



SET SAIL

GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 21

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21

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 23

CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 13

STRAWBERRY & CANDIED WALNUT SALAD*

field greens, goat cheese, cranberry balsamic 15

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 19

BRUSSEL SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 15

AHI SASHIMI*

shaved jalapeño, cabbage, yuzu shoyu 23

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 15

MUSSELS

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 19

BY SEA

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 23

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 27

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted butternut squash, fennel & poblano, squid ink vinaigrette, chili oil, roasted tomatoes 29

FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 22

BY LAND

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 21
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 19

GRILLED CHICKEN

MEDITERRANEAN SALAD*

baby kale, cucumber, tomato, feta cheese, kalamata olive tapenade, spicy sweet pumpkin seeds, lemon basil vinaigrette 22

STEAK & WEDGE*

brandt farms all-natural USDA prime sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 29

DESSERT

HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

NEW YORK STYLE CHEESE CAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit couli 14

CHOCOLATE PEANUT BUTTER TORTE


chocolate ganache, peanut butter cream cheese filling, chocolate gelato, bruleed banana 16

SEASONAL SORBET

fresh berries 13



 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.

A 5% surcharge will be added to takeout orders.