


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 | 14
CRISPY BRUSSEL SPROUTS | house-made honey balsamic glaze, panko parm crust | 13 | add bacon + 1
SEAFOOD STACK | shrimp, octopus, ahi tuna, jicama, mango, cucumber, avocado, baja style cocktail sauce | 16
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
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 7 | salmon 10 | shrimp 10 | 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

- SHORT RIB SLIDERS** | ciabatta bun, horseradish cream, fresh cilantro, sliced pickles, crispy onions | 15
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

served with traditional rice and fried beans

- FISH TACOS** | fried fish, green cabbage, pico de gallo, serrano ranch, fresh avocado crema, corn tortilla | 13
ASADA TACOS | oaxaca cheese, onion, fresh cilantro, guajillo sauce, corn tortilla | 16
AL PASTOR | marinated and roasted pork, fresh pineapple, fresh cilantro, onion, fresh avocado crema, corn tortilla | 16

LUNCH SPECIALS

- GRILLED CHEESE & TOMATO BISQUE** | grilled sourdough, mozzarella, cheddar, fresh basil | 15
STREET CORN WRAP | street corn, lettuce leaves, paprika lemon mayo, cotija cheese, radishes, fresh cilantro | 14
GRILLED ATLANTIC SALMON | corn pesto, lemon butter sauce, fingerling potatoes, vegetable medley | 28
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 | green salad 7 |
| truffle fries 9 | grilled asparagus 7 |

SWEETS

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