



Starters

CLAM CHOWDER GF 10.

creamy new england style bowl,
(without oyster crackers)

MANGO SALSA & CHIPS GF (V) 14.

house mango salsa made with cilantro,
lime, bag of potato chips

STEAMED MUSSELS* 18.

white wine, garlic butter, crushed
aleppo pepper, green onion (no bread)

“CRISPY BRUSSEL SPROUTS GF” 13.

flash-fried brussel sprouts tossed
in honey lime

“CRISPY SHRIMP* GF” 16.

fried rice paper wrapped shrimp,
raspberry habanero aioli and ginger
aioli drizzle, green onion

Salads

CALIFORNIA FRESCA SALAD GLUTEN FREE 17.

fresh mozz, avocado, tomato, red onion,
kalamata olives, basil, pepitas, field greens,
balsamic glaze, balsamic vinaigrette

add grilled chicken (chilled) 7.*

add grilled salmon 12.*

TROPICAL AHI TUNA* GLUTEN FREE 23.

pepper-crust ed ahi tuna seared rare
(chilled), pickled red onion, mango salsa,
avocado, spicy chili aioli, field greens,
green onion, honey lime dressing
(no wonton)

DRESSINGS: honey lime, ranch,
balsamic vinaigrette

Kids Menu

KIDS CHEESEBURGER* GLUTEN FREE 14.5

quarter-pound burger, cheddar,
gluten free burger bun, bag chips

KIDS DESSERT:

SWEET STREET MARSHMALLOW BAR 5.

crisp rice, marshmallow, brown butter, sea salt

Dessert

YUZU CHEESECAKE 12.

crustless cheesecake, yuzu curd,
raspberry melba

GLUTEN FREE MENU 2026

We **DO NOT** have a separate gluten free fryer,
all items are fried in the same oil and may become
cross-contaminated with gluten.

These items are listed in **“BOLD”** and **“UNDERLINED”**

Sandwiches

**all sandwiches served with bag of potato chips
upgrade to “FRIES” or field greens 2.**

“THE LOCAL” HOT LOBSTER ROLL GLUTEN FREE* MP

warm-buttered lobster, butter-grilled gluten free burger bun

ISLAND FISH TACOS* GLUTEN FREE 19.

blackened grilled mahi-mahi, mango salsa, avocado, pickled red onion,
shaved cabbage, spicy chili aioli, on two white corn tortillas

DOUBLE CHEESEBURGER GLUTEN FREE* 22.5

cheddar, lettuce, red onion, sweet pickles, 1000 island, gluten free burger bun

SMOKED BRISKET GLUTEN FREE* 24.5

hickory-smoked beef brisket, cheddar, pickled red onion, dijon horseradish
aioli, gluten free burger bun

Plates & Bowls

SEARED SEA SCALLOPS* GLUTEN FREE 32.

blackened seared sea scallops over a spiced elote creamed corn,
crisp plantains, micro greens, pickled red onion, cilantro, green onion, lime

HONEY LIME SALMON BOWL* GLUTEN FREE 27.

blackened salmon, mango salsa, avocado, pickled red onion,
cilantro lime rice, honey lime sauce, micro greens, green onion, lime

“SWEET AND SPICY STICKY RIBS* GLUTEN FREE” 24.

flash-fried half rack st. louis pork ribs, raspberry habanero sticky glaze,
green onion, **fries**

Before placing your order, please inform your server
if a person in your party has a food allergy.

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all items are fried in the same oil.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.