

STARTERS

- CHOWDER TOTS | New England style clam chowder, crispy bacon | 14
- CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parm crust | 14
- TRUFFLE FRIES | truffle oil, parmesan cheese, parsley, ranch | 12
- AHI POKE “NACHOS” | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo | 17
- BUFFALO CAULIFLOWER | beer battered cauliflower florets, buffalo sauce, ranch dressing | 15
- SMOKED SHASHITO PEPPERS | applewood smoked shashito peppers, ponzu, parmesan, spicy mayo | 15
- SALSA NEGRA AND CHIPS | roasted tomatoes, jalapeno, onion, garlic, cilantro | 9
- GUACAMOLE AND CHIPS | 15

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 segments, 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 blackened 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

TACOS & TORTAS

- AL PASTOR TACOS | two marinated pork tacos, pineapple, avocrema, cilantro, pickled red onion, oaxacan cheese | 9
- FISH TACOS | two beer battered fish tacos, avocrema, cabbage slaw, roasted pico de gallo | 11
- SHRIMP TACOS | two grilled shrimp tacos, avocrema, cabbage slaw, roasted pico de gallo | 11
- TORTA CUBANA | bolilla bun, ham, roasted pork, swiss cheese, pickle, mustard, mayo | 9
- TORTA BAHN MI | chicken or shrimp, spicy thai sauce, daikon slaw, carrot, cucumber | 11
- SHRIMP TAQUITOS | three shrimp, monterey jack cheese, garlic, cilantro, flour tortilla | 11

ENTREES

- WHOLE BRONZINO | grilled and de-boned, rice pilaf, black guacamole, mango salsa | 35
- FAJITAS | pepper medley, onions, cilantro, garlic | Chicken 20 | Shrimp 22 | Vegetarian 19
- HERBED SALMON | pan seared Atlantic salmon, roasted cauliflower, truffle oil chimichurri | 27
- *FLAT IRON | 12oz steak, black garlic compote butter, roasted sweet potatoes, brussel sprouts, RH 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.