



SERVING FRIENDS FOR OVER FORTY YEARS

## dinner

### SET SAIL

#### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 19.5

#### AHI POKE\*

diced raw yellowfin tuna, sesame soy dressing, coconut cilantro sauce, jalapeño, sweet & spicy sesame crackers 23

#### GRILLED PRAWNS ⑤

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

#### BRUSSELS SPROUTS

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

#### BBQ RIBS ⑤

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21.5

### THE GARDEN

#### STRAWBERRY & CANDIED WALNUT SALAD\*

field greens, goat cheese, cranberry balsamic 15

#### CAESAR

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 13.5

### BY SEA

#### MIXED SEAFOOD POT

lobster, mussels, shrimp, fresh fish, saffron tomato broth, risotto cake, fried leeks 37.5

#### GRILLED SPICED SHRIMP

warm cous cous, zucchini, corn, fennel, blistered tomatoes, sumac yogurt, orange soy gastrique, almond sesame crumble 33

#### ZA'ATAR SPICE CRUSTED AHI\* ⑤

coconut basmati rice, sugar snap peas, moroccan apricot vinaigrette, pickled cucumber 39

#### HOKKAIDO SCALLOPS\* ⑤

carrot ginger purée, bacon aioli, sugar snap peas, orange soy gastrique, citrus 39

### BY LAND

#### SURFING STEAK\* ⑤

brandt farms all-natural USDA prime sirloin, spice grilled shrimp, garlic whipped potatoes, french beans, calabrian chili chimichurri 37.5

#### 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 ⑤

jasmine rice, snap peas & french beans, roasted japanese sweet potato, tofu, coconut green curry sauce 29

#### MUSSELS

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

#### CEVICHE\* ⑤

lime marinated fresh fish, cilantro, jalapeño, red onion, cucumber, avocado, shaved fresno chili, tortilla chips 17.5

#### CRABCAKE ⑤

blue lump crab, pickled corn remoulade, citrus, green onion 25.5

#### HAMACHI SASHIMI\*

japanese yellowtail, spring citrus ponzu, ninja radish, charred serrano oil 23

#### SEAFOOD CHOWDER

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

#### HEIRLOOM TOMATO & BURRATA SALAD

barrel aged balsamic, extra virgin olive oil, focaccia crumble, basil 19

#### SESAME CHICKPEA

#### ROASTED LOCAL FISH

warm orzo salad, zucchini, corn, fennel, roasted red pepper cream, stone fruit guajillo vinaigrette, curry oil 41

#### ALMOND CRUSTED

#### NORWEGIAN SALMON ⑤

coconut basmati rice, french beans, citrus, romesco sauce 37.5

#### DOUBLE LOBSTER TAIL ⑤

garlic herb butter, roasted japanese sweet potato, 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 ⑤

roasted garlic whipped potatoes, broccolini, chicken jus 33

#### PORK CHOP ⑤

kurobuta heritage, potato croquette, french beans, guava balsamic sauce, pickled mustard seeds 44

#### FILET MIGNON\*

greater omaha corn-fed angus beef, carrot ginger purée, broccolini, miso butter, orange soy gastrique 53

⑤ Vegan menu item

⑤ 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.