

S & A  
FOOD & DRINK  
FRIENDS

lunch

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 19

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

CEVICHE\*

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

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

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted corn, zucchini, fennel & poblano  
peppers, poblano cream, blistered tomatoes, squid ink  
vinaigrette, chili oil 29

AHI POKE BOWL\*

sesame soy dressing, onion, avocado, pickled papaya,  
kimchi, jalapeño, sushi rice 25

BAJA FISH TACOS

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

BY LAND

STEAK & WEDGE\*

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

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

veggie burger & gluten free bun available

MUSSELS

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

AHI SASHIMI\*

shaved jalapeño, cabbage, kaiwari sprouts, yuzu shoyu 23

AHI TOSTADA\*

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

FRESH FISH CAESAR

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

MIXED SEAFOOD POT

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

FISH & CHIPS

beer battered mahi mahi, crunchy cabbage slaw,  
french fries, tartar sauce 25

ROASTED TURKEY SANDWICH\*

all natural turkey, melted brie, apple, tomato apricot  
chutney, arugula, rustique roll, french fries 19

HEARTS OF PALM CHICKEN SALAD


butter lettuce, hearts of palm, roasted red peppers,  
blue cheese, sea salt hazelnuts, basil vinaigrette 22

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

 *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.