



## 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, ogo 14

#### CAULIFLOWER

pine nut gremolata, black garlic aioli, parmesan 9.5

#### CEVICHE\*

lime marinated fresh fish, verde pico, corn chips 15.5

#### WAGYU BEEF BRESAOLA\*

dry cured, pickled golden beets, petite arugula, asian pear, california olive oil 12

#### BBQ RIBS

duroc all natural, 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

#### ROASTED MUSHROOM FLATBREAD

oyster mushrooms, burrata cheese, arugula, apple cider vinaigrette 11

### SOUP & BY GARDEN

#### SEAFOOD CHOWDER

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

#### APPLE & 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

#### HEIRLOOM TOMATO PANZANELLA

fresh mozzarella, aged balsamic, petite basil, california extra virgin olive oil, toasted focaccia 12

### BY SEA

#### GUAJILLO ROASTED FISH

herb citrus tabbouleh, 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, black truffle 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.