

**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**duroc all natural, 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, ogo 14**ROASTED MUSHROOM**
FLATBREADoyster mushrooms, burrata cheese,
arugula, apple cider vinaigrette 11**CAULIFLOWER**pine nut gremolata, black garlic
aioli, parmesan 9.5**WAGYU BEEF****BRESAOLA***dry cured, pickled golden beets,
petite arugula, asian pear,
california olive oil 12**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**APPLE & CANDIED**
WALNUTorganic field greens, goat cheese,
cranberry balsamic 8.5**CAESAR**lemon, garlic & anchovy vinaigrette,
focaccia crumble, manchego
cheese 8.5**HEIRLOOM TOMATO**
PANZANELLAfresh mozzarella, aged balsamic,
petite basil, california extra virgin
olive oil, toasted focaccia 12**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**KING SALMON**sustainably raised, mole spiced,
baby sweet potato, bok choy, red
pepper coulis, citrus 28**GUAJILLO ROASTED**
FISHherb citrus tabbouleh,
roasted tomatillo vinaigrette,
smoked almond pesto 29**LOBSTER TAIL**coconut basmati rice, butternut
squash succotash**SINGLE TAIL** 30**DOUBLE TAIL** 52**SEARED SCALLOPS***almond crusted, butternut
squash succotash, black truffle
vinaigrette 32.5**BY LAND****SURFING STEAK***prime top sirloin, herb grilled jumbo
shrimp, garlic whipped potatoes,
butternut squash succotash, 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*peppercorn crust, white cheddar
potato gratin, broccolini, burgundy
sauce 38

add lobster tail 25

add shrimp skewer 5

add seared scallops 10

BEEF SHORT RIB1885 angus beef, garlic whipped
potatoes, broccolini, 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, broccolini, tarragon
chicken jus 25