

## lunch

### SET SAIL

#### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 19.5

#### 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 21.5

#### CEVICHE\*

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

### 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

#### SESAME CHICKPEA ROASTED LOCAL FISH

warm orzo salad, zucchini, corn, fennel, roasted red pepper cream, stone fruit guajillo vinaigrette, curry oil 31

#### AHI POKE BOWL\*

sesame soy dressing, onion, avocado, spicy sesame cucumber salad, kimchi, fresno chili, jasmine rice 25.5

#### BAJA FISH TACOS

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

#### CHILLED LOBSTER & SHRIMP SALAD

field greens, tarragon lemon vinaigrette, avocado, cucumber, sweet corn, ninja radish, heirloom tomatoes, focaccia crumble 35

### BY LAND

#### STEAK & WEDGE\*

brandt farms all-natural USDA prime sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 31


#### 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*

 *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.*

#### MUSSELS

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

#### HAMACHI SASHIMI\*

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

#### AHI POKE\*

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

#### FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 22.5

#### 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 21

#### GRILLED CHICKEN SALAD

field greens, feta cheese, roasted red bell peppers, cucumber, baby tomatoes, sherry dijon vinaigrette, sea salt pepitas 23

#### CAPRESE SANDWICH

fresh mozzarella, tomato, basil pesto, wild arugula, french bread, balsamic reduction, side of field green salad with a sherry dijon vinaigrette 19.5

*add grilled chicken 6*

*add duroc applewood bacon 3*

A 20% gratuity will be added for parties of eight or more  
A 5% surcharge will be added to takeout orders.