



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 17

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*

field greens, goat cheese, cranberry balsamic 14

ROASTED BEET SALAD

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

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17.5

BRUSSEL SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 14

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

MUSSELS

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

BY SEA

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 21

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 25

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted butternut squash, fennel & poblano, squid ink vinaigrette, chili oil, roasted tomatoes 25

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 19
add duroc applewood bacon 3
add avocado 2

CAPRESE SANDWICH

burrata cheese, basil pesto, oven roasted tomato, hummus, sliced tomato & wild arugula, rosemary focaccia, BBQ chips 18

GRILLED CHICKEN

MEDITERRANEAN SALAD*

baby kale, cucumber, tomato, feta cheese, kalamata olive tapenade, spicy sweet pumpkin seeds, lemon basil vinaigrette 19.5

STEAK & WEDGE*

brandt farms all-natural USDA prime sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 27

DESSERT

HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, bruleed banana 14

NEW YORK STYLE CHEESE CAKE


almond cookie crust, coconut and short bread cookie crumble, passion fruit couli 13

SEASONAL SORBET

fresh berries 11



 *Vegan menu item*

 *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.