

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

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

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*

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.*