

STARTERS

- THAI CALAMARI** | fried calamari, citrus chili sauce, honey sriracha | 15
TRUFFLE FRIES | truffle oil, garlic butter, parmesan cheese, french fries | 9
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, onions, pita bread | 15
CHOWDER TOTS | New England style clam chowder, bacon bits, tater tots, cheddar cheese | 14
COCONUT CURRY MUSSELS & CLAMS | N.Z. green lip mussels, Manila clams, green curry, crostini | 16
CRISPY BRUSSEL SPROUTS | pancetta, apple maple vinaigrette, panko parm, pomegranate seeds | 13
OCTOPUS AL FUEGO | char-grilled Spanish octopus & onion skewer, red sweet chipotle sauce, crostini | 16
AHI POKE "NACHOS" | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 16
SPICY CEVICHE BOWL | shrimp, octopus, oyster, hamachi, cucumbers, tomatoes, avocado, papaya, habanero pepper, red onions, cilantro, agave syrup, lime juice | 19

SOUP

NEW ENGLAND
SEAFOOD CHOWDER | 9

TOMATO BISQUE | 7

SALADS

ADD | chicken 6 | salmon 9 | tiger prawns 10 | 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 | 15

COBB | romaine, grilled chicken, bacon, blue cheese crumbles, egg, avocado, tomato, red onion, blue cheese dressing | 18

RAW & CHILLED



OYSTERS | 3 for 9 | half dozen 16 | full dozen 30
 Chef's seasonal selection

TIGER PRAWNS | half dozen 14 | full dozen 26
 black tiger prawns, house cocktail sauce

SOUTHERN MEXICO SHRIMP COCKTAIL | 18

AGUACHILES DE LA PLAYA | 17

HAMACHI CRUDO | 16



BUNS

served with crispy fries or upgrade to sweet potato fries + 2, 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 | 16

****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 | 17

VEGAN PLATTER | seasonal vegetables, vegan fritters, carrot puree, vegan cheese | 26

ATLANTIC SALMON | grilled salmon, baby heirloom carrots, creamy vegetable risotto, lemon pesto beurre blanc sauce | 26

CHICKEN FLORENTINE | pound chicken, creamy spinach, mozzarella, roasted fingerling potatoes, broccolini | 24

***PESCADO DEL MAR** | white fish stuffed with pacific lump crab, shrimp, pilaf rice, salsa Veracruzana | 29

***SEAFOOD GUAZZETTO** | clams, mussels, shrimp, squid, salmon, king crab, savory broth, foccacia | 32

***RIBEYE STEAK** | 14oz bone in Ribeye, bacon herb butter basted, truffle fries, caramelized onion, demi glaze | 35
 add | "surf style" - grilled shrimp (3) | 6

AVAILABLE AFTER 4:30PM

SWEETS

CHOCOLATE MOUSSE | 8

SEASONAL BREAD PUDDING | 9

PISTACHIO BUTTER CAKE | 8