

*appetizers*

- LAVENDER DINNER ROLLS** \$10  
SERVED WITH AGAVE HONEY BUTTER
- ROASTED CHICKEN WINGS\*** \$15  
BUFFALO | PICKLED VEGETABLES  
BLUE CHEESE ANCHOVY DRESSING
- POPCORN BAY SCALLOPS** \$15  
SWEET AGAVE ORANGE VELOUTÉ SAUCE
- CRISPY CALAMARI** \$15  
PARMESAN CHEESE | RED SWEET PEPPERS  
HOUSEMADE MARINARA BASIL SAUCE
- ROASTED GARLIC SHRIMP\*** \$15  
½ LB. | OLD BAY LEMON OIL PARSLEY SAUCE
- CHERRYSTONE MIDDLENECK CLAMS\*** \$15  
DOZEN | CHORIZO WHITE WINE CREAM  
SAUCE | DINNER ROLL
- SEAFOOD COCONUT SOUP\*** \$15  
SCALLOPS | SHRIMP | CRAB MEAT | BACON  
BITS
- SPICY CATALAN MUSSELS\*** \$14  
ALMOND PICADA | GARLIC OIL | PARSLEY  
DINNER ROLL
- SEARED ESPRESSO AHI TUNA** \$18  
YUCA PUREE | WHITE RICE | SOY MAYO  
SAUCE
- TIDAL DIP** \$16  
SPINACH | ARTICHOKE | PARMESAN CHEESE  
ADD: SHRIMP OR CRAB FOR \$4

*salads*



- FARM KALE CAESAR\*** \$14  
RADISH | PARMESAN CHEESE | LEMON ANCHOVY  
DRESSING | GARLIC BREAD DINNER ROLL
- MALABAR SPINACH SALAD\*** \$14  
STRAWBERRIES | BLUEBERRIES | PECANS  
BLUE CHEESE | BALSAMIC VINAIGRETTE
- GARDEN WATERMELON RADISH \*** \$14  
CUCUMBER | TOMATOES | WHIPPED FETA | GREEN  
BEANS | BABY ARUGULA | LEMON OIL  
VINAIGRETTE

ADD: CHICKEN \$12 | SHRIMP \$14 | SALMON \$16  
 SCALLOPS \$21 | NEW YORK STRIP \$23

*raw bar*



**CHEF'S SELECTION \***

SERVED WITH SHALLOT MIGNONETTE & COCKTAIL  
 HALF DOZEN \$19 | DOZEN \$32

- BAKED OYSTER ROCKEFELLER** \$19  
(4) SPINACH | PANKO | PARMESAN CHEESE | HOLLANDAISE  
SAUCE

*mains*

- KOBE BEEF WAYGU BURGER** \$21  
SUNNY SIDE UP EGG | SWEET CARAMELIZED ONIONS  
WHIPPED FETA | ARUGULA | TOMATO | BRIOCHE BUN  
HAND CUT FRIES
- WILD CHINOOK SALMON\*** \$36  
PEEWEE POTATOES | GREEN BEANS | TOMATOES  
SPINACH | LEMON CAPER WINE SAUCE
- NEW ORLEANS STYLE GUMBO\*** \$27  
SHRIMP | ANDOUILLE SAUSAGE | WHITE RICE | GUMBO  
SAUCE
- WILD RED SNAPPER\*** \$37  
ASPARAGUS | GREEN BEANS | PEEWEE POTATOES  
COCONUT CLAM BROTH
- CIOPPINO SEAFOOD STEW\*** \$40  
CLAMS | MUSSELS | SCALLOPS | SHRIMP | FISH  
FENNEL SAFFRON BROTH
- LINGUINE & CLAMS** \$29  
SHRIMP | TOMATOES | SPINACH | GARLIC CREAM SAUCE
- USDA PRIME NEW YORK STRIP \*** \$55  
21 DAY DRY AGED | RED WINE BALSAMIC REDUCTION  
TRUFFLE POTATO PUREE | SEASONAL VEGETABLES
- USDA PRIME FILET MIGNON\*** \$58  
BLACK GARLIC PEPPERCORN SAUCE  
TRUFFLE POTATO PUREE | SEASONAL VEGETABLES

*sides*

- CRAB MAC & CHEESE** \$10
- HAND CUT FRIES\*** \$7
- CREAMY MUSHROOM RISOTTO\*** \$10
- PARMESAN BRUSSELS SPROUTS\*** \$10
- SEASONAL VEGETABLES\*** \$10
- TRUFFLE POTATO PUREE\*** \$7

\*Indicates Gluten Free Items