



STARTERS

SOUP OF THE DAY 8

WILD HAWAIIAN ALBACORE (TOMBO) SASHIMI 11
fresno red chili, cilantro, green onion, chili ponzu

TEMPURA FISH TACOS (3) 12
pico de gallo, cabbage, chipotle, cotija cheese, tomatillo avocado sauce

CHARRED SHISHITO PEPPERS 8
sweet soy, lime, ginger, toasted sesame

SPICY EDAMAME 6
warm edamame in the pod with a sweet and spicy seasoning

CALAMARI FRIES 13
bloody mary cocktail sauce & house tartare sauce

CHILI & LIME HUMMUS 9
cilantro pesto, roasted pepitas, grilled pita bread, sliced cucumbers, baby carrots

GREENS

SIMPLE GREEN SALAD 6
heirloom cherry tomato, sliced cucumbers, red onion,
white balsamic vinaigrette

BLUE CRAB & ARUGULA SALAD 14
wild baby arugula, red endive, pine nuts, red onion, red flame grapes,
shaved parmesan, lemon vinaigrette

SEARED RARE 4 OZ. AHI TUNA SALAD 19
spicy organic greens, hearts of palm, avocado, cucumber,
asparagus, peanuts, spicy ginger vinaigrette, tobiko wasabi, sesame aioli

THAI CHICKEN & MANGO SALAD 16
avocado, heirloom cherry tomato, soba noodle, carrots, scallions,
peanuts, pulled chicken sweet chili vinaigrette, spicy greens, thai basil, mint



LAND

ORGANIC 7OZ. WAGYU "KOBE" FLATIRON 28
charred sweet white corn, grilled zucchini, roasted baby peppers, avocado, chimichurri sauce

MEYER LEMON MARINATED ORGANIC HALF CHICKEN 21
caesar salad, julienne fries, sauce natural

½ LB. DOUBLE CHEESEBURGER BURGER & FRIES 17
aged white cheddar, american or blue cheese, russian dressing, grilled
red onions, dill pickles on a toasted brioche bun,
hangover style: one egg over easy, Applewood smoked bacon 20

8 OZ. SHIITAKE & BASIL TURKEY BURGER & FRIES 16
shiitake and basil turkey burgers, sesame aioli, avocado, tomato,
arugula, crispy onion rings on a toasted brioche bun with julienne fries

SEA

GRILLED PACIFIC SWORDFISH 28
scalloped potatoes, lemon caper vinaigrette, sweet shrimp & baby microgreen salad

JUMBO LUMP CRABCAKES 28
Sautéed spinach, mashed, lemon aioli & sweet corn salad

CEDAR PLANKED LOCH DUARTE SALMON 29
herb roasted fingerling potatoes, asparagus spears,
king oyster mushrooms, smoked tomato hollandaise

SHRIMP FETTUCCINI 25
shaved asparagus, asparagus tips, blistered heirloom tomato, roasted king oyster,
mushroom, tossed in a black truffle shrimp cream, shaved parmesan, fresh herbs

PACIFIC SOLE FISH & CHIPS 19
dark beer battered with fries, coleslaw, grilled lemon, house tartar sauce

SIDES

BUTTER SAUTÉED SWEET WHITE CORN 8
GRILLED ASPARAGUS 8
JULIENNE FRIES 6
TRUFFLE PARMESAN FRIES 8
SWEET POTATO FRIES W/ ROSEMARY & BROWN SUGAR 7