



dinner

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted,
sweet & sour sauce 17

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli,
pickled papaya slaw, sesame soy dressing 21

GRILLED PRAWNS

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

BRUSSELS SPROUTS

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

BBQ RIBS

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

SOUP & BY GARDEN

SEAFOOD CHOWDER

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

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, fried leeks 35

SHRIMP MOLE

black rice risotto, red bell pepper, brown beech
mushrooms, spinach, mole sauce, avocado mousse,
pickled pearl onions 29

TOGARASHI SPICE CRUSTED AHI*

sushi rice cake, stir fry vegetables, yuzu kosho
vinaigrette, pickled green papaya 36

MAINE DIVER SCALLOPS*

butternut squash puree, white bean cassoulet, duck
confit, spinach, salsa macha, citrus 39

BY LAND

SURFING STEAK*

brandt farms all-natural USDA prime sirloin, spice
grilled shrimp, garlic whipped potatoes, roasted
cauliflower, calabrian chili 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

roasted cauliflower, sweet potato, bok choy stir fry,
mushroom, sushi rice cake, coconut curry sauce,
tomato apricot chutney 27

MUSSELS

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

CEVICHE*

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

JUMBO LUMP CRABCAKE

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

AHI SASHIMI*

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

CAESAR

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

BURRATA & CITRUS*

watercress, extra virgin olive oil, pumpkin spiced pepitas,
focaccia crumble, sea salt, aged balsamic 19

ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, fennel,
roasted tomatillo vinaigrette 35

SUMAC CRUSTED NORWEGIAN SALMON

butternut squash purée, broccolini, blood orange
gastrique 33

DOUBLE LOBSTER TAIL

black rice risotto, bell pepper, shiitake & brown beech
mushrooms, spinach, herb butter 59



PAN ROASTED AIRLINE CHICKEN

duck confit, white bean cassoulet, spinach, blood orange
gastrique, calabrian chili chimichurri 28

PASSION FRUIT SOY BRAISED SHORT RIB

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

FILET MIGNON*

greater omaha's corn fed angus beef, peppercorn
crust, butternut squash purée, broccolini, fig demi,
fig compote 49

*take any
entrée surfing*

*add a lobster tail 27
add 2 spice grilled shrimp 13
add 2 maine diver scallops 18*