

STARTERS

- CALAMARI** | fried calamari, citrus chili sauce, cilantro aioli | 15
SHRIMP & GUAC | grilled shrimp, fresh guacamole, tortilla chips | 17
BACON DATES | smoked gouda, spring mix, honey balsamic glaze | 13
GRILLED CHEESE & TOMATO BISQUE | grilled sourdough, mozzarella, cheddar, fresh basil | 14
CRISPY BRUSSEL SPROUTS | house-made honey balsamic glaze, panko parm crust | 12 | add bacon + 1
BAKED RIGATONI | rigatoni pasta, creamy vegetable bolognese sauce, melted mozzarella | 14
COCONUT CURRY MUSSELS & CLAMS | N.Z. green lip mussels, Manila clams, green curry, crostini | 16
SEAFOOD STACK | shrimp, octopus, ahi tuna, jicama, mango, cucumber, avocado, baja style cocktail sauce | 16
CRAB CAKE BITES | crab cake, cream cheese, panko crust, creamy roasted pepper aioli, tartar sauce | 16
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 15
AHI POKE "NACHOS" | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 14
SHRIMP TACOS (2) | tempura shrimp, red cabbage, spicy mayo, mango pico, fresh cilantro, jicama tortilla | 13



SOUP

- NEW ENGLAND
SEAFOOD CHOWDER** | 8
TOMATO BISQUE | 7

SALADS

ADD | chicken 6 | steak 10 | salmon 9 | tiger prawns 9 | seared ahi 9 | available grilled or blackened

- CAESAR** | green kale, heirloom cherry tomatoes, fennel, parmesan, croutons, house caesar (romaine optional) | 13
BEET SALAD | braised red & golden beets, spring mix, goat cheese, fennel, lemon thyme vinaigrette | 15
COBB | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, croutons, ranch | 17
BURRATA SALAD | spring mix, burrata cheese, balsamic dressing, kalamata olives, heirloom cherry tomatoes, fresh basil, red onion, grilled crostini and sun-dried pesto | 15
GARDEN SALAD | grilled corn, cherry tomatoes, cucumber slices, red onion, watermelon radish, arugula, feta cheese, pepita seed, herb vinaigrette | 14



RAW & CHILLED

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

COCKTAIL TIGER PRAWNS | half dozen 13 | full dozen 24
black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and seafood citrus crudo,
house cocktail sauce, red wine mignonette, horseradish

BUNS

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

- SEARED AHI SANDWICH** | spice crusted ahi, asian slaw, crispy wontons, daikon radish, wasabi aioli, orange miso dressing | 18
CALI SANDWICH | grilled chicken breast, bacon, avocado, tomato, butter lettuce, jalapeno, cheddar, house aioli | 16
PIERSIDE BURGER | 8oz prime U.S.D.A beef, butter lettuce, tomato, caramelized onions, havarti, house aioli | 15
Add Avocado | 2 Add Bacon | 2

ENTREES

- GRILLED ATLANTIC SALMON** | corn pesto, lemon butter sauce, fingerling potatoes, vegetable medley | 26
GINGER SOY SCALLOPS | seared diver scallops, soy ginger beurre blanc, garlic mash, tempura green beans, wasabi aioli | 26
SEARED SEA BASS | lemon butter sauce, purple cauliflower, roasted yucca, garden tomato relish | 28
CRUSTED AHI | black pepper crusted, soy beurre blanc, coconut ginger rice, fresh mango pico, wasabi aioli | 28
BEER BATTERED FISH & CHIPS | cage caught Alaskan cod, house tartar, crispy fries | 17
sweet potato fries + 2 or garlic truffle fries + 3
BRAISED SHORT RIBS | wild mushroom risotto, red wine demi-glace, crispy onions | 27
FREE RANGE CHICKEN | grilled or fried, creamy red pepper turmeric sauce, roasted fingerling potatoes, grilled asparagus | 22
SKIRT STEAK (8OZ) | fingerling potatoes, grilled asparagus, chimichurri, labneh, red pickled onions | 29
PORK MEDALLIONS | mushroom marsala sauce, brussel sprouts, roasted yucca, balsamic glaze | 28

SIDES

- crispy fries | 6
sweet potato fries | 7
truffle fries | 9
garlic mash | 7
grilled asparagus | 7
green salad | 7

SWEETS

- Very Berry Creme Brulee | 9
Seasonal Bread Pudding | 9
Traditional Butter Cake | 9