

STARTERS

- THAI CALAMARI** | fried calamari, citrus chili sauce, honey sriracha, thai basil | 16
- TRUFFLE FRIES** | truffle oil, garlic butter, parmesan cheese, french fries | 10
- SPINACH ARTICHOKE DIP** | artichoke hearts, spinach, cream cheese, onions, pita bread | 16
- COCONUT CURRY MUSSELS & CLAMS** | NE green lipmussels, Manila clams, green curry, crostini | 18
- CHOWDER TOTS** | New England style clam chowder, bacon bits, tater tots, cheddar cheese | 14
- CRISPY BRUSSEL SPROUTS** | pancetta, apple maple vinaigrette, panko parm, pomegranate seeds | 13
- AHI POKE “NACHOS”** | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 17
- TROPICAL CEVICHE** | shrimp, coconut mango sauce, cilantro, red onion, cucumber, tahin, jicama | 20

SOUP


NEW ENGLAND
SEAFOOD CHOWDER | 9

TOMATO BISQUE | 8

SALADS

ADD | chicken 7 | salmon 10 | tiger prawns 11 | available grilled or blackened


- CAESAR** | romaine, tomatoes, fennel, parmesan cheese, herb butter croutons, caesar dressing | 15
- BEET SALAD** | red & golden beets, spring mix, crumbled goat cheese, candied walnuts, lemon thyme vinaigrette | 16
- COBB** | romaine, grilled chicken, bacon, blue cheese crumbles, egg, avocado, tomato, red onion, blue cheese dressing | 18



RAW & CHILLED

OYSTERS | 3 for 10 | half dozen 18 | full dozen 34
Chef's seasonal selection

TIGER PRAWNS | half dozen 15 | full dozen 28
black tiger prawns, house cocktail sauce



BUNS

served with crispy fries or upgrade to sweet potato fries | 3 garlic truffle fries | 3, side salad | 3, veggie patty available

- FOCACIA GRILLED CHEESE + TOMATO BISQUE** | focaccia bread, mozzarella, confit tomatoes, basil, tomato bisque | 16
- **CALI SANDWICH** | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house aioli | 17
- **DOUBLE SMASH BURGER** | two smashed all beef patties, caramelized onions, american cheese, house aioli, fixings | 17
Add Avocado | 3 Add Bacon | 2

ENTREES

- BEER BATTERED FISH & CHIPS** | cage caught Alaskan cod, house tartar, crispy fries | 18
- THAI PASTA** | mixed vegetables, red cabbage, Thai fresh herbs, santaka peppers, cracked peanuts tamarind sour sauce | 20
ADD | chicken 7 | tiger prawns 11 | egg 3
- ATLANTIC SALMON** | rainbow chard, mashed potatoes, lemon butter sauce, mediterranean relish | 28
- CHICKEN FLORENTINE** | pound chicken, creamy spinach, mozzarella, roasted fingerling potatoes, broccolini | 25
- *PESCADO DEL MAR** | white fish stuffed with pacific lump crab, shrimp, pilaf rice, salsa Veracruzana, cauliflower | 30
- *PAN SEARED FISH** | Loup de Mer fillet, lemon cream risotto, wild mushrooms, asparagus, cherry tomatoes, chimichurri sauce| 29
- *RIBEYE STEAK** | 14oz bone in Ribeye, bacon herb butter basted, truffle fries, caramelized onion, demi glaze | 36
add | “surf style” - grilled shrimp (3) | 6

AVAILABLE AFTER 4:30

SWEETS

SEASONAL BREAD PUDDING | 9

PISTACHIO BUTTER CAKE | 8