

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
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, smoked gouda, onions, pita bread | 16
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

ANDES CEVICHE | 19
purple sweet potatoes, leche de tigre, grilled corn, wild snapper

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

CHILLED SEAFOOD PLATTER | 50
6 tiger prawns, 6 oysters, Andes 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 CHICKEN WRAPS | marinated chicken, farmers market veggies, Korean chili lime glaze, purple cabbage and lettuce wraps, citrus slaw | 20
COBB SALAD | iceberg and romaine lettuce blend, chicken, bacon, egg, avocado, tomato, red onion, blue cheese crumbles, blue cheese dressing | 19

BUNS

served with 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
SEARED AHI SANDWICH | crusted ahi, Asian slaw, crispy wontons, daikon sprouts, wasabi aioli, miso glaze | 18
SALMON BLT | salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 20
DOUBLE SMASH CHEESEBURGER | two smashed patties, caramelized onions, American cheese, house aioli, w/ "fixings" | 17

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, asparagus, beurre blanc sauce | 27
***GRILLED CHICKEN PASTA** | bowtie pasta, basil, wild mushroom, tomato, nutmeg, parmesan cream sauce | 25
***LINGUINI DEL MARE** | mussels, clams, shrimp, EVO, garlic, italian parsley, lemon, tomato, white wine | 28
***SEABASS** | seared seabass, pomodoro chique sauce, wild mushroom and asparagus risotto | 32
***SHORT RIB** | braised short rib, creamy white polenta, citrus asparagus slaw | 35

Only Available after 5:00PM

SWEETS

- SEASONAL BREAD PUDDING** | 11
MATCHA CINCO LECHES CAKE | 11
CHEF'S GELATO | 8

IN CONSIDERATION OF COVID 19 HARDSHIPS
3% HAS BEEN ADDED TO EACH CHECK TO ASSIST WITH ADDITIONAL COSTS