



Starters

CLAM CHOWDER 10.

creamy new england style, oyster crackers

SWEET CHILI CALAMARI* 18.

rings and tenticals, dusted and fried, sweet chili drizzle, basil, green onion

ELOTE CORN FRITTERS (V) 14.

chili-spiced charred corn and cheese fritters, honey lime dipping sauce

CRAB CAKE 22.

quarter pound jumbo lump crab cake, mango salsa, pickled red onion, field greens, mango habanero aioli

CRISPY SHRIMP* 16.

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

AHI TUNA TATAKI 19.

pepper-crusted ahi tuna (seared rare chilled), ponzu sauce, ginger aioli, sweet soy, micro greens, green onion, sesame

CRISPY BRUSSEL SPROUTS (V) 13.

flash-fried brussel sprouts tossed in honey lime sauce, lime

MANGO SALSA & CHIPS (V) 14.

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

BUFFALO CHICKEN WONTONS* 16.

crispy wonton wrapped chicken, buffalo sauce drizzle, ranch drizzle, blue cheese crumbles, green onion

Salads

CALIFORNIA FRESCA SALAD (V) 17.

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

add grilled chicken (chilled) 7.*

add grilled salmon 6oz 12.*

TROPICAL AHI TUNA* 23.

pepper-crusted ahi tuna (seared rare chilled), pickled red onion, mango salsa, crisp wontons, sweet and spicy chili aioli, field greens, green onion, honey lime dressing

ASIAN CHICKEN CHOP SALAD* 21.

chicken (*served chilled*), spicy peanut dressing, ginger sesame rice noodles, edamame, kohlrabi, carrots, brussel sprouts, kale, radicchio, broccoli stems, green onion, cilantro, lime

DRESSINGS: honey lime, ranch,

balsamic vinaigrette, ginger 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

ISLAND FISH TACOS* 19.

mango salsa, avocado, pickled red onion, shaved cabbage, sweet and spicy chili aioli, on two white corn tortillas

choice of: *blackened mahi-mahi or
crispy battered mahi-mahi*

BANG BANG SHRIMP ROLL* 21.

crispy-fried twisted shrimp, bang bang sauce, green onion, butter-grilled brioche roll

EGGPLANT CAPRESE SCHIACCIATA (V) 18.

crispy breaded eggplant, fresh mozzarella, tomato, kale pesto aioli, fresh basil, balsamic glaze, lemon herbed schiacciata

SOUTHERN FRIED CHICKEN* 18.

crispy chicken breast, lettuce, red onion, sweet pickles, mayo, brioche bun

DOUBLE CHEESEBURGER* 20.

cheddar, lettuce, red onion, sweet pickles, 1000 island, brioche bun

SMOKED BRISKET* 22.

hickory-smoked beef brisket, cheddar, pickled red onion, dijon horseradish aioli, butter-grilled sourdough

Plates & Bowls

FISH & CHIPS* 24.

beer battered cod, fries, yuzu slaw, dill pickle tartar

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 6oz**

SEARED SEA SCALLOPS* 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* 27.

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

GENERAL TSO'S BOWL 24.

general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, pickled ginger, ginger aioli

choice of: *buttermilk fried cauliflower (V)
buttermilk fried chicken*

SWEET AND SPICY STICKY RIBS 24.

half rack st. louis pork ribs, raspberry habanero sticky glaze, green onion, fries, yuzu slaw

BULGOGI BEEF BOWL 28.

sliced marinated steak over quinoa, green chickpeas and edamame, kohlrabi, carrots, brussel sprouts, kale, radicchio, broccoli stems, pickled red onion, cilantro, green onion, sesame, ginger aioli

Kids Menu

CHICKEN BITES 12.

breaded chicken pieces, chips

CHEESEBURGER* 12.

quarter-pound burger, cheddar, brioche bun, chips

HOT DOG 11.

quarter-pound all beef hot dog, 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

CHOCOLATE TRUFFLE BOMB 13.

chocolate cake layered with chocolate cream and ganache

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.