



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.*