

BREAKFAST

*In order to provide efficient service, we politely decline any substitutions. Additional items will cost extra. Poseidon Proudly Uses Eben-Haezer Ranch Free Range Eggs.

Gf Greek Yogurt & Fruit Parfait 10
Seasonal fresh fruit, pistachio, raspberry coulis, vanilla yogurt.

Gf Fresh Fruit Plate 10
Sliced seasonal fresh fruit & cottage cheese.

Poseidon French Toast 14
Macadamia-coconut crust, fresh fruit, whipped mascarpone, maple syrup.

Buttermilk Pancakes (2) 11
Served with fresh fruit, maple syrup & whipped mascarpone.

Croissant Sandwich 12.5
Scrambled egg, bacon, tomato, avocado & swiss cheese. Includes truffled house potatoes.

Two Eggs Any Style 11.5
Choice of apple wood smoked bacon, country style pork sausage links or ham. Includes truffled house potatoes. Choice of whole wheat, English muffin or sourdough. *(GFA)

Eggs Benedict (2) 12.5
English muffin topped with Canadian bacon, poached eggs and Hollandaise sauce. Includes truffled house potatoes. *(GFA)

Poseidon Benedict (2) 16
English muffin topped with Norwegian smoked salmon, steamed spinach, poached eggs and Hollandaise sauce, includes truffled house potatoes. *(GFA)

Oscar Benedict (2) 19
English muffin topped with jumbo lump crab meat, asparagus, poached eggs and hollandaise sauce. Includes truffled house potatoes. *(GFA)

Surf & Turf Omelette 19
Braised beef short ribs, sautéed shrimp, caramelized onions, cheddar cheese and creamy lobster sauce. Includes truffled house potatoes. Choice of whole wheat, English muffin or sourdough (GFA).

Spinach Omelette 12.5
Sautéed spinach, mushroom, jack and cheddar cheeses. Includes truffled house potatoes. Choice of whole wheat, English muffin or sourdough (GFA).

ABC Omelette 14
Avocado, bacon, Ortega chiles, jack and cheddar cheeses. Includes truffled house potatoes. Choice of whole wheat, English muffin or sourdough. (GFA)

Vegetarian Skillet 16
Seasonal vegetables, caramelized onions, mushroom, spinach, truffled breakfast potatoes, Parmesan cheese, two sunny side up eggs, pesto-Hollandaise sauce. (GFA)

Steak and Eggs 22
Grilled 6oz prime flat iron steak and eggs, grilled asparagus, madeira sauce. Includes truffled house potatoes. Choice of whole wheat, English muffin or sourdough. (GFA)

SOUP & SALADS

Our Famous Clam Chowder
A rich and hearty soup filled with clams and chunks of potato, served with crackers. Cup 5 Bowl 8 *(GFA)

Caesar Salad 9
Little Gem lettuce, shaved ciabatta crostini, heirloom cherry tomatoes, watermelon radish, parmesan cheese, Caesar dressing, Spanish anchovies (upon request). *(GFA)
Add Grilled Chicken 15, Grilled Shrimp 17, Flat Iron Steak 21, Seared Tuna 25.5.

Gf Field Green Salad 9.5
Mixed baby greens, heirloom cherry tomato, raspberries, dried cherries, bleu cheese, candied walnuts and citrus balsamic vinaigrette. Add Grilled Chicken 16.5, Grilled Shrimp 18.5, Flat Iron steak 22.5, Seared Tuna 25.5.

Thai Chicken Salad 15.5
Little Gem lettuce, cucumbers, carrots, oranges, red & yellow bell peppers, crispy wontons, toasted almonds and peanut butter Thai dressing. *(GFA) With Shrimp 24.5

LUNCH APPETIZERS

NEW Home Made Chips and Guacamole 11
Fresh cut corn Chips, homemade guacamole, jalapeno salsa caliente.

½ Dozen Oysters On The Half Shell 13
Horseradish, shallot mignonette, horseradish cocktail sauce, crackers. (ask server for daily selection). Individual oyster -2.25 *(GFA)

Seared Ahi Tuna 16
(choice of sesame seed or Jamaican jerk rub) Sashimi grade, cucumber noodles, wasabi, pickled ginger, soy sauce. *(GFA)

Citrus Marinated Ceviche 15
White fish, shrimp, cilantro, tomato, avocado, jalapeño, scallions, cold pressed olive oil, corn tortilla chips. *(GFA)

Gf Chilled Lemon Poached Prawn Martini 18
(4) Poached Prawn Martini, cucumber, avocado, Horseradish & Vodka cocktail sauce, lemon.

Coconut Shrimp (5) 13
Golden shrimp served with pineapple-papaya dipping sauce.

Crispy Calamari 12
Semolina crust, crispy jalapeño, lemongrass dipping sauce, sweet chili glaze.

Steamed Floridian Clams 18
Hard shell clams, white wine, garlic, scallions, clam broth, garlic bread. *(GFA)

Poseidon Wings (8) 13
Buffalo-jalapeno style wings & drumsticks served with bleu cheese sauce.

SANDWICHES

Calamari Sandwich 13.5
Panko crusted calamari steak on toasted sourdough. Served with lettuce, tomato, onions and topped with caper-tartar sauce. Choice of fries, cole slaw or house salad.

Turkey Club House Sandwich 13
On toasted wheat bread served with avocado, bacon, cheddar cheese, lettuce, tomato and mayonnaise. Choice of fries, cole slaw or house salad. (GFA)

Pojo Burger (½ pound) 15
All natural Angus beef served on a brioche bun and topped with sautéed mushrooms, onions, chopped bacon, melted jack and cheddar cheese and pickles. Choice of fries, cole slaw or house salad. *(GFA)

LUNCH ENTRÉES

All Natural Chicken Quesadilla 14.5
Citrus & achiote marinated chicken served on a flour tortilla with roasted sweet corn-cilantro relish, poblano chiles, pepper jack cheese, guacamole, sour cream, salsa fresca, and drizzled with chipotle aioli.

Traditional Baja Tacos (2) 14
Alaskan cod, panko crusted & fried golden brown. Served in corn tortillas with red cabbage, cheese, avocado, sour cream, salsa fresca, chipotle aioli. Choice of fries, cole slaw or House salad.

Alaskan Cod Fish & Chips (3) 14
Flash fried & panko crusted, tartar sauce, cocktail sauce & fries.

Gf Grilled Mahi-Mahi Tacos (2) 16
Corn tortillas with avocado, pico de gallo, papaya relish, spicy chipotle aioli. Choice of fries, cole slaw or House salad.

there is a \$2 charge for all split Entrées.

Our kitchen is not 100% Gluten, Shellfish, Nut or Dairy Free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please share your dietary restrictions with your server.

Gf: Gluten Free GFA: Gluten Free Alternative 05/27/16

Per California law, we are only offering water service upon request. We support local, sustainable and organic practices whenever possible.