





## lunch


### SET SAIL


**CRISPY CALAMARI**  
macadamia nut panko crusted,  
sweet & sour sauce 17

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

**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, red onion, cucumber,  
avocado, tortilla chips 16

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

**AHI SASHIMI\***  
shaved jalapeño, cabbage, yuzu shoyu,  
china rose sprouts 21



 *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.*

### SOUP & BY GARDEN

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


**STRAWBERRY & CANDIED  
WALNUT\***  
organic field greens, goat  
cheese, cranberry balsamic 13

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

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

### BY SEA

**ACHIOTE ROASTED  
FISH**  
farro, corn, roasted tomatoes,  
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

**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,  
fried leeks 25

**FRESH FISH & CHIPS**  
beer battered fresh fish, crunchy  
cabbage slaw, french fries, tartar  
sauce 23


### 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  
veggie burger & gluten free bun  
available*

**STEAK & WEDGE\***   
brandt frams all-natural USDA prime  
sirloin, iceberg, cherry tomatoes,  
aged balsamic, duroc bacon, blue  
cheese dressing 25

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

sea

FOOD

FRIENDS

SERVING FRIENDS FOR OVER FORTY YEARS

JDM 050223