

*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.*