

*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

THE GARDEN**PEAR & CANDIED WALNUT SALAD***

field greens, goat cheese, cranberry balsamic 14

CAESAR

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

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,
shiitake mushrooms, roasted butternut squash,
spinach, mole negro, 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 butternut squash,
spinach, shiitake & brown beech mushrooms,
salsa matcha, 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 🌱

griddled king trumpet mushroom, roasted butternut squash
& fennel, sautéed rainbow swiss chard, red beet purée,
green apple gelée 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, micro greens 23

AHI SASHIMI*

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

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato,
creamy fish broth, focaccia 13

ROASTED BEET SALAD

beet medley, honey whipped burrata, toasted
pepitas, pomegranate seeds, beet & pomegranate
reduction, tuile 19

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted butternut squash, fennel
& poblano, squid ink vinaigrette, chili oil,
roasted tomatoes 37

**BARBECUE SPICED
NORWEGIAN SALMON**

roasted fingerling potatoes, sautéed rainbow swiss chard,
green apple bourbon gelée, pickled green apple 33

DOUBLE LOBSTER TAIL 🍷

creamy herb polenta, sautéed broccolini, herb &
clarified 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 garlic whipped potatoes, sautéed broccolini,
chicken jus reduction, roasted tomatoes 29

BRAISED SHORT RIB

creamy herb polenta, sautéed rainbow swiss chard,
pancetta demi, pickled green apple 38

FILET MIGNON*

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