



## lunch

### SET SAIL

#### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 13.5

#### JUMBO LUMP CRABCAKE

pickled corn remoulade, shiitake mushroom, radish, arugula 17

#### KANPACHI & AHI POKE STACK\*

sustainably raised, avocado, ogo, yuzu white soy, pickled green papaya, gochujang aioli, furikake taro chips 16

#### BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan 9.5

#### CEVICHE\*

lime marinated fresh fish, pico verde, 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 sprout 14

#### HEIRLOOM TOMATO & GRILLED ARTICHOKE FLAT BREAD

burrata cheese\*, arugula, apple cider vinaigrette, pickled red onion, parmesan 11

#### PRESSED WATERMELON

roasted yellow tomatoes, pistachios, feta\*, blackberry basil vinaigrette 10

### 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

#### ACHIOTE ROASTED FISH

grilled asparagus, corn, israeli cous cous, roasted tomatillo vinaigrette 19.5

#### AHI POKE BOWL\*

sesame tamari 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

#### SHRIMP & CRAB SALAD

jumbo lump crab, poached shrimp, local butter lettuce, heirloom tomatoes, citrus, avocado, egg, pickled red onion, green goddess dressing 21

### BY LAND

*gluten free bun available*

#### CHEF'S BURGER\*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 16

*veggie burger available*

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, cilantro cream 16.5

#### FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 17

#### GRILLED RAINBOW TROUT

fingerling potatoes, arugula, citrus beurre blanc, fresh crab 19

#### DUROC PORK CUBAN SANDWICH

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


#### GRILLED CHICKEN SALAD

organic field greens, dried cranberries, almonds, focaccia crumbles, goat cheese\*, buttermilk herb dressing 16

#### BEACHSIDE VEGAN

french beans, 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.*