



lunch

SET SAIL

CRISPY CALAMARI

macadamia panko crusted, sweet & sour sauce 13.5

JUMBO LUMP CRABCAKE

pickled corn remoulade, shiitake mushroom, radish, arugula 17

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli, pickled ginger slaw 14

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan 9.5

CEVICHE*

lime marinated fresh fish, verde pico, corn chips 15.5

BLACK MUSSELS

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

BBQ RIBS

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

GRILLED PRAWNS

basil, prosciutto wrapped, garlic dijon vinaigrette 15

AHI SASHIMI*

wasabi aioli, yuzu ponzu, pine nut & daikon radish salad 14

HEIRLOOM TOMATO & GRILLED ARTICHOKE FLAT BREAD

burrata cheese, arugula, apple cider vinaigrette 11

SOUP & BY GARDEN

SEAFOOD CHOWDER

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

STRAWBERRY & CANDIED WALNUT

organic field greens, goat cheese, cranberry balsamic 8.5

CAESAR

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

ROASTED BEETS

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

PANZANELLA SALAD

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

BY SEA

GUAJILLO

ROASTED FISH

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, roasted tomatillo vinaigrette, smoked almond pesto 19.5

AHI POKE BOWL*

sesame shoyu dressing, Maui onion, ogo, avocado, pickled papaya, kimchi, jalapeño, jasmine rice 17

MIXED SEAFOOD POT

fresh fish, shrimp, scallops, mussels, saffron tomato broth, risotto cake 20

SESAME CRUSTED SHRIMP SALAD

green & red leaf lettuce, asian pears, pancetta, candy roasted cashews, manchego cheese, ginger honey vinaigrette 17

BY LAND

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, special sauce, brioche bun 16

add duroc applewood bacon 3

add avocado 2

STEAK & WEDGE*

double r ranch prime top sirloin, iceberg, roasted tomato, bacon, balsamic, blue cheese dressing 19

ROASTED TURKEY SANDWICH

all natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll 14

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, spicy cilantro sauce 16.5

SEAFOOD CAESAR

romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 17

GRILLED RAINBOW TROUT

fingerling potatoes, arugula, sherry saffron vinaigrette, fresh crab 19

DUROC PORK CUBAN SANDWICH

achiote braised, roasted ham, gruyere cheese, sliced pickle, jalapeño mustard aioli 14


GRILLED CHICKEN SALAD

wild arugula, dried cranberries, smoked almonds, focaccia crumbles, drunken goat cheese, buttermilk herb dressing 16

BEACHSIDE VEGAN

baby bok choy, sweet potatoes, brown rice, coconut curry sauce, tomato apricot chutney 14

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.