




## dinner

### SET SAIL

**CRISPY CALAMARI**  
macadamia panko crusted,  
sweet & sour sauce 13.5

**JUMBO LUMP  
CRABCAKE**   
pickled corn remoulade, shiitake  
mushroom, radish, arugula 17

**CEVICHE\***  
lime marinated fresh fish,  
verde pico, 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 radish salad 14


**SEAFOOD CHOWDER**  
sweet corn, fresh fish, clams, bacon,  
potato, creamy fish broth 9

**AHI TOSTADA\***  
yellowfin tuna, whipped avocado,  
gochujang aioli, pickled ginger  
slaw 14

**HEIRLOOM TOMATO &  
GRILLED ARTICHOKE  
FLAT BREAD**  
burrata cheese, arugula,  
apple cider vinaigrette 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

### 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 25

**CURRY & CUMIN  
CRUSTED AHI\***   
coconut basmati rice, baby bok  
choy, 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, bok choy, red  
pepper coulis, citrus 28

### BY LAND

**SURFING STEAK\***   
double r ranch prime top sirloin,  
herb grilled jumbo shrimp, garlic  
whipped potatoes, sugar snap peas,  
fine herb butter 28

**CHEF'S BURGER\***  
sirloin & brisket blend, tillamook  
smoked cheddar, grilled onions,  
special sauce, brioche bun 16

add duroc applewood bacon 3  
add avocado 2

**FILET MIGNON\***  
double r ranch peppercorn crust,  
white cheddar potato gratin,  
asparagus, burgundy sauce 38

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


**GUAJILLO  
ROASTED FISH**   
warm black lentils, grilled portobello  
mushroom, roasted tomatoes, red  
onion, roasted tomatillo vinaigrette,  
smoked almond pesto 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, asparagus, black truffle  
demi sauce, pickled golden beets 31

**BEACHSIDE VEGAN**   
baby bok choy, 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

*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.*