

lunch

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17.5

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

CEVICHE*

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

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

LEMON GARLIC ROASTED FISH

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

AHI POKE BOWL*

sesame soy dressing, onion, avocado, pickled papaya, kimchi, jalapeño, sushi rice 22.5

BAJA FISH TACOS

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

BY LAND

STEAK & WEDGE*

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

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

veggie burger & gluten free bun available

MUSSELS

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

AHI SASHIMI*

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

AHI TOSTADA*

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

FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 19

MIXED SEAFOOD POT

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

FRESH FISH & CHIPS

beer battered fresh fish, crunchy cabbage slaw, french fries, tartar sauce 23

ROASTED TURKEY SANDWICH*

all-natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll, BBQ chips 18

GRILLED CHICKEN


MEDITERRANEAN SALAD*

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

CAPRESE SANDWICH

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

 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.