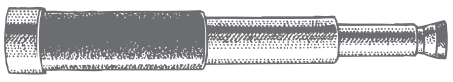
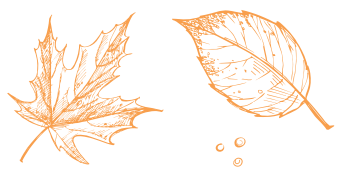
SERVING FRIENDS FOR OVER FORTY YEARS



sea FOOD FRIENDS

thanksgiving



SET SAIL

CRISPY CALAMARI
macadamia nut panko crusted,
sweet & sour sauce 19

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

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 17

JUMBO LUMP CRABCAKE
pickled corn remoulade, citrus 25

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

HAMACHI SASHIMI*
japanese yellowtail, citrus ponzu, ninja radish, charred
serrano oil 23

POKE ROLLS
yellowfin ahi poke, crisp fried, seaweed salad, tobiko,
honey sriracha soy dipping sauce 23

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

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

BY LAND & SEA

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

ZA'ATAR SPICED AHI
coconut basmati rice, baby bok choy, moroccan apricot
vinaigrette, pickled cucumber 39

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

CHEF'S BURGER*
sirloin & brisket blend, tillamook smoked
cheddar, grilled onions, iceberg, tomato,
special sauce, brioche bun, french fries 21.5

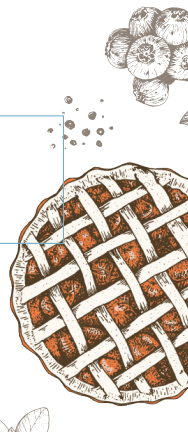
add duroc applewood bacon 3
add avocado 2

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

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

take any entrée surfing

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



THANKSGIVING SPECIALS

TURKEY DINNER
herb roasted turkey, wild mushroom pecan stuffing,
garlic whipped potatoes, rainbow cauliflower & baby
carrots, truffle turkey jus, cranberry orange sauce 37

PRIME RIB
garlic whipped potatoes, broccolini, au jus,
horseradish cream 45



Gluten Conscious – these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peantus, tree nuts, and shellfish.

**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.

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