

SOUP

NEW ENGLAND

SEAFOOD CHOWDER | 9

TOMATO BISQUE | 8


## STARTERS

- CRISPY CALAMARI | fried calamari, calabrian cherry peppers.house-made tartar and cocktail sauces | 17
- TRUFFLE FRIES | truffle oil, garlic butter, parmesan cheese, french fries | 12
- FRIED ARTICHOKE HEARTS | herb-panko crust, parmeseano, lemon zest, cilanto aioli | 16
- BACON WRAPPED DATES | topped with blue cheese, served over mashed potatoes| 16
- CRISPY BRUSSEL SPROUTS | garlic confit, citrus gastrique, pancetta, parmesan, balsamic | 17
- AHI POKE “NACHOS” | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 19
- TROPICAL CEVICHE | shrimp, coconut mango sauce, cilantro, red onion, cucumber, tahin, jicama | 21

## SALADS

ADD | chicken 7 | salmon 10 | tiger prawns 11 | available pan seared 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 | 17
- HOUSE SALAD | mixed greens, fennel, tomatoes, croutons, blue cheese crumbles, cherry-wine vinagrette | 13



### RAW & CHILLED

**OYSTERS** | 3 for 11 | half dozen 19 | full dozen 35  
Chef's seasonal selection

**TIGER PRAWNS** | half dozen 15 | full dozen 29  
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\*\*

- FOCACCIA GRILLED CHEESE + TOMATO BISQUE | House-blend cheese, roasted garlic tomatoes, basil, tomato bisque | 17
- \*\*CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house aioli | 18
- \*\*PIERSIDE BURGER | 8oz burger, white cheddar cheese, onion jam, arugula, tomato, house aioli | 19
- LOBSTER GRILLED CHEESE | brioche toast, gouda, cheddar, garlic butter, old bay fries| MP\*
- \*\*CUBANO | grilled ham, pulled pork, pickle, cheddar cheese, stone ground IPA aoili | 25

Add Avocado | 3   Add Bacon | 2

## ENTREES

- BEER BATTERED FISH & CHIPS | cage caught Alaskan cod, house tartar, crispy fries | 19
- ATLANTIC SALMON | rainbow chard, garlic bleu mashed potatoes, lemon butter sauce, mediterranean relish | 34
- PONZU CHICKEN| grilled marinated chicken, furikake rice, broccoli tempura, Hawaiian ponzu sauce | 27
- PENNE PASTA | shrimp, artichoke heart, cherry tomato, fresh basil, asparagus, tomato cream sauce, parmesan | 29
- THAI PASTA | mixed vegetables, Thai fresh herbs, peanuts, tamarind sour sauce | 21
- ADD | chicken 7 | tiger prawns 11 | egg 3
- \*WAGYU SKIRT STEAK| garlic bleu mashed potatoes, asparagus, balsamic, cippolini onion, chimichurri sauce | 49
- Add Oscar Style | 15

SWEETS

CITRUS OLIVE OIL CAKE | 15

BRULEE CHEESECAKE| 13