

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

macadamia nut panko crusted,
sweet & sour sauce 13.5

**JUMBO LUMP
CRABCAKE** 

pickled corn remoulade, shiitake
mushroom, radish, arugula 17

CEVICHE*

lime marinated fresh fish,
pico verde, corn chips 15.5

BBQ RIBS 

compart family farms duroc pork
ribs, brown sugar & cumin rubbed,
sambal bbq sauce 15

AHI SASHIMI*

wasabi aioli, yuzu ponzu, pine
nut, daikon sprout 14

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon,
potato, creamy fish broth 9

**KANPACHI & AHI
POKE STACK***

sustainably raised, avocado, ogo,
yuzu white soy, pickled green
papaya, gochujang aioli,
furikake taro chips 16

**HEIRLOOM TOMATO &
GRILLED ARTICHOKE
FLAT BREAD**

burrata cheese*, arugula,
apple cider vinaigrette, pickled
red onion, parmesan 11

BRUSSELS SPROUTS

pine nut gremolata, black garlic
aioli, parmesan 9.5

BLACK MUSSELS

fennel and onion, white wine herb
butter, grilled focaccia toast 14

GRILLED PRAWNS 

basil & prosciutto wrapped,
garlic dijon vinaigrette 15

**PRESSED
WATERMELON** 

roasted yellow tomatoes,
pistachios, feta*, blackberry
basil vinaigrette 10

BY GARDEN**ROASTED BEETS** 

point reyes blue cheese*, whipped
avocado, toasted hazelnuts, apple
cider vinaigrette 11

**STRAWBERRY &
CANDIED WALNUT**

organic field greens, goat cheese*,
cranberry balsamic 8.5

BY SEA**SHRIMP RAVIOLI**

house made ricotta basil ravioli,
sautéed shrimp, oyster mushrooms,
lobster sauce, pine nut gremolata,
parmesan 25

**CURRY & CUMIN
CRUSTED AHI*** 

coconut basmati rice, french beans,
harissa vinaigrette, green papaya
salad 33

MIXED SEAFOOD POT

maine lobster, scallop, shrimp,
fresh fish, saffron tomato broth,
risotto cake 33

SALMON 

sustainably raised, mole spiced,
baby sweet potato, asparagus,
red pepper coulis, citrus 28

BY LAND**SURFING STEAK*** 

prime top sirloin, herb grilled
jumbo shrimp, garlic whipped
potatoes, sugar snap peas,
chimichurri sauce 29

CHEF'S BURGER*

sirloin & brisket blend, tillamook
smoked cheddar, grilled onions,
iceberg, tomato, special sauce,
brioche bun, french fries 16

add duroc applewood bacon 3
add avocado 2

FILET MIGNON*

double r ranch peppercorn crust,
white cheddar potato gratin,
asparagus, burgundy sauce 38

*take any
entrée surfing*

add lobster tail 25
add shrimp skewer 5
add seared scallops 10

CAESAR

lemon, garlic & anchovy vinaigrette,
focaccia crumble, manchego
cheese 8.5

PANZANELLA SALAD

heirloom tomato, cucumber,
red onion, burrata*, focaccia,
aged balsamic, california olive oil 10

ACHIOTE ROASTED FISH

grilled asparagus, corn, israeli
cous cous, roasted tomatillo
vinaigrette 29

LOBSTER TAIL 

coconut basmati rice, asparagus

SINGLE TAIL 30**DOUBLE TAIL** 52**SEARED SCALLOPS***

almond crusted, oyster mushrooms,
peas, grilled artichoke, sherry
saffron vinaigrette, fried capers 33.5

BEEF SHORT RIB 

1885 angus beef, garlic whipped
potatoes, french beans, black truffle
demi sauce, pickled golden beets 31

BEACHSIDE VEGAN 

french beans, sweet potatoes,
brown rice, coconut curry sauce,
tomato apricot chutney 19


**BRICK PRESSED
HALF CHICKEN** 

all natural, white cheddar potato
gratin, sugar snap peas,
tarragon chicken jus 25

RIBEYE* 

double r ranch, japanese
sweet potato, french beans,
smoked tomato butter,
blistered tomatoes 44

*local and state taxes will be added to all
food and beverage items.*

 *Gluten Conscious—item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.*

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*