

STARTERS

- THAI CALAMARI** | lightly fried calamari, honey sriracha dressing | 15
CHOWDER TOTS | New England style clam chowder, crispy bacon, tater tots | 14
CRISPY BRUSSEL SPROUTS | homemade 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, cream cheese, 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 | 11

SOUP

**NEW ENGLAND
CLAM CHOWDER** | 9

RAW & CHILLED

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

SUNRISE CEVICHE | 19

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 rainbow 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, chicken, bacon, egg, avocado, tomato, red onion, blue cheese crumbles, blue cheese dressing | 19

TACOS

SHRIMP | two grilled shrimp, tacos, cabbage mix, pico de gallo, avocado salsa, corn tortilla | 15

FISH | beer battered mahi mahi, mixed cabbage, roasted pico de gallo, avocrema, corn tortilla | 14

BUNS

served with tater tots +2, french fries, 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, butter lettuce, jalapeno, gouda, aioli | 17

DOUBLE SMASH CHEESEBURGER | two smashed beef patties, grilled onions, American cheese, house aioli, with "fixings" | 17

SEARED AHI SANDWICH | crusted ahi, asian slaw, crispy wontons, daikon, wasabi oil, miso glaze | 18

SALMON BLT | grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 18

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

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

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