



## Starters

- CLAM CHOWDER 9.**  
creamy new england style bowl,  
oyster crackers
- STEAMED MUSSELS\* 18.**  
white wine, garlic butter, crushed  
aleppo pepper, green onion,  
grilled sourdough
- SWEET CHILI CALAMARI\* 17.**  
rings & tentacles, dusted & fried,  
sweet chili drizzle, basil, green onion

- ELOTE CORN FRITTERS 12.**  
chili-spiced charred corn & cheese  
fritters, honey lime dipping sauce
- CRISPY BRUSSEL SPROUTS 13.**  
flash-fried brussel sprouts tossed  
in honey lime
- GOCHUCHANG WINGS\* 16.**  
smoked chicken wings crispy fried,  
tossed in honey gochujang

- BUFFALO CHICKEN WONTONS\* 15.**  
crispy wonton wrapped buffalo chicken,  
blue cheese and mozzarella, ranch drizzle,  
blue cheese crumbles, green onion
- KOREAN CHICKEN BAO BUNS\* 14.**  
crispy fried chicken, gochujang sauce,  
ginger aioli, pickled red onion, cilantro,  
green onion, twin steamed baos

## Salads

- CALIFORNIA FRESCA SALAD 15.**  
fresh mozz, avocado, tomato, red onion,  
kalamata olives, basil, pepitas, field greens,  
balsamic glaze, balsamic vinaigrette  
*add grilled chicken\* (chilled) 7.*  
*add grilled faroe island salmon 4oz\* 11.*
- TROPICAL AHI TUNA\* 21.**  
sesame-crust ed ahi tuna (seared rare  
chilled), pickled red onion, mango salsa,  
crisp wontons, spicy chili aioli, field greens,  
green onion, honey lime dressing
- ASIAN CHICKEN CHOP\* 19.**  
chicken (*served chilled*), spicy peanut  
dressing, edamame, kohlrabi, carrots,  
brussel sprouts, kale, radicchio, broccoli  
stems, green onion, cilantro, rice noodles,  
toasted sesame dressing, lime
- DRESSINGS:** honey lime, ranch,  
balsamic vinaigrette, toasted sesame

## Sandwiches

**all sandwiches served with house potato chips  
upgrade to yuzu slaw, fries or field greens 2.**

- "THE LOCAL" HOT LOBSTER ROLL\* MP**  
warm-buttered lobster, butter-grilled brioche
- "THE TOURIST" CHILLED LOBSTER ROLL\* MP**  
chilled lobster, touch of mayo, green onion, butter-grilled brioche
- BANG BANG SHRIMP ROLL\* 21.**  
crispy-fried twisted shrimp, bang bang sauce, green onion,  
butter-grilled brioche roll
- CHESAPEAKE CRAB CAKE\* 23.**  
quarter-pound, jumbo-lump crab cake, lettuce, tomato, pickled red onion,  
spicy chili aioli, brioche bun
- BEER BATTERED FISH\* 16.**  
fried cod, yuzu slaw, lettuce, sweet pickles, tartar, brioche bun
- SOUTHERN FRIED CHICKEN\* 17.**  
crispy chicken breast, lettuce, red onion, sweet pickles, mayo, brioche bun
- DOUBLE CHEESEBURGER\* 18.**  
cheddar, lettuce, tomato, red onion, sweet pickles, 1000 island, brioche bun
- SMOKED BRISKET\* 21.**  
hickory-smoked beef brisket, cheddar, pickled red onion, dijon horseradish  
aioli, butter-grilled sourdough

## Kids Menu

- GRILLED CHEESE 10.**  
cheddar on sourdough, chips
- CHICKEN BITES 12.**  
breaded chicken pieces, chips
- HOT DOG\* 10.**  
beef hot dog, brioche bun, chips

## Dessert

- SALTED CARAMEL CHEESECAKE 13.**  
dulce de leche swirl, caramel, sea salt,  
graham cracker crust
- FLOURLESS CHOCOLATE TORTE 13.**  
rich and decadent

## Plates & Bowls

- ISLAND FISH TACOS\* 19.**  
blackened mahi-mahi, mango salsa, avocado, pickled red onion,  
shaved cabbage, spicy chili aioli, on two white corn tortillas, fries  
*^substitute crispy cauliflower for mahi-mahi to make vegetarian*
- POKE BOWL 28.**  
avocado, seaweed salad, pickled ginger, edamame, green onion,  
pickled red onion, furikaki, sticky rice, poke glaze, spicy chili aioli  
*choice of: ahi tuna (raw served chilled)\*  
grilled salmon 4oz\*  
breaded twisted shrimp*
- SEARED SEA SCALLOPS\* 32.**  
blackened seared sea scallops over a spiced elote creamed corn,  
pickled red onion, cilantro, green onion, lime
- BRAISED SHORT RIB 34.**  
slow braised boneless beef short rib, yukon gold mashed potatoes,  
honey lime brussel sprouts, natural jus
- ASIAN STICKY RIBS 23.**  
half rack st. louis pork ribs, korean style bbq glaze, green onion,  
fries, yuzu slaw
- GENERAL TSO'S CAULIFLOWER BOWL 21.**  
crispy battered cauliflower, thai chilis, general tso's sauce, sticky rice,  
edamame, cilantro, green onion, sesame, ginger aioli

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

\*\*We do not have a separate gluten free fryer,  
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.