

*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** 

true story farms heirloom kurobuta 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 37

**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 69

*take any  
entrée surfing*

*add a lobster tail* 29  
*add 2 spice grilled shrimp* 13  
*add 2 maine diver scallops* 18

**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