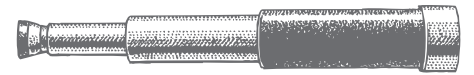




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER FORTY YEARS

san diego restaurant week brunch

TWO COURSES \$30

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce

STRAWBERRY & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

BRUSSELS SPROUTS

shishito peppers, pine nut gremolata, black garlic aioli, parmesan

OR

CHOICE OF DESSERT

KIMO'S ORIGINAL HULA PIE®

individual slice of the classic.

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

NEW YORK STYLE CHEESECAKE

almond cookie crust, coconut and shortbread cookie crumble, passion fruit coulis

SEASONAL SORBET

fresh berries

CHOICE OF ENTREE

HUEVOS RANCHEROS

pinto beans, crispy corn tortilla, queso fresco, two eggs, jalapeno salsa, pico de gallo, cilantro cream
add duroc applewood bacon 3
add avocado 2

ACHIOTE ROASTED FISH

farro, corn, roasted tomatoes, shishito pepper, roasted tomatillo vinaigrette

BEACHSIDE VEGAN

french beans & mushrooms, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney

EGGS BENEDICT

poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes

BOTTLE WINE SPECIAL

THE DIVER
brut

7/25

GLASS WINE SPECIALS

BANSHEE
pinot noir, sonoma county


7

MOHUA
sauvignon blanc, marlborough, new zealand

7

RICKSHAW
chardonnay, california

7

 *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.*

*vegetarian prix fixe meal available
no splitting or sharing tax, beverages and gratuity are additional
local and state taxes will be added to all food and beverage items*