


Appetizers & Starters

Jumbo Shrimp Cocktail 
lemon | cocktail sauce

17

Ocean Plate 
1/2 lobster | 2 shrimp | crab salad
salmon tartare | four oysters


50

Tuna Tartare
white soy | sesame | pickle chili
garlic | taro chips

23

Caesar Salad
chicken | soft egg | croutons

18

Spinach & Honey Goat Cheese Salad 
spicy coppa | cara cara orange
marcona almonds | aged sherry vinaigrette

18

Grilled 'bbq' Shrimp Cobb Salad
tomme | bacon | tomatoes | buttermilk ranch

26

Chef Burke's Hipster Fries
maple bacon | shishito peppers | angry chili oil

11

Candied Bacon on a Clothesline
maple black pepper or spicy korean style | pickle

22

*Please Inquire for Additional
Vegetarian—Vegan Options*

Vegetarian Gluten Free



Eating raw or undercooked fish, shellfish, eggs or meat increases
the risk of food borne illnesses.

Mains

Maple Glazed Salmon Burger
passion fruit aioli | kale salad

24

All Natural Chicken Burger
guacamole | pepper jack

sweet potato fries


19

Short Rib Burger
bacon | cheddar | brioche bun | fries

20

Cavatelli Pasta
aussie lamb ragu | sugar snap peas
pine nuts | mint pesto


25

Broiled Branzino 
shiitake mushroom | ginger | bok choy
spicy white soy


34

Steak Frites
filet mignon 6oz or 12oz | fries

30/55

Wagyu Flat Iron 
fries | cognac-peppercorn sauce

40

Salt Brick Dry Aged Ribeye 18oz 
roasted shallot potatoes

58

Desserts

Chocolate Chunk Cookies
espresso chocolate chip gelato

14

Mango Coconut Cheesecake
piña colada sauce

14

Seasonal Mixed Berries
sorbet of the day

14