

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

PEAR & 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, butternut squash, fennel & poblano peppers, poblano cream, blistered tomatoes, squid ink vinaigrette, chili oil 29

AHI POKE BOWL*

sesame soy dressing, onion, avocado, spicy sesame cucumber salad, kimchi, fresno chili, jasmine 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, cucumber cabbage slaw, sesame soy dressing 23

SEAFOOD CHOWDER

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

ROASTED BEET SALAD

honey whipped burrata, arugula, pomegranate seeds, pumpkin spiced pepitas, apple cider vinaigrette 19

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, tomato & wild arugula, rosemary focaccia, cucumber & kalamata olive salad 19

add grilled chicken 6

add duroc applewood bacon 3

 *Gluten Conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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.