

THE CARLIN

RESTAURANT • TAVERN • INN

Raw Bar

view chef's daily menu for today's selections

OYSTERS *

MP

served with lemon, cocktail, mignonette
OR horseradish & sourdough cracker

gluten free option available

WILD CAUGHT SHRIMP ^{GF}

18

five poached shrimp • cocktail sauce

CEVICHE * ^{GF}

19

corvina • lime • serrano • avocado • plantain chip

PICKLED MUSSELS ^{GF}

12

fresno chili • preserved lemon aioli

COLD SMOKED HAMACHI CRUDO ^{GF}

24

grapefruit mirin • strawberry gel • ginger

GF GLUTEN FREE

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

CHEF DE CUISINE JOSIAH GORDON

GENERAL MANAGER GREYSON CLIFFORD

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