

Thanksgiving 2019

SET SAIL

SEAFOOD CHOWDER

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

JUMBO LUMP CRABCAKE

pickled corn remoulade, shiitake mushroom, radish, arugula 17

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

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan 9.5

AHI POKE ROLLS*

soy chili dipping sauce 17

ROASTED MUSHROOM FLATBREAD

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

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 13.5

APPLE & CANDIED WALNUT

organic field greens, goat cheese*, cranberry balsamic 8.5

ROASTED BEETS

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

CAESAR

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

PANZANELLA SALAD

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

MAIN COURSE

HERB ROASTED TURKEY DINNER

adult 35 / child 15

cornbread wild mushroom pecan stuffing, black truffle turkey jus, garlic mashed potatoes, roasted local vegetables, cranberry orange sauce

FILET MIGNON*

peppercorn crust, white cheddar potato gratin, butternut succotash, burgundy sauce 38

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

GARLIC CRUSTED 'DOUBLE R RANCH' PRIME RIB

garlic mash potatoes, roasted fall vegetables, au jus, horseradish cream, applewood smoked salt 36

MIXED SEAFOOD POT

maine lobster, scallop, shrimp, fresh fish, saffron tomato broth, risotto cake 33

SALMON

sustainably raised, mole spiced, baby sweet potato, asparagus, red pepper coulis, citrus 28

LOBSTER TAIL

coconut basmati rice, butternut squash succotash

SINGLE TAIL 30

DOUBLE TAIL 52

BEACHSIDE VEGAN


french beans, sweet potatoes, brown rice, coconut curry sauce, tomato apricot chutney 19

SHRIMP RAVIOLI

house made ricotta basil ravioli, sautéed shrimp, oyster mushrooms, lobster sauce, pine nut gremolata 25

CURRY & CUMIN CRUSTED AHI*

coconut basmati rice, french beans, harissa vinaigrette, green papaya salad 33

 *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.*