

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