



## Starters

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

- CRISPY SHRIMP\* 15.**  
fried rice paper wrapped shrimp, pineapple sweet chili dip
- 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 sauce

- GOCHUCHANG WINGS\* 16.**  
smoked chicken wings crispy fried, tossed in honey gochujang sauce

- BUFFALO CHICKEN WONTONS\* 15.**  
buffalo chicken, blue cheese, mozzarella, crispy wrapped wonton, ranch drizzle, blue cheese crumbles, green onion

- KOREAN CHICKEN BAO BUNS\* 14.**  
crispy fried chicken thighs, gochujang sauce, ginger aioli, pickled red onion, cilantro, green onion, twin steamed baos  
*^substitute crispy cauliflower for vegetarian*

## Salads

- CALIFORNIA FRESCA SALAD 14. V**  
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\* 14.*

- TROPICAL AHI TUNA\* 21.**  
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

- 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

- 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, 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 vegetarian*

- POKE BOWL 28.**  
avocado, seaweed salad, pickled ginger, edamame, green onion, pickled red onion, furikaki, sticky rice, crisp wonton, 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, chorizo, 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.