



Starters

CLAM CHOWDER 9.

creamy new england style bowl, oyster crackers

STEAMED MUSSELS* 18.

white wine, garlic butter, crushed aleppo pepper, grilled sourdough

CRISPY SHRIMP* 15.

fried rice paper wrapped shrimp, pineapple sweet chili dipping sauce

SWEET CHILI CALAMARI* 17.

rings & tenticals, dusted & fried, tossed in sweet chili sauce, basil, green onion

KOREAN CHICKEN BAO BUNS* 12.

crispy fried chicken, gochujang sauce, ginger aioli, pickled red onion, cilantro, green onion, twin steamed baos

BUFFALO CHICKEN WONTONS* 15.

buffalo chicken, blue cheese, mozzarella, crispy wrapped wonton, ranch dipping sauce

STICKY RIBS* 16.

half rack st. louis pork ribs flash-fried, korean style bbq glaze, green onion

ELOTE CORN FRITTERS 12.

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

CRISPY BRUSSEL SPROUTS 12.

flash-fried brussel sprouts tossed in honey lime sauce

Salads

CALIFORNIA FRESCA SALAD 14.

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 16.*

TROPICAL AHI TUNA* 19.

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

BUFFALO RANCH SHRIMP SALAD* 21.

seasoned breaded tail-on shrimp, avocado, cheddar, tomato, red onion, field greens, buffalo sauce, ranch dressing

BBQ CHICKEN SALAD* 19.

bbq chicken (*served chilled*), cheddar, black beans, fire grilled corn & poblano, tomato, red onion, field greens, fried onions, ranch dressing

ASIAN CHICKEN CHOP* 19.

chicken (*served chilled*), spicy peanut dressing, 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

SALMON SLIDERS* 16.

twin salmon patties, lettuce, tomato, red onion, avocado, tzatiki, slider buns

CHESAPEAKE CRAB CAKE* 23.

quarter-pound, jumbo-lump crab cake, lettuce, tomato, pickled red onion, spicy chili aioli, brioche bun

BANG BANG SHRIMP ROLL* 21.

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

SOUTHERN FRIED CHICKEN* 17.

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

CAROLINA PULLED PORK* 17.

tender smoked pork, carolina style bbq sauce, fried onions, candied jalapeños, yuzu slaw, brioche bun

SMOKED BRISKET* 21.

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

VEGGIE SCHIACCIATA 19.

whipped ricotta, grilled eggplant, zucchini, bell peppers, green goddess, basil, balsamic glaze, lemon herbed schiacciata

Plates & Bowls

ISLAND FISH TACOS* 19.

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

TUNA POKE BOWL* 27.

ahi tuna (*raw served chilled*), poke glaze, avocado, seaweed salad, pickled ginger, edamame, green onion, pickled red onion, furikaki, sticky rice, spicy chili aioli

LUAU SALMON* 28.

grilled faroe island salmon, chipotle bbq glaze, rum-grilled pineapple, crispy maple sweet potatoes, green onion, sesame

GENERAL TSO'S CAULIFLOWER BOWL 18.

crispy battered cauliflower, thai chilis, general tso's sauce, sticky rice, cilantro, green onion, sesame, ginger aioli

ROASTED BBQ CHICKEN* 22.

bone-in half chicken, brined & seasoned, bbq basted, yukon gold mashed potatoes, grilled green beans

BOURBON STEAK* 29.

bourbon-marinated steak tips, yukon gold mashed potatoes, grilled green beans, fried onion

Kids Menu

GRILLED CHEESE 8.

cheddar on sourdough, chips

CHICKEN BITES 12.

breaded chicken pieces, honey lime sauce, chips

HOT DOG* 8.

uncured all-natural beef hot dog, chips

Dessert

SALTED CARAMEL CHEESECAKE 13.

dulce de leche swirl, caramel, sea salt, graham cracker crust

FLOURLESS CHOCOLATE TORTE 13.

rich and decadent

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.