



## dinner

### 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

#### BBQ RIBS

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

### 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

#### MIXED SEAFOOD POT

lobster, mussels, shrimp, fresh fish, saffron tomato broth, risotto cake 35

#### SHRIMP SCAMPI

sautéed spaghetti squash, pine nuts, risotto cake, garlic herb butter, manchego 29

#### TOGARASHI SPICE CRUSTED AHI\*

sushi rice cake, bok choy, shiitake & brown beech mushrooms, soy butter, pickled green papaya 36

### BY LAND

#### SURFING STEAK\*

prime top sirloin, spice grilled jumbo shrimp, garlic whipped potatoes, roasted cauliflower, chimichurri sauce 35

#### 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*

#### BEACHSIDE VEGAN

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney 25

### 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

#### CEVICHE\*

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

#### JUMBO LUMP CRABCAKE

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

#### AHI POKE STACK\*

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

#### 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

#### ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette 33.5

#### SUMAC CRUSTED NORWEGIAN SALMON

butternut squash puree, baby bok choy, shiitake & brown beech mushrooms, orange fennel salad, blood orange vinaigrette 30

#### DOUBLE LOBSTER TAIL

organic brown jasmine rice, broccolini, herb butter 59

#### PAN ROASTED HALF CHICKEN

all natural, gruyère potato gratin, broccolini, calabrian chili chimichurri, white balsamic gastrique 27

#### PASSION FRUIT SOY BRAISED SHORT RIB

garlic whipped potatoes, stir fry vegetables, charred pineapple vinaigrette, namasu shaved cucumber 38

#### FILET MIGNON\*

peppercorn crust, gruyère potato gratin, broccolini, burgundy balsamic reduction 45

*take any entrée surfing*

*add a lobster tail 27  
add shrimp skewer 13*

#### FRESH FISH & CHIPS

battered, fried crisp 13

#### MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce 8.5

#### GRILLED CHICKEN

wayne farms all natural chicken breast, seasoned & grilled 11