

doxie SIUSH

## boneless WINGS

1/2 lb- \$7 | 1 lb- \$13 sub cauliflower upon request

spicy agave GF pickled celery, toasted sesame

> **pineapple teriyaki** chive, pineapple flower

cayenne butter GF roasted garlic ranch, blue cheese crisp

> kona bbq GF cilantro, sweet potato nest

peanut butter miso GF peanut crumble, cucumber

chipotle habanero GF pickled peppers, fresh herbs

**garlic cotija** vidalia onion strings, poblano velouté

## SIDES

manchego beignets \$6 creamy coleslaw GF \$5 spiced black beans GF \$5 smoked tomato soup GF \$6 sea salt fries GF \$5 ] add gueso + bacon \$5

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## SEAFOOD

chowder poutine GF \$19 lobster, scallop + clam chowder, cheese curds, bacon, chive gremolata

colossal fish taco \$17 crispy wild caught snapper, radish, romaine, chipotle lime vinaigrette, pico, cilantro aioli | *try it grilled*!

coconut-crusted shrimp \$22 blue crab coleslaw, sweet thai chili, plantain chips

**lobster mac n' cheese** \$23 garlic confit, lobster cream, asiago, old bay crumb

**fish n' chips GF** \$18 crispy wild caught snapper, lemon, dill-caper tartar, sea salt fries



**island burger** \$15 vidalia onion strings, grilled pineapple, sharp cheddar, smoked paprika mayo | with sea salt fries

spicy chicken sandwich \$13
pepperjack, creamy slaw, spicy agave crispy chicken,
brioche | with sea salt fries

kona bbq pork grilled cheese \$16 jalapeño cornbread, havarti, caramelized onion | with smoked tomato soup

**portabella + black bean enchiladas** \$15 cajun rice, poblano velouté, crème fraîche

**pork belly fried rice** \$16 sunny egg, peanut crumble, teriyaki glaze

**braised beef nachos GF** \$15 ancho tequila queso, pickled red onion, black beans, green chile chimichurri, cilantro

tahini caesar salad \$14 pulled crouton, heart of palm, sundried tomato, coconut bacon, shaved parmesan | add crispy chicken \$5, coconut shrimp \$10, or grilled snapper \$9