

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 17

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 18.5

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

**LEMON HARISSA
ROASTED FISH**
warm orzo salad, roasted butternut squash & fennel,
roasted tomato, herb butter, pomegranate vinaigrette 31

AHI POKE BOWL*
sesame soy dressing, onion, avocado, kimchi,
pickled carrot & ginger, jalapeño, jasmine rice 25.5

BAJA FISH TACOS
beer battered fresh fish, el nopalito tortillas,
cabbage slaw, pico de gallo, cilantro cream 24

CHILLED LOBSTER & SHRIMP SALAD
field greens, tarragon lemon vinaigrette, avocado,
cucumber, pomegranate seeds, ninja radish,
roasted 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 32.5

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
veggie burger & gluten free bun available

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

HAMACHI SASHIMI*
japanese yellowtail, 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 15.5

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

FRESH FISH CAESAR
daily chef’s preparation, romaine, lemon, garlic &
anchovy vinaigrette, focaccia crumbles, manchego
cheese 23.5

MIXED SEAFOOD POT
fresh fish, shrimp, mussels, saffron tomato broth,
risotto cake, fried leeks 29

FISH & CHIPS
beer battered fresh fish, 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, pear, sherry dijon vinaigrette,
sea salt pepitas 23.5

CAPRESE SANDWICH
fresh mozzarella, tomato, basil pesto, wild arugula, french
bread, balsamic reduction, side of field green salad with a
sherry dijon vinaigrette 21
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.