

TWO COURSE STANDARD EVENT MENU 2026

Two Course Standard Menu \$32. Per Guest
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity
Menus Subject to Change Based on Availability

Starter

CLAM CHOWDER
creamy new england style, oyster crackers

OR

FIELD GREENS
choice of dressing

Main

CHOOSE 3

served with house potato chips, other sides available for additional charge

ISLAND FISH TACOS*

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*

BANG BANG SHRIMP ROLL*

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

EGGPLANT CAPRESE SCHIACCIATA

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

SOUTHERN FRIED CHICKEN*

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

DOUBLE CHEESEBURGER*

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

SMOKED BRISKET*

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

CALIFORNIA FRESCA SALAD

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

TROPICAL AHI TUNA SALAD*

sesame-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 SALAD*

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

"THE LOCAL" HOT LOBSTER ROLL* (+\$13.)

warm-buttered lobster, butter-grilled brioche, house potato chips

"THE TOURIST" CHILLED LOBSTER ROLL* (+\$13.)

chilled lobster, touch of mayo, green onion, butter-grilled brioche, house potato chips

..... *Add On Dessert*
.....
..... YUZU CHEESECAKE 12.
..... CHOCOLATE TRUFFLE BOMB 12.
.....

Add On Appetizers

ELOTE CORN FRITTERS 13.

chili-spiced charred corn and cheese fritters, honey lime dipping sauce (10 pieces)

CRISPY BRUSSEL SPROUTS 13.

flash-fried brussel sprouts tossed in honey lime

MANGO SALSA & CHIPS (V) 14.

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

SWEET CHILI CALAMARI* 18.

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

CRISPY SHRIMP* 16.

fried rice paper wrapped shrimp, raspberry habanero aioli and ginger aioli drizzle, green onion (5 pieces)

AHI TUNA LETTUCE WRAPS* 19.

sesame-crust ed ahi tuna (seared rare chilled), spicy asian peanut slaw, sweet soy glaze, cilantro, green onion (4 pieces)

BUFFALO CHICKEN WONTONS* 16.

crispy wonton wrapped chicken, buffalo sauce, ranch drizzle, blue cheese crumbles, green onion (5 pieces)

AHI TUNA TATAKI 19.

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

Appetizers served family style may be ordered for an additional charge.