



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, shaved fresno chili, 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

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

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, kaiwari sprouts, 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 mahi mahi, 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 corn, zucchini, fennel & poblano peppers, poblano cream, blistered tomatoes, squid ink vinaigrette, chili oil 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, heirloom tomato & wild arugula, rosemary focaccia, cucumber & kalamata olive salad 19
add grilled chicken 6
add duroc applewood bacon 3

HEARTS OF PALM CHICKEN SALAD  butter lettuce, hearts of palm, roasted red peppers, blue cheese, sea salt hazelnuts, 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 CHEESECAKE
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, brûléed banana 16

SEASONAL SORBET  fresh berries 13



 *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.