

Small Plates

Soup of the Day 8

Ahi Tuna Poke 11

Ginger, shallots, chili, Yuzu cilantro sauce
Black ramen, micro red shiso & crispy won ton

Popcorn Shrimp 11

Chipotle aioli & grilled lemon

Chili & Lime Hummus 9 gf no pita

Cilantro pesto, roasted pepitas,
grilled pita bread & Sliced cucumbers

Charred Brussel Sprouts & Shishito Peppers 9 gf

Simply kosher salt

Tempura Fish Tacos (2 ea.) 8

Pico de Gallo, cabbage, chipotle & tomatillo avocado sauce

Kale and Romaine Caesar 10

Green and purple Kale, Crisp romaine, parmesan croutons, basil
House Caesar dressing & fresh shaved parmesan

Blue Crab & Arugula Salad 12 gf

Wild baby arugula, red endive, pine nuts, red onion,
shaved parmesan & lemon vinaigrette

Thai Chicken & Mango Salad 16

Avocado, heirloom cherry tomato, soba noodle, carrots, scallions, peanuts, pulled chicken
Sweet chili vinaigrette & spicy greens, thai basil, cilantro & mint

Seared Rare 4 oz. Ahi Tuna Salad 19 gf no dressing

Spicy Organic greens, hearts of palm, avocado, cucumber,
Asparagus, peanuts, spicy ginger vinaigrette, tobiko wasabi & sesame aioli

Sides

Julienne fries 5

Truffle parmesan fries 8

Sweet potato fries w/ rosemary & brown sugar 6

Mashed potatoes 6

Grilled asparagus 8

Spicy edamame 6

Today's Special

Short Rib Ragout 25

Slow braised short ribs, Applewood smoked bacon, fresh rosemary, butternut squash risotto, red wine reduction a hint of horseradish

Large Plates

Beachside Crab Cakes 25

Wild blue crab & Alaskan snow crab
Lemon aioli & wild arugula salad

Simply Grilled Scottish Salmon 27

Chive whipped potatoes, sautéed broccolini
Spring green herb sauce & grilled lemon

Seared Maine Sea Scallops 28

Sesame brown rice pilaf, shiitake mushroom, asparagus tips, spinach, scallions and fresh ginger with a Chinese black bean beurre blanc

Pan Roasted Pacific Mahi 27

Coconut risotto, tomato ginger chutney, grilled asparagus
& roasted garlic curry aioli

Pacific Sole Fish & Chips 19

Dark beer battered with fries, coleslaw, grilled lemon & house tartar sauce

Shrimp Fettuccini 25

Shaved asparagus, asparagus tips
Blistered heirloom tomato, roasted king oyster mushroom
Tossed in a black truffle & lobster cream, shaved parmesan & fresh herbs

10 oz. Rib Eye Oscar 32

Center cut ribeye, jumbo lump crab meat, grilled asparagus, red wine sauce & Sauce béarnaise

Organic 7oz. Waygu "Kobe" Flatiron 27

Charred sweet white corn, grilled zucchini, roasted baby peppers
Avocado & chimichurri sauce

Southwestern Chicken Cobb Salad 16

Blackened chicken breast, roasted peppers, corn, jack cheese, avocado, black beans
Heirloom cherry tomato, romaine lettuce & chipotle ranch

Meyer Lemon Marinated Organic Half Chicken 21

Caesar salad, julienne fries & sauce Natural

½ lb. California Grass Fed Prime Cheese Burger 16 gf no bun

Aged white cheddar, American or blue cheese & grilled red onions

Hangover style: one egg over easy & bacon (add \$3) Served with julienne fries