



SET SAIL

GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 17.5

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 18

CEVICHE*

lime marinated fresh fish, cilantro, jalapeño, cucumber, red onion, avocado, tortilla chips 15.5

CAESAR

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 10

PEAR & CANDIED WALNUT SALAD*

organic field greens, goat cheese, cranberry balsamic 13

ROASTED BEETS*

goat cheese, whipped avocado, citrus, baby kale, spicy sweet pumpkin seeds, apple cider vinaigrette 12

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 16.5

BRUSSEL SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 11

AHI POKE STACK*


avocado, sushi rice, gochujang aioli, sweet soy reduction, pickled papaya, jalapeño, furikake wonton chips 21

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 10.5

JUMBO LUMP CRABCAKE

pickled corn remoulade, shaved radish, arugula, pickled shiitake mushrooms 23

 *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.*

A 20% gratuity is requested for parties of eight or more.

BY SEA

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 19.5

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake 25

ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette 24

FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 19

BY LAND

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 18
add duroc applewood bacon 3
add avocado 2

GRILLED CHICKEN MEDITERRANEAN SALAD*

baby kale, cucumber, tomato, feta cheese, kalamata olive tapenade, spicy sweet pumpkin seeds, lemon basil vinaigrette 17.5

BEACHSIDE VEGAN

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney 17

STEAK & WEDGE*

double r ranch prime top sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 25

DESSERT

HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, bruleed banana 13

NEW YORK STYLE CHEESE CAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit couli 11

SEASONAL SORBET

fresh berries 9

KIDS *kids 12 & under, all items come with choice of rice, fries, or fresh fruit*

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 9.5

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 11

MAC & CHEESE

freshly cooked pasta, house-made cheddar cheese sauce 8.5

GRILLED CHICKEN

wayne farms all natural chicken breast, seasoned and grilled 10

FRESH FISH & CHIPS

battered, fried crisp 13