



SOUP

SEAFOOD CHOWDER | 9

STARTERS

- CALAMARI | fried calamari, citrus chili sauce, cilantro aioli | 16
- CRISPY BRUSSEL SPROUTS | sweet chili vinaigrette, roasted pepper aoi, 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 | swordfishi 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 aoi, 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