


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
- CRISPY BRUSSEL SPROUTS | house-made honey balsamic glaze, panko parm crust | 12 | add bacon + 1
- SEAFOOD STACK | shrimp, octopus, ahi tuna, jicama, mango, cucumber, avocado, baja style cocktail sauce | 16
- CRAB CAKE BITES | crab cake, cream cheese, panko crust, roasted pepper creamy 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
- SAMBAZON BOWL | acai, granola, mango, strawberries, blueberries, pineapple, banana, kiwi, coconut , honey | 14



SOUP

NEW ENGLAND

SEAFOOD CHOWDER | 8

TOMATO BISQUE | 7

SALADS

ADD | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened

- CAESAR | green kale, heirloom cherry tomatoes, fennel, parmesan, croutons, house caesar (romaine optional) | 13
- COBB | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, croutons, ranch | 17
- HEIRLOOM TOMATO & BURRATA SALAD | spring mix, burrata cheese, heirloom cherry tomatoes, fresh basil, lemon pepper drizzle, balsamic glaze, served with 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 | 12



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 | 14
- Add Avocado | 2 Add Bacon | 2

TACOS

served with tator tots, french fries or side salad

- FISH TACOS (2) | fried fish, green cabbage, pico de gallo, serrano ranch, avocado crema, corn tortilla | 13
- SHRIMP TACO (2) | tempura shrimp, red cabbage, spicy mayo, mango pico, fresh cilantro, jicama tortilla | 13
- CALAMARI TACO (2) | fried calamari, green cabbage, cheddar cheese, spicy mayo, pico de gallo, flour tortilla | 13

LUNCH SPECIALS

- CHORIZO CHILAQUILES | grilled chorizo, green sauce, crispy tortillas, fried egg, onion, cilantro, queso fresco, cream | 15
- “WET” BURRITO | potato tots, tomatoes, onions, queso fresco, cream, fried eggs, green salsa | 14
- GRILLED CHEESE & TOMATO BISQUE | grilled sourdough, mozzarella, cheddar, fresh basil | 14
- GRILLED ATLANTIC SALMON | corn pesto, lemon butter sauce, fingerling potatoes, vegetable medley | 26
- BEER BATTERED FISH & CHIPS | cage caught Alaskan cod, house tartar, crispy fries | 17
- | sweet potato fries + 2 or garlic truffle fries + 3

SIDES

- crispy fries | 6
- tator tots | 7
- sweet potato fries | 7
- grilled asparagus | 7
- truffle fries | 9
- green salad | 7

SWEETS

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