

*dinner***SET SAIL****CRISPY CALAMARI**

macadamia nut panko crusted,
sweet & sour sauce 17

GRILLED PRAWNS 

basil & prosciutto wrapped, pickled melon,
garlic dijon vinaigrette 18

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri,
lemon, black garlic aioli, parmesan 13

BBQ RIBS 

compart family farms duroc pork ribs, brown sugar
& cumin rubbed, sambal bbq sauce 19

SOUP & BY GARDEN**SEAFOOD CHOWDER**

sweet corn, fresh fish, clams, bacon, potato,
creamy fish broth, focaccia 12

STRAWBERRY & CANDIED WALNUT*

organic field greens, goat cheese,
cranberry balsamic 13

BY SEA**MIXED SEAFOOD POT**

lobster, mussels, shrimp, fresh fish,
saffron tomato broth, risotto cake, fried leeks 35

JUMBO SHRIMP SAUTE 

black rice risotto, red bell pepper, brown beech
mushrooms, spinach, mole sauce, avocado mousse,
pickled pearl onions 29

TOGARASHI SPICE CRUSTED AHI* 

sushi rice cake, stir fry vegetables, yuzu kosho
vinaigrette, pickled green papaya 36

BY LAND**SURFING STEAK*** 

brandt farms all-natural USDA prime sirloin, spice
grilled jumbo shrimp, garlic whipped potatoes,
roasted cauliflower, calabrian chile chimichurri sauce 35

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked
cheddar, grilled onions, iceberg, tomato,
special sauce, brioche bun, french fries 18

add duroc applewood bacon 3

add avocado 2

BEACHSIDE VEGAN 

roasted cauliflower, okinawa sweet potato, bloomsdale
spinach, french beans, mushroom, sushi rice cake,
coconut curry sauce, tomato apricot chutney 27

MUSSELS 

coconut tamarind broth, portuguese sausage, green
onion, shallots, fresno chili 17

CEVICHE* 

lime marinated fresh fish, cilantro, jalapeño,
red onion, cucumber, avocado, tortilla chips 16

JUMBO LUMP CRABCAKE 

pickled corn remoulade, shaved radish, arugula,
pickled shiitake mushrooms 23

AHI SASHIMI*

shaved jalapeño, cabbage, yuzu shoyu, china rose
sprouts 21

CAESAR

lemon, garlic & anchovy vinaigrette, focaccia crumble,
manchego cheese 11

BURRATA SALAD 

hierloom tomato, micro basil, aged balsamic, extra virgin
olive oil, sea salt 19

ACHIOTE ROASTED FISH

farro, corn, roasted tomatoes, baby spinach, roasted
tomatillo vinaigrette 35

SUMAC CRUSTED NORWEGIAN SALMON 

parsnip puree, french beans, shiitake &
brown beech mushrooms, orange fennel salad, blackberry
vinaigrette 33

DOUBLE LOBSTER TAIL 

black rice risotto, bell pepper, brown beech mushroom,
spinach, herb butter 59

PAN ROASTED HALF CHICKEN 

all-natural, marble potato, asparagus, calabrian chili
chimichurri, white balsamic gastrique 28

**PASSION FRUIT SOY BRAISED
SHORT RIB** 

garlic whipped potatoes, stir fry vegetables, charred
pineapple vinaigrette, namasu shaved cucumber 38

FILET MIGNON*

greater omaha's corn fed angus beef, peppercorn crust,
marble potato, asparagus, fig demi, fig compote 49

*take any
entrée surfing*

add a lobster tail 27
*add 2 spice grilled jumbo
shrimp* 13