



MORNING SPECIALTIES

*ALL AMERICAN 11

2 eggs any style, with choice of applewood smoked bacon, black forest ham or chicken apple sausage, house potatoes

*BEACHSIDE SCRAMBLE 13

applewood smoked bacon, fresh tomato, avocado, cheddar cheese, jack cheese, fresh basil with house potatoes

*PROTEIN BREAKFAST SCRAMBLE 14

spinach, shiitake mushrooms, egg whites, shredded chicken breast, avocado, black beans, simple green salad

STEAK & EGGS & FRITES 22

7 oz. flatiron steak, 2 eggs any style, steak fries, herb butter, A1 hollandaise

CRAB CAKE BENEDICT 18

2 jumbo lump crab cakes, poached eggs, baby arugula, red flame grapes, grilled asparagus, blood orange hollandaise

FRENCH BRIE OMELET 14

spinach, shiitake mushrooms, herbed tomato confit served with a simple green salad, white balsamic vinaigrette

*BREAKFAST ENCHILADAS 14

scrambled eggs, roasted peppers, potato, feta cheese, onion, chicken chorizo, red sauce, sour cream, pico de gallo, avocado, jack cheese

THREE LITTLE PIGGIES 15

black forest ham, prosciutto, applewood smoked bacon, fried egg, american cheese, avocado, confit tomato, arugula, lemon aioli, toasted brioche bun, house potatoes

FRIED CHICKEN & FRANGELICO CUSTARD FRENCH TOAST 16

crispy fried chicken tenders, custard french toast, fresh berries, cinnamon honey butter, house vanilla maple syrup

*BAGEL WITH SMOKED SALMON 14

cream cheese, capers, red onion, tomato, arugula choice of everything or plain bagel

*GREEK YOGURT & FRESH BERRIES 10

fresh mixed berries, toasted almonds, lavender honey, cranberry breakfast biscotti

BREAKFAST SIDES

CHICKEN APPLE SAUSAGE 5 | BLACK FOREST HAM 5 | APPLEWOOD SMOKED BACON 5
TWO 9 GRAIN PANCAKES 5 | TWO EGGS 5 | BREAKFAST POTATOES 5
STEEL CUT OATMEAL W/ BANANA 7 | FRUIT AND BERRY BOWL 8 | BAGEL & CREAM CHEESE 5

beachside

restaurant & bar

SMALL PLATES

SOUP OF THE DAY 8

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

CALAMARI FRIES 13
bloody mary cocktail sauce, house tartar sauce

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

GREENS

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

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

FLATIRON STEAK SALAD 16
grilled flatiron steak, roasted tomatoes, blue cheese, avocado,
arugula, romaine lettuces, roasted garlic, herb balsamic vinaigrette

PLATES

ALBACORE TUNA MELT 14
olive oil poached fresh albacore, green leaf lettuce, vine tomato,
sweet pickle, avocado and jack cheese on toasted wheat bread and a simple green salad

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

GRILLED TUSCAN CHICKEN BREAST 18
airline chicken breast, sundried tomato insalata, fingerling potatoes, basil pesto, fig balsamic glaze

LOCH DUART SALMON 24
asparagus, king mushroom, heirloom cherry tomatoes, chimichurri sauce

8 OZ. SHIITAKE & BASIL TURKEY BURGER & FRIES 15
shiitake and basil turkey burgers, sesame aioli, avocado, tomato,
arugula, crispy onion rings on a toasted brioche bun

½ LB. DOUBLE CHEESEBURGER & FRIES 16
choice of white cheddar, blue or American, grilled onions,
russian dressing, leaf lettuce and vine tomato.
hangover style: one egg over easy and bacon 19

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

LUNCH SIDES

FRENCH FRIES 6 | TRUFFLE PARMESAN FRIES 8
ROSEMARY AND BROWN SUGAR SWEET POTATO FRIES 7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
7/24/17