

## lunch

### SET SAIL

#### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 16.5

#### GRILLED PRAWNS

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

#### BRUSSELS SPROUTS

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

### SOUP & BY GARDEN

#### SEAFOOD CHOWDER

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

#### PEAR & CANDIED WALNUT\*

organic field greens, goat cheese, cranberry balsamic 13

### BY SEA

#### ACHIOTE ROASTED FISH

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

#### AHI POKE BOWL\*

sesame soy dressing, onion, avocado, pickled papaya, kimchi, jalapeño, sushi rice 21

#### BAJA FISH TACOS

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

### BY LAND

#### STEAK & WEDGE\*

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

#### 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*

*veggie burger & gluten free bun available*

### KID'S MENU *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

#### FRESH FISH & CHIPS

battered, fried crisp 13

#### BBQ RIBS

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

#### CEVICHE\*

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

#### CAESAR

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

#### ROASTED BEETS\*

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

#### FRESH FISH CAESAR

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

#### MIXED SEAFOOD POT

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

#### FRESH FISH & CHIPS

beer battered fresh fish, crunchy cabbage slaw, french fries, tartar sauce 23

#### ROASTED TURKEY SANDWICH\*

all natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll 17.5

#### 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

#### MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce 8.5

#### GRILLED CHICKEN

wayne farms all natural chicken breast, seasoned & grilled 11

 *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.*