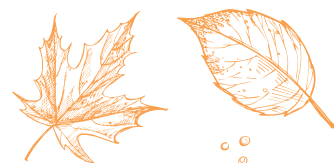


## thanksgiving



### SET SAIL

#### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17.5

#### 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

#### MUSSELS

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

### THE GARDEN

#### PEAR & CANDIED WALNUT SALAD\*

organic field greens, goat cheese, cranberry balsamic 14

#### CAESAR

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

### BY LAND & SEA

#### MIXED SEAFOOD POT

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

#### TOGARASHI SPICE CRUSTED AHI\*

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

#### 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

#### 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

#### 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

#### 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

#### FILET MIGNON\*

greater omaha corn-fed angus beef, peppercorn crust, spiced grilled shrimp, garlic whipped potatoes, roasted cauliflower, calabrian chili chimichurri sauce 62

*take any entrée surfing*

*add a lobster tail 29*

*add 2 spice grilled shrimp 13*

*add 2 maine diver scallops 18*

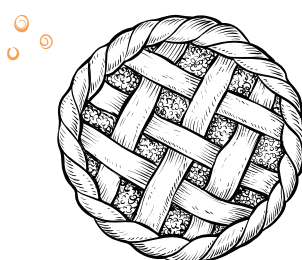
### THANKSGIVING SPECIALS

#### TURKEY DINNER


herb roasted turkey, wild mushroom pecan stuffing, garlic mash potatoes, roasted local vegetables, black truffle turkey jus, cranberry orange sauce 33

#### PRIME RIB

garlic mash potatoes, broccolini, au jus, horseradish cream 38



 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.