

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
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 20
AHI POKE "NACHOS" | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 16
CRAB CAKE BITES | seared crab cake, panko crust, roasted pepper creamy aioli, succotash | 18
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, smoked gouda, onions, pita bread | 15
TRUFFLE FRIES | truffle oil, parmesan cheese, parsley | 11

SOUP

**NEW ENGLAND
CLAM CHOWDER** | 9

RAW & CHILLED



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



HAMACHI | 22

heirloom tomatoes, watermelon radish, cucumber, scallions, ponzu sauce

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 | 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, tater tots +2, side salad, truffle fries +6, brussel sprouts +4

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

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, pomodori chique sauce, wild mushroom and asparagus risotto | 32

ARROZ CON POLLO | one-pound, seared herb citrus chicken, rice pilaf | 29

RIBEYE STEAK | 14oz bone in Ribeye, herb butter basted, truffle fries and grilled asparagus | 36

ADD | "surf style" - grilled shrimp (3) | 6

SWEETS

PORK FLOSS BUNS | 10

SEASONAL BREAD PUDDING | 11

MATCHA CINCO LECHES CAKE | 11

CHEF'S GELATO/SORBET | 8

IN CONSIDERATION OF COVID 19 HARDSHIPS

3% HAS BEEN ADDED TO EACH CHECK TO ASSIST WITH ADDITIONAL COSTS

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness
Please inform staff/management of any known allergies before ordering