



Restaurant Menu

Openers

House baked sourdough bread and whipped butter Free

Crudités for two – farmer's market fresh veggies with choice of ranch or green goddess house dressings 12

Seafood charcuterie – all fresh caught: oysters on the half shell, lobster, stone crab claw, shrimp and scallops 35

Fish sticks with caviar and our secret dip 12

Small Plates and Bowls

Jerk chicken skewers 14

Fried coconut shrimp with chipotle aioli 16

Tuna poke bowl 10

Leafy Stuff

Wedge salad with jumbo shrimp 19

Clam chowder 21

Caesar salad with seared tuna 17

Pasta

Scampi – tagliolini with sweet prawns 25

Pasta vongole – linguine with scallops, white wine and parsley 29

The Sea

Blackened big king salmon, capers 33

Pepper crusted ahi tuna – red wine peppercorn sauce 35

Fish and chips – lingcod dipped in house tempura batter with steak fries 25

Cioppino – catch of the day, clams, mussels, shrimp, crab in orange juice-red wine-garlic-marinara sauce 33

The Land

Chicken parmesan – classic family style 37

Bone-in ribeye – 21 day dry aged grass fed beef 47

Classic filet of beef with béarnaise sauce 43

Classic home style hamburger – ground sirloin and brisket 29

Desserts

Flourless chocolate cake with vanilla bean ice cream 19

Choice of daily sorbets or gelato 15

House special butter cake with crème fraiche 17

Chef's cookies of the day 13