

STARTERS

- SEAFOOD CHOWDER | homemade New England chowder | 8
- 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 parmesan crust | 13 | add bacon + 1
- CHOWDER TOTS | New England style clam chowder, green onions, cheddar cheese, crispy bacon | 13
- 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 | 16

GREENS

- add chicken 7 | salmon 10 | steak 10 | prawns 10 | seared ahi 10 | available grilled or blackened
- BEET SALAD | braised red & golden beets, spring mix, goat cheese, fennel, lemon thyme vinaigrette | 15
- CASEAR | green kale, heirloom cherry tomatoes, fennel, croutons, parmesan, house caesar dressing (romaine optional) | 13
- COBB | romaine, butter lettuce, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, croutons, ranch | 17



RAW & CHILLED

- COCKTAIL PRAWNS | half dozen \$13 | full dozen \$24 | black tiger prawns, cocktail sauce
- OYSTERS | 3 for \$9 | half dozen \$16 | full dozen \$30 | chef’s seasonal selections

FOOD SPECIALS

- ASADA TACO | 4  
oaxaca cheese, cilantro, onions, guajillo sauce, corn tortilla
- SHRIMP OR CRISPY FISH TACO | 4  
green cabbage, avocado crema, serrano ranch, Pico de Gallo, corn tortilla
- GRILLED CHICKEN TACO | 4  
fried wontons, sweet chili sauce, onions, cilantro, Thai basil
- FAJITA VEGGIE TACO | 4  
mixed vegetables, cilantro, cheddar cheese, lettuce, sour cream
- AL PASTOR TACO | 4  
pineapple, onions, cilantro, jalapeno dressing
- CALAMARI TACO | 4  
crispy calamari, green cabbage, cheddar cheese, spicy mayo, pico de gallo, corn tortilla
- ASADA POTATO TOTS | 14  
grilled steak, cheddar cheese, beans, avocado crema, jalapenos, fresh cilantro, Pico de Gallo
- STUFFED QUESADILLA | 13  
al pastor, beans, pineapple, oxaxaca cheese, avocado, pico de gallo

DRINK SPECIALS

- Well Drinks | 6
- |                            |                             |                 |
|----------------------------|-----------------------------|-----------------|
| Leez Fitch Charadonnay   7 | Jalapeno-Mint Margarita   8 | Pacifico   4    |
| Angeline Pinot Noir   7    | Jalapeno Business   8       | Racer 5 IPA   5 |

BUNS

- served with crispy fries or upgrade to sweet potato fries +2 or garlic truffle fries +3, veggie patty available
- SEARED AHI SANDWICH | spice crusted ahi, asian slaw, crispy wontons, wasabi aioli, orange miso dressing | 18
- CALI SANDWICH | grilled chicken breast, bacon, havarti, avocado, tomato, jalapeno, house aioli, butter lettuce | 16
- PIERSIDE BURGER | caramelized onions, butter lettuce, tomato, havarti, house aioli | 15
- ADD AVOCADO 2 | BACON 2

ENTREES

- FREE RANGE CHICKEN | choice of fried or grilled, creamy red pepper turmeric sauce, roasted fingerling potatoes, grilled asparagus | 22
- GRILLED ATLANTIC SALMON | grilled salmon and corn pesto, lemon butter sauce, fingerling potatoes, vegetable medley | 26
- BEER BATTERED FISH & CHIPS | Del Mar Street lager batter, cage caught Alaskan cod, house tartar, crispy fries | 17 | SWEET POTATO FRIES +2 OR GARLIC TRUFFLE FRIES +3

SWEETS

- Very Berry Creme Brulee | 9
- Seasonal Bread Pudding | 9