



SERVING FRIENDS FOR OVER FORTY YEARS

dinner

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 19

AHI TOSTADA*

yellowfin tuna, whipped avocado, gochujang aioli, cucumber cabbage 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

PEAR & 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

butternut squash ravioli, swiss chard, lemon butter, shaved parmesan, sage 31

TOGARASHI SPICE CRUSTED AHI*

red jasmine rice, baby bok choy, shiitake & beech mushrooms, spicy sesame cucumber salad, yuzu kosho vinaigrette 38

HOKKAIDO SCALLOPS*

sweet potato succotash, root vegetables, butternut squash, swiss chard, black truffle vinaigrette, citrus 39

BY LAND

SURFING STEAK*

brandt farms all-natural USDA prime sirloin, spice grilled shrimp, garlic whipped potatoes, rainbow cauliflower, baby carrots, 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

sweet potato succotash, rainbow cauliflower & baby carrots, swiss chard, tofu, red jasmine rice, port wine reduction, black truffle herb sauce, sage 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, kaiware sprouts, yuzu shoyu 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

LEMON GARLIC ROASTED FISH

warm orzo salad, butternut squash, fennel & poblano peppers, poblano cream, blistered tomatoes, squid ink vinaigrette, chili oil 39

PEPITA & SESAME CRUSTED NORWEGIAN SALMON

baby bok choy, shiitake & brown beech mushrooms, red jasmine rice, lemon beurre blanc 37

DOUBLE LOBSTER TAIL

garlic herb butter, red jasmine rice, broccolini 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, broccolini, chicken jus 31

BRAISED SHORT RIB

garlic whipped potatoes, swiss chard, pancetta demi, pickled mustard seed 39

FILET MIGNON*

greater omaha corn-fed angus beef, sweet potato succotash, root vegetables, butternut squash, swiss chard, peppercorn herb butter, port wine reduction 53

Vegan menu item

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.