



SET SAIL

GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 18

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 19

CEVICHE*

lime marinated fresh fish, cilantro, jalapeño, cucumber, red onion, avocado, tortilla chips 16

CAESAR

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 11

STRAWBERRY & CANDIED WALNUT SALAD*

organic field greens, goat cheese, cranberry balsamic 13

BURRATA SALAD

hierloom tomato, micro basil, aged balsamic, extra virgin olive oil, sea salt 19

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17

BRUSSEL SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 13

AHI SASHIMI*

shaved jalapeño, cabbage, yuzu shoyu, china rose sprouts 21

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 12

MUSSELS

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 17

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, fried leeks 25

ACHIOTE ROASTED FISH

farro, corn, roasted tomatoes, 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

BEACHSIDE VEGAN

roasted cauliflower, okinawa sweet potato, bloomsdale spinach, french beans, mushroom, sushi rice cake, coconut curry sauce, tomato apricot chutney 17

GRILLED CHICKEN

MEDITERRANEAN SALAD*

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

STEAK & WEDGE*

brandt farms all-natural USDA prime 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

 *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.

