

### 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

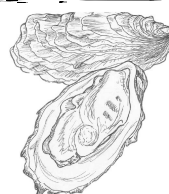
### SOUP

**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