

*dinner***SET SAIL****CRISPY CALAMARI**

macadamia nut panko crusted,  
sweet & sour sauce 17.5

**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 14

**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 13

**STRAWBERRY & CANDIED WALNUT\***

organic field greens, goat cheese,  
cranberry balsamic 14

**BY SEA****MIXED SEAFOOD POT**

lobster, mussels, shrimp, fresh fish,  
saffron tomato broth, risotto cake, fried leeks 37

**SHRIMP MOLE** 🍷

black rice risotto, brown beech mushrooms, roasted  
corn, red peppers, spinach, mole sauce, avocado  
mousse, pickled pearl onions, cotija cheese 29

**TOGARASHI SPICE CRUSTED AHI\*** 🍷

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

**MAINE DIVER SCALLOPS\*** 🍷

black rice risotto, roasted corn & diced red pepper,  
mushroom, 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 37

**CHEF'S BURGER\***

sirloin & brisket blend, tillamook smoked  
cheddar, grilled onions, iceberg, tomato,  
special sauce, brioche bun, french fries 19

*add duroc applewood bacon 3*

*add avocado 2*

**BEACHSIDE VEGAN** 🍷

truffle soy broth, bok choy, mushroom, baby carrot,  
cauliflower, ramen noodles, bean sprouts, thai herbs 28

**MUSSELS**

coconut tamarind broth, portuguese sausage, green  
onion, shallots, fresno chili 18

**CEVICHE\*** 🍷

lime marinated fresh fish, cilantro, jalapeño,  
red onion, cucumber, avocado, tortilla chips 17

**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 & HEIRLOOM TOMATO\***

cherry tomato, aged balsamic, focaccia crumble, extra  
virgin olive oil, sea salt 19

**LEMON GARLIC ROASTED FISH**

warm orzo salad, corn, roasted poblano, zuchinni,  
squid ink vinaigrette, chili oil, blistered tomatoes 37

**SUMAC CRUSTED  
NORWEGIAN SALMON** 🍷

creamy herb polenta, roasted baby carrot, guava  
gastrique 33

**DOUBLE LOBSTER TAIL** 🍷

black rice risotto, roasted corn, red 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** 🍷

potato pave, asparagus, calabrian chili chimichurri,  
guava gastrique 29

**TRUE STORY FARMS PORK CHOP** 🍷

creamy herb polenta, roasted baby carrots & asparagus,  
guava gastrique, chipotle pineapple relish 40

**FILET MIGNON\*** 🍷

greater omaha corn-fed angus beef, peppercorn crust,  
potato pave, asparagus, fig demi, fig compote 49