle

Garlic Butter

Tomato Shallot Butter

Soup & Salad

Lobster Bisque

Lobster stock, fumet, lobster meat, sherry, sweet paprika, cream[^]°

13

French Onion Soup

Rich beef stock, caramelized onions, fresh herbs, croute's, Comté & Gruyere

9

Carter Salad

Baby greens, beets, chevre, poached pear, avocado, hemp seed, dried blueberries, Chia-seed honey vinaigrette[^]°

9

Chopped Caesar

Romaine, garlic confit, cherry tomato, smoked oysters, croute's, crispy parmesan, our Caesar dressing

11

Appetizers & First Courses

Brussels Sprouts

Roasted brussels, smokey blue cheese, walnuts, green apple, pomegranate molasses[^]°

9

Carpaccio

Beef tenderloin, pine nuts, salt cured egg yolk, horseradish vinaigrette, arugula[°]

11

Crab Cakes

Lump crab meat, California squid, scallops, almond meal, herbs and spices, Avocado rémoulade, pickled fennel micro greens, soft poached egg and wild Bowfin caviar[°]

15

[^]Vegetarian Dishes

[°]Gluten Free Dishes



Main Courses

Fall Risotto

Carnaroli rice, local red quinoa, pumpkin puree, dried cranberries, pumpkin seeds, micro greens, Parmesan & Manchego.~°

21

Cioppino

Shellfish stock, shallots, onions, garlic, tomato, clams, mussels, cod, prawns, Dungeness crab, fresh herbs and grilled garlic bread.

23

Chicken & Seafood Salad

Baby lettuce and romaine, black beans, chickpeas, olives, cucumber, cherry tomatoes, shrimp, grilled chicken, crab, bacon, Manchego cheese, sweet and spicy Dijon vinaigrette°

24

Kurobuta Pork

Lightly smoked and pan seared, apricot ginger compote, pommes puree, roasted root vegetables, chestnuts, braising greens, cider brown butter and sage pan sauce.°

27

Gnocchi & Bolognese

Hearty and comforting Bolognese made with lamb, pork and Wagyu brisket. Homemade Yukon gnocchi, Parmesan and sheep's milk Ricotta.

25

Grass-fed Lamb

Thick bone in loin chop, blue corn polenta and braised tongue ravioloni, Jus Lié, blood-orange chutney, pea shoots.

33

Tenderloin Steak

USDA Prime filet, pommes rösti, wilted savoy spinach, roasted mushrooms, cabernet demi-glace, bone marrow croquettes, tarragon butter.°

39

Discovery Menu

The best way to experience and enjoy our menu. This 5 course dinner includes a selection from each course, with an intermezzo of lemon sorbet & dessert.

65

