



## SET SAIL

### GRILLED PRAWNS

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

### BBQ RIBS

true story farms heirloom kurobuta pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 19

### CEVICHE\*

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

### AHI TOSTADA\*

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

### CAESAR SALAD

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

### PEAR & CANDIED WALNUT SALAD\*

organic field greens, goat cheese, cranberry balsamic 13

### BURRATA & CITRUS SALAD\*

watercress, extra virgin olive oil, pumpkin spiced pepitas, focaccia crumble, sea salt, aged balsamic 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, butternut squash, roasted tomatoes, fennel, 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, sweet potato, bok choy stir fry, 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

### NEW YORK STYLE CHEESE CAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit couli 11


### CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, bruleed banana 13

### 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 will be added for parties of eight or more.*