

*dinner***SET SAIL**

CRISPY CALAMARI
macadamia panko crusted,
sweet & sour sauce 13.5

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

**JUMBO LUMP
CRABCAKE**
pickled corn remoulade, shitake
mushroom frisee salad 17

CEVICHE
key lime marinated fresh fish,
verde pico, corn chips 15.5

BBQ RIBS 
duroc all natural, brown sugar &
cumin rubbed, sambal bbq sauce 15

**CRISPY LOBSTER
SPRING ROLLS**
shiitake ginger cabbage, thai basil
pesto, red chile lime sauce 16


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

TARTARE TOSTADA*
yellowfin tuna, whipped avocado,
gochujang aioli, pickled ginger
slaw 14

**ROASTED MUSHROOM
FLATBREAD**
oyster mushrooms, burrata cheese,
arugula, apple cider vinaigrette 11

CAULIFLOWER
pine nut gremolata, black garlic
aioli, parmesan 9.5

SURF AND TURF
japanese bbq glazed pork belly,
sweet chili aioli, grilled octopus
apple salad, wonton crackers 15

GRILLED PRAWNS 
basil, prosciutto wrapped,
garlic dijon vinaigrette 15

BY GARDEN

PRESSED WATERMELON 
roasted yellow tomatoes, pistachios,
feta, blackberry basil vinaigrette 10

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


**STRAWBERRY &
CANDIED WALNUT**
organic field greens, goat cheese,
cranberry balsamic 9.5

BY SEA

SHRIMP RAVIOLI
house made ricotta basil ravioli,
sautéed shrimp, oyster mushrooms,
lobster beurre blanc, pine nut
gremolata 25

**CURRY & CUMIN
CRUSTED AHI*** 
coconut basmati rice, cauliflower &
snap peas, 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, sweet corn puree,
mole spice, grilled summer squash,
roasted red pepper coulis 28

BY LAND

SURFING STEAK*
prime top sirloin, herb grilled jumbo
shrimp, garlic whipped potatoes,
sweet corn succotach, sun dried
cherry port reduction 28

CHEF'S BURGER*
sirloin & brisket blend, tillamook
smoked cheddar, grilled onions,
special sauce, potato bun 16

add duroc applewood bacon 3
add avocado 2

FILET MIGNON*
peppercorn crust, grilled summer
squash, garlic mash, gorgonzola
demi 38

add lobster tail 25
add shrimp skewer 5
add seared scallops 10

CAESAR
lemon, garlic & anchovy vinaigrette,
focaccia croutons, manchego
cheese 8.5

**HEIRLOOM TOMATO
PANZANELLA**
fresh mozzarella, aged balsamic,
petite basil, california extra virgin
olive oil, herb focaccia croutons 10


**GUAJILLO ROASTED
FISH**
herb citrus tabbouleh,
roasted tomatillo vinaigrette,
smoked almond pesto 29

LOBSTER TAIL 
coconut basmati rice, succotash

SINGLE TAIL 30
DOUBLE TAIL 52

SEARED SCALLOPS*
almond crusted,
sweet corn succotash,
lemon paprika vinaigrette 32.5

**DOUBLE R RANCH
RIBEYE** 
brown butter baked Japanese sweet
potato, summer squash, green onion
sauce verde, cherry butter 45

BEACHSIDE VEGAN 
sugar snap peas, sweet potato,
brown rice, cauliflower,
coconut curry sauce,
spicy tomato chutney 19

**BRICK PRESSED
HALF CHICKEN**
all natural, japanese sweet potato,
snap peas & cauliflower, sauce
verde, blackberry vinaigrette 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.*