



SMALL PLATES

- Ahi Poke** seaweed salad | wasabi aioli | wonton chips 13
- Crab Cake** cajun remoulade | house greens 13
- Fried Calamari Strips** cajun remoulade 9
- Chili Soy Cauliflower** Tempura fried | pickled ginger aioli | nori | bonito flakes 13
- Roasted Garlic and Dill Hummus** vegetable crudité | olives | grilled pita 11 **GF/A V**
- Blue Crab Guacamole** house guacamole | crab salad | paprika dusted tortilla chips 14 **GF**
- Thai Fried Brussels Sprouts** Thai basil | fish sauce vinaigrette 9 **GF**
- Campechana Cocktail** Mexican style seafood cocktail | shrimp | crab | avocado 15 **GF**

SOUP AND SALADS

- Iceberg Wedge** tomato | gorgonzola | bacon | ranch 9 **GF**
- Caesar Salad** romaine heart | crouton | shaved parmesan 9
- House Greens** carrot | tomato | cucumber | gorgonzola | candied walnut | balsamic vinaigrette 8 **GF V**
- Clam Chowder** bacon | green onions | oyster cracker | bowl 8 cup 5
- Soup of the Day** bowl 7 cup 4

MAINS

- Beer Steamed Mussels** garlic | chorizo | cilantro | crostini 22
- Seared Scallops** shellfish risotto | grilled asparagus tapenade | beurre blanc | parmesan 26 **GF**
- Cioppino** mussels | clam | shrimp | fresh fish | herbed tomato base | crostini 24
- Linguine & Clams** white wine butter | baby clams | fresh chopped herbs 22
- Blackened Shrimp Fettucine** wild Mexican shrimp | grilled lemon garlic butter | fried kale 24
- Grilled Salmon** toasted coconut hapa rice | steamed broccolini | baby carrots | sweet chile soy glaze | tropical salsa 26
- Pan Roasted Sea Bass** brown butter herbed gnocchi | forest mushroom medley | lemon caper beurre blanc 28
- Local Catch** roasted garlic mashed potato | garlic sautéed vegetables | nutmeg cauliflower cream 24
- Filet Mignon** roasted garlic mashed potato | horseradish demi | grilled asparagus | baby carrot | crispy onion 32
- Brick Roasted Chicken** fingerling potato | arugula | roasted vegetables | balsamic reduction 22 **GF**
- Aloha Fried Chicken** toasted coconut hapa rice | garlic sautéed vegetables | sweet chili soy glaze 28 **GF**
- Braised Beef Short Rib Colorado** creamy cauliflower puree | roasted root vegetables | guajillo chile demi 26
- Italian Sausage Bolognese** campanelle pasta | dressed rocket arugula | tableside parmesan 20
- Butternut Squash and Mushroom Risotto** toasted peptitas | roasted beets | goat cheese 19 **V**
- Roasted Red Pepper Fettucine** wilted greens | toasted almond | tableside parmesan 18 **V**

SIDES

- Fingerlings Lyonnaise** duck fat fried | grilled onion | parsley 8 **GF**
- Grilled Corn Esquites** queso fresco | jalapeno cream | lime 6 **GF V**
- Garlic Sautéed Vegetables** sesame | red chili flakes 7 **GF V**
- Grilled Asparagus** romesco | balsamic reduction 8 **GF V**

Bottled Water

- Acqua Panna** 1L \$5
- San Pellegrino** 500ml \$4 1L \$6

Per California water conservation efforts and regulation, water service will be upon request only

GF/A = Gluten Free/Available
V = Vegetarian

SWEETS

- Vanilla Bean Panna Cotta** grilled pineapple chutney 7 **GF**
- Flourless Chocolate Torte** vanilla bean whip | fresh berries 7 **GF V**
- NY Style Cheesecake** balsamic blueberry syrup 8 **V**
- Four Layer Carrot Cake** shredded carrots | walnuts | cream cheese filling 8 **V**
- Seasonal Fruit Tart** creamy custard | seasonal fruit 8 **V**

Water and Bread service upon request
A \$5 charge will be added to all split entrees
18% gratuity will be included for parties of 8 more

