


STARTERS

- CHOWDER TOTS | New England style clam chowder, crispy bacon | 14
- CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parm crust | 14
- SMOKED SHASHITO PEPPERS | applewood smoked shashito peppers, ponzu, parmesan | 15
- AHI POKE “NACHOS” | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 17
- BUFFALO CAULIFLOWER | beer battered cauliflower florets, buffalo sauce, ranch dressing | 15
- TRUFFLE FRIES | truffle oil, parmesan cheese, parsley | 12

SOUP

NEW ENGLAND  
CLAM CHOWDER | 11

RAW & CHILLED



OYSTERS | 3 for 11 | half dozen 19 | full dozen 35  
chef's seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 18 | full dozen 33  
black tiger prawns, house cocktail sauce

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

CHILLED SEAFOOD PLATTER | 56  
6 tiger prawns, 6 oysters, sunrise ceviche, house cocktail sauce, red wine mignonette, horseradish

GREENS

- ADD | chicken 6 | salmon 9 | shrimp 9 | available grilled or blackened
- SHRIMP TOSTADA SALAD | tangy blackedned shrimp, mango cowboy caviar, spicy ranch, tostada bowl | 16
- 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

BUNS

- served with choice of french fries, side salad, tater tots 2, brussel sprouts 4, truffle fries 6,  
\*lettuce wrap available 2\*
- ADD | bacon 2 | avocado 5 | add fried egg 3
- CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house aioli | 18
- DOUBLE SMASH CHEESEBURGER | two smashed patties, grilled onion, American cheese, house aioli, w/ “fixings” | 18
- SALMON BLT | grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 21
- FISH SANDWICH | fried battered cod loin, iceberg lettuce, tomato, pickles, american cheese, tartar sauce | 18

ENTREES

- BRONZINO | whole grilled sea bass, rice pilaf, black garlic avocrema, mango chutney | 35
- 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, truffle oil chimichurri | 27
- \*COFFEE RUB PORK CHOP | sous vide porterhouse pork chop, broccolini, pepper medley, kabocha squash puree | 30
- \*LINGUINI DEL MARE | mussels, clams, shrimp, EVO, garlic, italian parsley, lemon, tomato, white wine | 28
- \*SHORT RIB | braised and served over creamy polenta, citrus asian slaw | 32
- \*FLAT IRON | 12oz steak, black garlic herbed compote butter, roasted sweet potatoes, brussel sprouts, demi glaze steak sauce | 45 | surf style | 55 |

\*Only Available after 4:00PM\*

SWEETS

PURPLE VELVET BREAD PUDDING | 11

BROWNIE BUTTER CAKE | 11

PUMPKIN CREME BRULEE | 11

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

\*MODIFICATIONS AND SUBSTITUTIONS MAY BE POLITELY DECLINED\*

20% 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.