

## appetizers

- sweet corn bisque** 8  
butter poached rock shrimp,  
red curry crème fraîche
- california greens** 8  
tomato and cucumber,  
lemon-herb dressing
- glass noodle and rock shrimp salad** 10  
carrots, sugar snap peas, cucumbers,  
lotus root chips, chili lime dressing
- shiitake chicken spring rolls** 10  
carrots, daikon sprouts,  
cilantro dipping sauce
- green-lip mussels** 12  
coconut-lemongrass broth,  
toasted ciabatta bread
- crab cakes** 16  
jumbo lump blue crab,  
tomato relish and old bay aioli

## salads

- grilled steak salad** 16\*  
flat iron steak, caramelized pecans,  
tomato and gorgonzola on  
baby spinach and mixed greens,  
pomegranate-pepper dressing
- peppered tuna caesar salad** 17\*  
baby romaine, fresh parmesan,  
croutons, balsamic reduction,  
classic caesar dressing  
(blackened shrimp available upon request)
- caribbean grilled chicken salad** 17  
jerk seasoned chicken, mandarin oranges,  
strawberries, papaya, mango, avocado,  
mixed greens, orange raspberry and  
honey-macadamia nut dressings
- baja cobb salad** 18  
seared scallops, shrimp, avocado  
and tomato on butter lettuce,  
creamy pancetta-onion  
dressing

## sandwiches

- blackened mahi mahi sandwich** 17  
fresh caught mahi mahi, lettuce, tomato  
and citrus aioli, served on  
ciabatta bread with seasoned fries
- portobello panini** 15  
watercress, roasted bell pepper, goat cheese  
and sun dried tomato aioli served on  
ciabatta bread with seasoned fries
- chicken ciabatta sandwich** 16  
paprika, cumin and thyme spiced chicken  
breast,  
lettuce, tomato, pickled cucumber, buttermilk  
dressing, with seasoned fries
- king crab club sandwich** 18  
king crab, blue crab, pancetta bacon,  
tomato and avocado served on brioche  
with seasoned fries

## entrées

- fish and chips** 18  
sea bass, steak fries, malt vinegar,  
tartar and spicy tamarind sauces
- all natural beef burger** 16\*  
aged cheddar, swiss or smoked mozzarella,  
lettuce, tomato and caramelized onions on  
brioche,  
with lemon pepper aioli and seasoned fries  
(homemade turkey burger upon request)
- whole wheat linguini** 17  
oregano and thyme roasted shrimp,  
cherry tomatoes, asparagus, red bell pepper,  
spinach, fresh parmesan and olive oil
- catch of the day** 17  
ancho chile red rice,  
parsley, garlic and onion relish,  
white wine butter sauce

**general manager:** chris reid

**chef de cuisine:** sarah linkenheil

please notify your server if you have any food allergies  
\*raw or undercooked food may be hazardous to your health\*  
an 18% gratuity will be added to parties of six or more