



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

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

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri,
lemon, black garlic aioli, parmesan 17

BBQ RIBS

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

THE GARDEN

KALE & DELICATA SQUASH SALAD

baby kale, fuji apples, feta cheese, golden raisins, crispy
chickpeas, creamy tahini dressing 16

CAESAR

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

BY SEA

MIXED SEAFOOD POT

lobster, mussels, shrimp, fresh fish,
saffron tomato broth, risotto cake, fried leeks 39

GRILLED SHRIMP

spiced yam purée, braised savoy cabbage & leeks,
uni butter sauce 33

ZA’ATAR SPICED AHI*

coconut basmati rice, baby bok choy, moroccan apricot
vinaigrette, pickled cucumber 39

HOKKAIDO SCALLOPS*

spiced yam purée, braised savoy cabbage & leeks, bacon
aioli, orange soy gastrique, cara cara oranges 41

BY LAND

SURFING STEAK*

brandt farms all-natural USDA prime sirloin,
spiced grilled shrimp, garlic whipped potatoes,
rainbow cauliflower, calabrian chili chimichurri 39.5

CHEF’S BURGER*

sirloin & brisket blend, tillamook smoked
cheddar, grilled onions, iceberg, tomato,
special sauce, brioche bun, french fries 21.5

add duroc applewood bacon 3
add avocado 2

BEACHSIDE VEGETARIAN

coconut basmati rice, rainbow cauliflower,
baby bok choy, crispy tofu, roasted yams,
coconut tamarind reduction 29

MUSSELS

coconut tamarind broth, portuguese sausage,
green onion, shallots, fresno chili 19.5

CEVICHE*

lime marinated fresh fish, cilantro, jalapeño,
red onion, cucumber, avocado, shaved fresno chili,
tortilla chips 18.5

CRABCAKE

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

HAMACHI SASHIMI*

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

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato,
creamy fish broth, focaccia 15.5

ROASTED BEET SALAD

arugula & frisee, cypress grove goat cheese, cinnamon
spiced almonds, sliced pear, honey mint yogurt, cider
vinaigrette 19

LEMON HARISSA

ROASTED FISH

warm orzo salad, roasted butternut squash &
fennel, roasted tomato, herb butter,
pomegranate vinaigrette 41.5

ALMOND CRUSTED
NORWEGIAN SALMON*

warm couscous, butternut squash & fennel, roasted
tomato, fresh herbs, apricot chutney, romesco sauce 37.5

DOUBLE LOBSTER TAIL

garlic herb butter, coconut basmati rice, broccolini 74

take any
entrée surfing

add a lobster tail 31
add 2 spiced grilled shrimp 13
add 2 hokkaido scallops 19

PAN ROASTED CHICKEN

roasted garlic whipped potatoes, broccolini,
chicken jus 33

SHORT RIB

garlic whipped potatoes, rainbow swiss chard, guava
balsamic sauce, crispy shallots 44

FILET MIGNON*

greater omaha corn-fed angus beef, gruyère gratin
potatoes, broccolini, peppercorn demi sauce 54.5

 *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.