

*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 RAMEN 

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, zucchini,
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

roasted fingerling potatoes, broccolini, calabrian chili
chimichurri, guava gastrique 29

TRUE STORY FARMS PORK CHOP 

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

FILET MIGNON*

greater omaha corn-fed angus beef, peppercorn crust,
roasted fingerling potatoes, broccolini, fig demi, fig
compte 49