

*dinner***SET SAIL****CRISPY CALAMARI**

macadamia nut panko crusted,
sweet & sour sauce 19

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli,
pickled papaya slaw, sesame soy dressing 23

GRILLED PRAWNS 🍷

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

BRUSSELS SPROUTS

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

BBQ RIBS 🍷

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

THE GARDEN**STRAWBERRY & CANDIED
WALNUT SALAD***

field greens, goat cheese, cranberry balsamic 15

CAESAR

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

BY SEA**MIXED SEAFOOD POT**

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

GRILLED SHRIMP 🍷

black rice risotto, brown beech mushrooms, corn,
bell pepper, swiss chard, mole negro, pickled onions,
avocado mousse, cotija cheese 31

TOGARASHI SPICE CRUSTED AHI* 🍷

sushi rice, garlic french beans, yuzu kosho vinaigrette,
pickled green papaya 38

HOKKAIDO SCALLOPS*

sweet corn succotash, roasted peanut chili
sauce, citrus 39

BY LAND**SURFING STEAK*** 🍷

brandt farms all-natural USDA prime sirloin, spice
grilled shrimp, horseradish whipped potatoes,
broccolini, calabrian chili chimichurri 37

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

BEACHSIDE VEGAN 🌱 🍷

seared trumpet mushrooms, honey & soy marinated
tofu, warm ancient grain salad, sautéed french beans,
curry ginger vinaigrette 28

MUSSELS

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

CEVICHE* 🍷

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

JUMBO LUMP CRABCAKE 🍷

pickled corn remoulade, citrus 25

AHI SASHIMI*

shaved jalapeño, cabbage, kaiwari sprouts, yuzu shoyu 23

SEAFOOD CHOWDER

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

HEIRLOOM TOMATO SALAD

whipped burrata, cherry tomatoes, barrel aged
balsamic, basil, focaccia crumble 19

WATERMELON & CUCUMBER SALAD 🍷

feta cheese, hearts of palm, pistachios, basil oil,
blackberry vinaigrette 15

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted corn, zucchini, fennel &
poblano peppers, poblano cream, blistered tomatoes,
squid ink vinaigrette, chili oil 39

SESAME CRUSTED**NORWEGIAN SALMON** 🍷

warm ancient grain salad, whiskey apple gelée,
curry ginger vinaigrette 37

DOUBLE LOBSTER TAIL 🍷

garlic herb butter, black rice and vegetable risotto,
garlic french beans 74

*take any
entrée surfing*

add a lobster tail 31
add 2 spice grilled shrimp 13
add 2 hokkaido scallops 19

PAN ROASTED CHICKEN 🍷

roasted garlic whipped potatoes, french beans
& broccolini, chicken jus 31

BRAISED SHORT RIB

horseradish whipped potatoes, swiss chard,
pancetta demi, citrus gremolata 39

FILET MIGNON*

greater omaha corn-fed angus beef, sweet corn
succotash, french beans, peppercorn herb butter,
brandy gastrique 53

🌱 *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.