



lunch

SET SAIL

CRISPY CALAMARI

macadamia panko crusted,
sweet & sour sauce 13.5

JUMBO LUMP CRABCAKE

pickled corn remoulade, shitake
mushroom frisee salad 17

TARTARE TOSTADA*

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

CAULIFLOWER

pine nut gremolata, black garlic
aioli, parmesan 9.5

CEVICHE

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

SURF AND TURF

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

BBQ RIBS

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

ROASTED MUSHROOM FLATBREAD

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

GRILLED PRAWNS

basil, prosciutto wrapped,
garlic dijon vinaigrette 15

AHI SASHIMI*

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

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 9.5

CAESAR

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

ROASTED BEETS

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

PRESSED WATERMELON

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

HEIRLOOM TOMATO PANZANELLA

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

BY SEA

GUAJILLO ROASTED FISH

herb citrus tabbouleh,
roasted tomatillo vinaigrette,
smoked almond pesto 19.5

AHI POKE BOWL*

jasmine rice, maui onion,
edamame, pickled papaya,
avocado, seaweed salad 17

MIXED SEAFOOD POT

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

SESAME CRUSTED SHRIMP SALAD

frisee, butter lettuce, grilled 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, potato bun 16

add duroc applewood bacon 3
add avocado 2

STEAK & WEDGE*

prime top sirloin, petite 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 croutons,
manchego cheese 17

GRILLED RAINBOW TROUT

fingerling potatoes, arugula,
lemon paprika vinaigrette,
fresh crab 19

PANKO CRUSTED ALBACORE

jasmine rice, charred snap peas,
sweet & spicy aioli, unagi glaze,
pickled cucumber 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 croutons,
drunken goat cheese, buttermilk
herb dressing 16

BEACHSIDE VEGAN

sugar snap peas, sweet potato,
brown rice, cauliflower,
coconut curry sauce,
spicy tomato 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.*