

STARTERS

- OYSTERS ROCKEFELLER** | bacon and spinach bechamel sauce, parmesan, pernod glaze | 20
CALAMARI | fried calamari, citrus chili sauce, honey sriracha | 14
SHRIMP & GUAC | grilled shrimp, fresh guacamole, tortilla chips | 17
POKE WONTONS | spice crusted ahi, mango relish, spicy mayo, wasabi aioli, soy glaze | 14
STEAMED ARTICHOKE | housemade garlic aioli, fresh herb vinaigrette | 13
BACON DATES | smoked gouda, spring mix, honey balsamic glaze | 12
COCONUT CURRY MUSSELS & CLAMS | N.Z. green lip mussels, Manila clams, green curry, crostini | 16
BAJA TOSTADAS | fresh ahi poke, spicy mayo, wasabi aioli, red onion, cabbage, cucumbers, seaweed salad | 16
CRAB DIP | Pacific crab, parmesan, mozzarella, bechamel sauce, served with crostini and taro chips | 16
CRISPY BRUSSEL SPROUTS | bacon bits, honey balsamic glaze, panko parm crust | 12
GORGONZOLA MAC | applewood bacon, caramelized onion, panko parmesan crust | 14 | add jalapeno + 1
GRILLED CHEESE & TOMATO BISQUE | grilled sourdough, mozzarella, cheddar, fresh basil | 14
GARLIC TRUFFLE FRIES | 9



SOUP

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

GREENS

- add chicken 6 | steak 8 | seared ahi 8 | atlantic salmon 8 | tiger prawns 8 | available grilled or blackened
HOUSE MIXED GREENS | spring mix, heirloom cherry tomatoes, fennel, croutons, house golden dressing | 12
CAESAR | green kale, heirloom cherry tomatoes, fennel, parmesan, croutons, house caesar (romaine optional) | 13
STRAWBERRY ARUGULA SALAD | arugula, goat cheese, candied pecans, bacon, strawberries, champagne vinaigrette | 15
BEET SALAD | braised red & golden beets, spring mix, goat cheese, fennel, lemon thyme vinaigrette | 15
COBB | romaine, butter lettuce, 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 tapenade spread | 15

RAW & CHILLED



- COCKTAIL PRAWNS** | half dozen 13 | full dozen 24
 black tiger prawns, house cocktail sauce
OYSTERS | 3 for 9 | half dozen 16 | full dozen 30
 chef's seasonal selections
CHILLED SEAFOOD PLATTER | 34
 6 tiger prawns, 6 oysters and fresh poke
 house cocktail sauce, red wine mignonette, horseradish

BUNS

served with crispy fries or upgrade to sweet potato fries +2, garlic truffle fries + 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

ENTREES

CHEFS SPECIAL : CHEF'S INSPIRATION MADE WITH FRESH SEASONAL INGREDIENTS

- FREE RANGE CHICKEN** | choice of grilled or fried, garlic mash, sauteed broccolini, capers, red pepper cream sauce | 22
GRILLED ATLANTIC SALMON | smashed potatoes, grilled asparagus, lemon butter, corn pesto | 26
GINGER SOY SCALLOPS | seared diver scallops, garlic mash, tempura green beans, soy ginger beurre blanc | 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
BRAISED SHORT RIBS | garlic mash, grilled asparagus, fresh peppercorn, demi-glace | 26
SKIRT STEAK | 8oz, smashed potatoes, grilled asparagus, chimichurri, labneh, red pickled onions | 26
THAI PASTA | sweet tamarind soy sauce, rice noodles, tofu, sliced vegetables, sesame seeds, peanuts, fresh herbs | 16
BLACKENED AHI | seared ahi, sticky rice, coleslaw, avocado, soy ginger beurre blanc | 28
VEGETARIAN PLATE | marinated with herbs & grilled : artichokes, portobello mushrooms, asparagus, heirloom cherry tomatoes, onions | 20

SIDES

- garlic mash | 6
 crispy fries | 6 grilled asparagus | 7
 sweet potato fries | 7 green salad | 6
 smashed potatoes | 7 broccolini | 7

SWEETS

- Peanut Butter Mud Pie | 9
 Homemade Cheesecake | 9
 Rum Caramel Banana Bread Pudding | 9