

TRIOS & PLATTERS

trio serves 1-3 platters serve 2-4

Seafood Trio \$18

Calamari~ tender fried calamari,

Ceviche~white fish & shrimp cured in a traditional lime marinade

Ahi Poke~fresh raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce

Farms & Range Platter \$26

Chicken Wings~3 fire & spice wings, 3 molasses BBQ wings

Pork Sliders~3 fresh pulled pork sliders with asian slaw & molasses barbecue sauce

Dirty Fries~fries topped with brown onion gravy & blue cheese crumbles

Fins & Shells Platter \$34

Calamari~ tender fried calamari,

Coconut Prawns~4 coconut breaded prawns on bed of asian slaw

Seared Ahi~blackened seared ahi with wasabi aioli and teriyaki glaze

STARTERS

New England Clam Chowder \$7

*2015 Santa Cruz Chowder Cook-Off
Peoples Choice 1st Place

Pomme Frites \$6

fries with cajún spices, garlic aioli and chipotle aioli

Sweet Potato Fries \$7

served with garlic aioli

Dirty Fries \$8

fries topped with brown onion gravy & bleu cheese crumbles | **top with sunny side up egg +\$2**

Calamari \$12

tender fried calamari, served with house sauces

Tatchos \$12

tater tots covered with black beans, jack & cheddar cheese, diced tomatoes, jalapeños & green onions, topped with a cilantro lime crema

add grilled chicken breast. bacon or carnitas +\$5

Ahi Poke \$14

sashimi grade ahi tuna, macadamia nuts, scallions, ponzu sauce, on soba noodles w/ sunflower sprouts, wonton crisps

Coconut Prawns \$13

large prawns coconut breaded, golden fried, asian slaw, pineapple sauce

Nachos \$10

fresh tortilla chips covered with black beans, jack & cheddar cheese, diced tomatoes, jalapeños & green onions

add grilled chicken breast or carnitas +\$5

Artichoke Hearts \$9

artichoke hearts deep fried, cajún spiced breading, chipotle aioli and marinara

GF Fresh Oysters

1/2 dozen \$15 | dozen \$28

fresh raw Pacific Oysters served on the half shell

Oyster Shooter \$4

fresh raw oyster, wasabi citrus ponzu, cucumber

GF Ceviche \$11

white fish and shrimp marinated in lime, mango, house made tortilla chips

GF Steamed Mussels \$15

new zealand green mussels, riesling wine, garlic, shallots & tomatoes in roasted corn curry with garlic bread

Brussel Sprouts \$10

in a coconut balsamic reduction

Roasted Garlic & Brie \$15

almond crusted brie, roasted garlic, fresh fruit, home made blueberry lavender jam

Garlic Bread \$7

french baguette baked with garlic butter & parmesan cheese, served with marinara sauce

Hummus Plate \$11

served with fresh homemade hummus, flat bread & sliced cucumber

Chicken Wings \$12

fire and spice sauce or molasses barbecue sauce

Pulled Pork Sliders \$10

3 brioche buns filled with pulled pork, Asian slaw and molasses barbecue sauce

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$4.

SALADS & SANDWICHES

Available Any Time

sub sweet potato fries for pomme frites +\$1

GF Roasted Beet Salad \$13

roasted red & golden beets, arugula, sunflower sprouts, light balsamic vinaigrette & goat cheese

GF Organic Mixed Greens w/ Watermelon

half \$7 | full \$12

mixed greens, candied walnuts, watermelon gorgonzola cheese, and raspberry balsamic vinaigrette
add grilled chicken breast +\$5

Seared Ahi & Soba Noodle Salad \$20

seared blackened ahi tuna, mixed greens, soba noodles, edamame, cabbage, bell peppers, asian dressing

Asian Chicken Salad \$18

mixed greens, cucumbers, carrots, edamame, sliced oranges, wontons, asian slaw, ginger soy vinaigrette and grilled chicken with a teriyaki glaze

Chicken Club Wrap \$14

charbroiled chicken, lettuce, tomato, cheese, bacon, lightly tossed with balsamic dressing and a drizzle of ranch all wrapped up in a flour tortilla, pomme frites

Angus Bleu Cheese Burger \$15

angus burger, toasted brioche bun, mixed greens, tomato, onion, bleu cheese, garlic aioli, pomme frites
add avocado +\$2 | add bacon +\$3

GF Fish Tacos or Carnitas Tacos \$15

grilled wild Alaskan Cod or pulled pork BBQ carnitas, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, side of black beans | add avocado +\$2

Chipotle Chicken Sandwich \$15

crispy fried chicken, ciabatta roll, jack cheese, mixed greens, chipotle aioli, tomato, onion, avocado, pomme frites

Turkey, Bacon & Avocado Sandwich \$14

oven roasted turkey, crispy bacon, fresh avocado, mixed greens, red onion, tomato, peperoncini & garlic aioli on sliced wheat, served with pomme frites

Pulled Pork Sandwich \$15

fresh pork carnitas, brioche bun, asian slaw, molasses BBQ sauce, served with black beans and mixed greens & balsamic vinaigrette

Loco Moco Plate \$15

2 scoops of island rice, 2 angus hamburger patties, brown onion gravy, green onions & topped with two eggs

ENTREES

Available after 5pm

GF Grilled Salmon \$23

fresh salmon with a honey glaze & red onion cucumber salad, island rice, seasonal vegetable

GF Grilled Swordfish \$24

wild swordfish with miso ginger butter, island rice & jicama salad

Porter Braised Short Ribs \$23

coconut porter braised short ribs
mashed potatoes & grilled asparagus

Corn Curry Swordfish \$24

wild swordfish over island rice with a corn curry broth & jicama salad

GF Blackened New York Steak \$27

cajun spice rubbed new york steak with a gorgonzola butter, mashed potatoes, grilled asparagus

Seared Ahi \$20

seared ahi with cajun seasoning, soba noodles, wasabi aioli, edamame, seasonal vegetables

Chicken Pesto Penne \$19

grilled chicken breast, creamy pesto sauce, broccoli sun dried tomatoes, kalamata olives, parmesan cheese

GF Macadamia Encrusted Ono \$23

wild Ono, roasted coconut & macadamia nut crust, mango salsa, balsamic reduction, island rice, mixed vegetables

Full Rack Baby Back Ribs \$23

smoked baby back ribs, house made BBQ sauce, french fries, homemade black beans

Apricot Quinoa Salmon Salad \$23

charbroiled salmon with a apricot-dijon glaze over arugula spring mix and quinoa with dried apricots and almonds

Grilled Pork Chop \$24

grilled all natural bone-in pork chop, garlic mashed potatoes, grilled asparagus, spiced apple

Seafood Stew \$21

clams, mussels, prawns, whitefish, tomato seafood broth
garlic bread | add linguini \$4

SIDES

All sides \$5 each

GF Island Rice

(jasmine rice, coconut, cilantro, lime, mint)

GF Grilled Asparagus

GF Sautéed Corn

(corn, carrots & edamame)

Mashed Potatoes with Gravy

GF Seasonal Vegetables