

CHILLED SEAFOOD

- 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)
- Citrus Marinated Ceviche** 15
White fish, shrimp, cilantro, tomato, avocado, cucumber, jalapeño, scallions, cold pressed olive oil, corn tortilla chips. *(GFA)
- Ahi Tuna Poke Tacos** 15
Sashimi grade, wonton cups, seaweed salad, toasted macadamia, pickled cucumber noodles, spicy hoisin macadamia sauce.
- Seared Ahi Tuna** 16
(choice of sesame seed or Jamaican jerk rub) Sashimi grade, cucumber noodles, wasabi, pickled ginger, soy sauce. *(GFA)
- Gf Chilled Lemon Poached Prawn Martini** 18
(4) Poached Prawn Martini, cucumber, avocado, Horseradish & Vodka cocktail sauce, lemon.

APPETIZERS

- NEW Home Made Chips and Guacamole** 11
Fresh cut corn Chips, homemade guacamole, jalapeno salsa caliente.
- 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.
- Jumbo Lump Crab & Lobster Cakes (2)** 17
Pan seared and served with Poblano-cilantro aioli, avocado, creamy sweet corn-papaya relish.
- Steamed Floridian Clams** 18
Hard shell clams, white wine, garlic, scallions, clam broth, garlic bread. *(GFA)
- Poseidon Wings (8)** 13
Buffalo-jalapeño style wings & drumsticks served with bleu cheese sauce.
- Wagyu Beef Sliders (3)** 14
Garlic Aioli spread, tomatoes, lettuce, caramelized onion and red pepper relish, jack cheese, sweet potato waffle fries.
- Pistachio Crusted Brie** 9
Flash fried, shaved ciabatta crostini, chilled grapes & jalapeño jelly.
- Artisanal Cheese Platter** 16
Chef's seasonal selection of domestic & international cheeses served with jalapeno jelly, grapes, candied walnuts and shaved crostini. (GFA)

SALADS & SOUP

- Gf Field Green Salad** 9.5
Mixed baby greens, heirloom cherry tomatoes, raspberries, dried cherries, bleu cheese, candied walnuts and citrus balsamic vinaigrette. Add Grilled Salmon 20.5 Grilled Shrimp 18.5 Ahi Tuna 25.5 Grilled Chicken 16.5 Flat Iron Steak 22.5 Crab Cake 20.
- 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.
- NEW Gf Grilled Salmon & Quinoa Salad** 18
Baby arugula, celery, shaved fennel, heirloom cherry tomatoes, red pepper, watermelon, fava beans, radish pepitas, tart cherries, feta cheese, meyer lemon vinaigrette. Grilled Chicken 16 Shrimps 18
- 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
- Gf Cobb Salad** 14
Little Gem lettuce, topped with turkey, bacon, heirloom cherry tomatoes, hard boiled egg, bleu cheese crumbles, avocado, ranch dressing.
- NEW Gf Shrimp and Crab Salad** 20
Jumbo lump crab meat and pacific shrimp over crisp Little Gem lettuce with avocado, cucumber, kalamata olives, feta cheese, onions, heirloom cherry tomatoes and 1000 island dressing.
- Our Famous Clam Chowder**
A rich and hearty soup filled with clams and chunks of potato, served with crackers. Cup 5 Bowl 8 *(GFA)

LUNCH

- Gf Seafood Mixed Grill** 29
Blackened salmon, scallops, jumbo shrimp, King crab leg split, grilled asparagus, Spanish rice pilaf, lemon beurre blanc sauce.
- Linguini & Clams** 20
Hard shell clams, cherry tomatoes, lots of garlic, parsley, lemon butter sauce, garlic bread. *(GFA)
- Gf Shrimp Skewers (2)** 19
Tomato butter basted, Spanish rice pilaf, grilled vegetables, mint yogurt sauce.
- Seafood Cioppino** 21
Daily catch, shrimp, scallops, clams, shaved fennel, spicy fisherman broth, cilantro, garlic bread. *(GFA) Add Linguini 24
- Garlic Shrimp Scampi** 19
Zucchini noodles, garlic, herbs, marinara sauce, garlic bread. *(GFA)
- Alaskan Cod Fish & Chips (3)** 14
Flash fried & panko crusted, tartar sauce, cocktail sauce & fries.
- 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 served with black beans and Spanish rice.
- Gf Grilled Mahi-Mahi Tacos (2)** 16
Corn tortillas with avocado, pico de gallo, papaya relish, spicy chipotle aioli, fresh cilantro. served with black beans and Spansih Rice Pilaf.
- Gf Beef Tenderloin Filet Tacos (2)** 17
Served in corn tortillas with red cabbage, cheese, avocado, sour cream, salsa fresca & chipotle aioli, served with black beans and Spanish rice pilaf.
- Gf Pulled Chipotle Pork Tacos (2)** 13
Corn tortillas, homemade BBQ sauce, broccoli coleslaw, mango aioli, avocado, cilantro, served with black beans and Spanish rice pilaf.
- 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.
- Roasted Cauliflower Platter** 13
Creamy spinach, flash fried Brussels sprouts, Cauliflower puree, caramelized cippolini onions, feta cheese, marcona almonds, romesco sauce. *(GFA)

SANDWICHES

- BBQ Glazed Atlantic Salmon Sandwich** 18
On brioche bun with spicy remoulade spread, tomato, cucumber, cajun fried onions, bibb lettuce. Choice of fries, coleslaw or house salad.
- 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, coleslaw 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, coleslaw or house salad.
- 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)

SIDES		
Spanish Rice 5	Chef's Vegetables 8	Sautéed Spinach 6
French Fries 5	Guacamole 5	Coleslaw 4
		Chips & Salsa 5

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

*(GF) Gluten Free *(GFA) Gluten Free Alternative

There is a \$2 charge for all split Entrées.
Our kitchen is not 100% Gluten, Shellfish, Nut or Dairy Free.
Please share your dietary restrictions with your server.