



## Starters

- CLAM CHOWDER** 10.  
creamy new england style,  
oyster crackers
- ELOTE CORN FRITTERS** 12.  
chili-spiced charred corn and cheese  
fritters, honey lime dipping sauce
- CRISPY BRUSSEL SPROUTS** 13.  
flash-fried brussel sprouts tossed  
in honey lime

- SWEET CHILI CALAMARI\*** 18.  
rings and tenticals, dusted and fried,  
sweet chili drizzle, basil, green onion
- AHI TUNA LETTUCE WRAPS\*** 18.  
sesame-crust ed ahi tuna (seared rare  
chilled), spicy asian peanut slaw,  
sweet soy glaze, cilantro, green onion
- SHRIMP MANGO CEVICHE\*** 15.  
key lime juice, avocado, mango,  
jalapeño, red onion, green onion cilantro,  
crisp plantains

- 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 salmon 4oz\** 11.
- SHRIMP SUMMER SALAD** 23.  
chilled shrimp, ginger sesame rice noodles,  
mango salsa, avocado, pickled red onion,  
field greens, fresh mint, green onion, cilantro,  
spicy peanut dressing
- ASIAN CHICKEN CHOP SALAD\*** 19.  
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.  
blackened grilled mahi-mahi, mango salsa, avocado, pickled red onion,  
shaved cabbage, spicy chili aioli, on two white corn tortillas  
*\*substitute crispy cauliflower for mahi-mahi to make vegetarian*

- BEER BATTERED FISH\*** 19.  
fried haddock, yuzu slaw, lettuce, sweet pickles, tartar, hoagie bun

- BANG BANG SHRIMP ROLL\*** 21.  
crispy-fried twisted shrimp, bang bang sauce, green onion,  
butter-grilled brioche roll

- CHESAPEAKE CRAB CAKE\*** 24.  
quarter-pound, jumbo-lump crab cake, lettuce, tomato, pickled red onion,  
spicy chili aioli, brioche bun

- VEGGIE SCHIACCIATA** 19.  
whipped ricotta, grilled eggplant, zucchini, bell peppers, basil, balsamic  
glaze, lemon herbed schiacciata

- 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

## Plates & Bowls

- 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\**

- SEARED SEA SCALLOPS\*** 32.  
blackened seared sea scallops over a spiced elote creamed corn,  
crisp plantains, pickled red onion, cilantro, green onion, lime

- GENERAL TSO’S CAULIFLOWER BOWL** 22.  
buttermilk battered cauliflower, thai chilis, general tso’s sauce, sticky rice,  
edamame, cilantro, green onion, sesame, ginger aioli

- ASIAN STICKY RIBS** 24.  
half rack st. louis pork ribs, korean style bbq glaze, green onion,  
fries, yuzu slaw

- BULGOGI BEEF BOWL** 27.  
sliced marinated steak over quinoa, green chickpeas and edamame,  
pickled red onion, avocado, cilantro, green onion, sesame, ginger aioli

- STEAK FRITTES\*** 31.  
black angus flat iron steak, rosemary parmesan truffled fries,  
dijon horseradish aioli dip

## Kids Menu

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

## Dessert

- YUZU CHEESECAKE** 12.  
crustless cheesecake, yuzu curd
- CHOCOLATE TRUFFLE BOMB** 12.  
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.