



STARTERS

- CALAMARI** | fried calamari, citrus chili sauce, cilantro aioli | 16
- CRISPY BRUSSEL SPROUTS** | sweet chili vinaigrette, roasted pepper aoli, roasted red pepper | 13 | add bacon + 1
- SHISHITO PEPPERS** | yuzu-black garlic vinaigrette lime, cilantro, smoked salmon, ricotta salata | 17
- AHI TARTARE** | fresh soy ginger ahi poke, charred avocado, sliced cucumber, squid ink chicharron | 19
- WHITE BEAN HUMMUS** | garlic naan, baby carrots, radish, cucumber, roasted garlic, tahini | 15

SALADS

ADD | chicken 7 | steak 10 | salmon 10 | 3 tiger prawns 10 | swordfish 10 | scallops 12

- ELOTE SALAD** | grilled kale, grilled corn, black beans, Anaheim pepper dressing, queso fresco, lime cheek | 16
- COBB** | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, croutons, ranch | 17
- BLOOD ORANGE AND ROASTED PEAR SALAD** | endive and arugula, orange butter vinaigrette, chopped hazelnuts | 16

RAW & CHILLED



- OYSTERS** | 3 for 10 | half dozen 18 | full dozen 32
chef's seasonal selection
- COCKTAIL TIGER PRAWNS** | half dozen 14 | full dozen 26
black tiger prawns, house cocktail sauce
- DAILY CIVECHE** | ask your server for today's special | 24

BUNS

served with crispy fries or upgrade to sweet potato fries + 2, garlic truffle fries + 3, side salad + 3, veggie patty available

- SWORDFISH SANDWICH** | blackened swordfish, grilled ciabatta, tomato relish, chipotle aoli, spinach, red onion fennel | 18
- CRISPY CHICKEN SANDWICH** | fried chicken, brioche lemon garlic aoli, melted jack cheese, tomato | 17
- PIERSIDE BURGER** | 8oz prime U.S.D.A beef, butter lettuce, tomato, jam, smoked goudai, kimchi aioli | 16
Add Avocado | 2 Add Bacon | 2

ENTREES

- CRISPY SKIN SALMON** | pan seared Coho, cauliflower puree, pickled mustard seed and herbs | 29
- FISH TACOS** | beer Battered cod, avocado creme, roasted tomato salsa | 17
- MUSHROOM RAVIOLI** | house made pasta, mushroom duxelle, vegan nasturtium pesto, garlic bread | 27
- QUINOA BOWL** | red quinoa, vegetables,, champagne vinaigrette | 17
- PAN ROASTED SCALLOPS** | seared diver scallops, fennel puree, fava beans, maitake mushrooms | 31
- BEER BATTERED FISH & CHIPS** | cage caught Alaskan cod, house tartar, crispy fries | 17
sweet potato fries + 2 or garlic truffle fries + 3

ENTREES

AVAILABLE AFTER 4PM

- PACIFIC SNAPPER** | tomato relish, grapefruit, fennel, artichoke, Castelvetrano olives, cumin cream sauce | 30
- ROASTED CHICKEN** | dark and white meat, rolled, mashed potato, green beans, marsala wine | 26
- BRAISED SHORT RIB** | 5 hour braised short rib, carrot puree, roasted carrots, pickled beech mustard | 32

SWEETS

- BANANA BREAD** | 8
- CINNAMON DOUGHNUTS** | 9
- APPLE TART** | 8
- MOUSSE CAKE** | 9