



MOTHER'S DAY MENU 2025

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

FIRECRACKER SHRIMP* 15.
breaded fried shrimp, gochujang sauce,
yuzu slaw, pickled red onions, sesame seeds

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

Salad

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.*

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

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

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

CHEESEBURGER* 12.
cheddar, brioche bun, chips

HOT DOG 10.
quarter-pound beef hot dog, chips

Dessert

FLOURLESS CHOCOLATE TORTE 12.
rich and decadent

YUZU CHEESECAKE 12.
crustless cheesecake, yuzu curd

Plates & Bowls

POKE BOWL* 28.
ahi tuna (raw served chilled) avocado, seaweed salad, pickled ginger,
edamame, green onion, pickled red onion, furikaki, sticky rice, poke glaze,
spicy chili aioli

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

SHRIMP AND CHIPS* 25.
seasoned breaded shrimp, fries, yuzu slaw, tartar and cocktail dips

GENERAL TSO'S CAULIFLOWER BOWL 22.
crispy 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

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

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.