

STARTERS

- THAI CALAMARI | lightly fried calamari, honey sriracha dressing | 15
- CHOWDER TOTS | New England style clam chowder, crispy bacon | 14
- CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parm crust | 13
- AHI POKE “NACHOS” | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 16
- BUFFALO CAULIFLOWER | beer battered cauliflower florets, buffalo sauce, ranch dressing | 14
- TRUFFLE FRIES | truffle oil, parmesan cheese, parsley | 11

SOUP

NEW ENGLAND  
CLAM CHOWDER | 11



RAW & CHILLED

OYSTERS | 3 for 9 | half dozen 16 | full dozen 30  
chef's seasonal selection

SUNRISE CEVICHE | 19  
shrimp, avocado, mango, mandarine orange, red onion, cucumber, cilantro, lime

COCKTAIL TIGER PRAWNS | half dozen 16 | full dozen 30  
black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | 50  
6 tiger prawns, 6 oysters, sunrise ceviche, house cocktail sauce,  
red wine mignonette, horseradish

SALADS

- ADD | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened
- CAESAR SALAD | romaine, tomatoes, fennel, shaved parmesan, croutons, caesar dressing | 15
- BEET SALAD | roasted beet, herb chevre cheese, frisee, red onion, golden balsamic | 16
- OHANA WRAPS | marinated chicken, farmers market veggies, Korean chili lime glaze,  
purple cabbage and lettuce wraps, citrus slaw | chicken 20 | shrimp 24
- HEIRLOOM BURRATA SALAD | mixed green, lemon vinaigrette, heirloom tomatoes, basil,  
burrata cheese, crostini with olive tempenade | 22

BUNS

served with choice of french fries, side salad, tater tots 2, brussel sprouts 4, truffle fries 6,  
\*lettuce wrap available\*

- ADD | bacon 2 | avocado 5 | add fried egg 3
- CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house aioli | 17
- DOUBLE SMASH CHEESEBURGER | two smashed patties, caramelized onions, American cheese, house aioli, w/ "fixings" | 17
- SEARED AHI SANDWICH | crusted ahi, Asian slaw, crispy wontons, daikon sprouts, wasabi aioli, miso glaze | 18
- SALMON BLT | grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 20

ENTREES

- BEER BATTERED FISH & CHIPS | wild black Alaskan cod, house tartar, crispy fries | 20
- FAJITAS | pepper medley, onions, cilantro, garlic | Chicken 20 | Shrimp 22 | Vegetarian 19
- ARROZ CON POLLO | one-pound, seared herb citrus chicken, rice pilaf | 29
- HERBED SALMON | skin on pan seared Atlantic salmon, roasted cauliflower, beurre blanc sauce, rice pilaf | 27
- \*SHRIMP SCAMPI | farfalle pasta, tomatoes, capers, shrimp, creamy white wine sauce | 27
- \*LINGUINI DEL MARE | mussels, clams, shrimp, EVO, garlic, italian parsley, lemon, tomato, white wine | 28
- \*SEABASS | pan seared seabass, pomodori chique sauce, wild mushroom and asparagus risotto | 32
- \*SHORT RIB | braised and served over creamy polenta, citrus asian slaw | 32
- \*RIBEYE | bone in 14oz Ribeye, demi glaze, caramelized onion, truffle fries | 38

\*Only Available after 4:00PM\*

SWEETS

SEASONAL BREAD PUDDING | 11

MATCHA CINCO LECHES CAKE | 11

CHEF'S GELATO/SORBET | 8

PLEASE ENJOY RESPONSIBLY, WE HAVE THE RIGHT TO REFUSE SERVICE TO ANYONE

\*MODIFICATIONS AND SUBSTITUTIONS MAY BE POLITELY DECLINED\*

18% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.