


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 | 13 | add bacon + 1
- 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 | 18
- AHI POKE “NACHOS” | marinated fresh ahi poke, house-made crispy wontons, wasabi aioli, spicy mayo sauce | 15
- CRAB CAKE | lump crab meat, crispy flakes, frisee lettuce, tamarind glaze, kimchi aioli | 15



SOUP

NEW ENGLAND

SEAFOOD CHOWDER | 8

TOMATO BISQUE | 7

SALADS

ADD | chicken 7 | steak 10 | salmon 10 | tiger prawns 10 | seared ahi 10 | available grilled or blackened

- CAESAR | romaine wedge, avocado, crispy bacon, parmesan cheese, croutons, house caesar dressing | 13
- BEET SALAD | braised red & golden beets, spring mix, crumbled goat cheese, fennel, lemon thyme vinaigrette | 15
- COBB | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, croutons, ranch | 17
- SUMMER SALAD | chopped kale, artichoke hearts, zucchini, radishes, red onion, cherry tomatoes, pepita seeds, crumbled goat cheese, herb vinaigrette, served with a grilled crostini | 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

TACOS

- ASADA TACOS | oaxaca cheese, onion, cilantro, guajillo sauce, corn tortilla, traditional rice and fried beans | 16
- AL PASTOR | marinated and roasted pork, fresh pineapple, cilantro, onion, fresh avocado crema, corn tortilla, traditional rice and fried beans | 16

ENTREES

- GRILLED ATLANTIC SALMON | corn pesto, lemon butter sauce, fingerling potatoes, vegetable medley | 28
- GINGER SOY SCALLOPS | seared diver scallops, soy ginger beurre blanc, garlic mash, tempura green beans, wasabi aioli | 29
- SEARED SEA BASS | lemon butter sauce, purple cauliflower, roasted yucca, garden tomato relish | 30
- 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-glaze, 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

SIDES

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

SWEETS

- PANNA COTTA | sweet orange glaze and fresh strawberries | 8
- SEASONAL BREAD PUDDING | 9