

TRIOS & PLATTERS

trio serves 1-3 platters serve 2-4

Seafood Trio \$16

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 \$24

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 \$32

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 \$6

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

Dirty Fries \$7

fries topped with brown onion gravy & bleu cheese crumbles | **top with over easy egg +\$2**

Calamari \$11

tender fried calamari, served with house sauces

Tatchos \$11

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 \$12

fresh raw ahi tuna, macadamia nuts, scallions, ponzu sauce, wonton crisps

Coconut Prawns \$12

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

Pulled Pork Sliders \$10

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

Artichoke Hearts \$8

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 \$3

fresh raw oyster, wasabi citrus ponzu, cucumber

GF Ceviche \$10

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

GF Steamed Mussels \$14

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

Chips & Salsa \$5

homemade corn tortilla chips with salsa cruda and tomatillo salsa verde

Roasted Garlic & Brie \$15

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

Garlic Bread \$6

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

Pomme Frites \$5

fries with cajún spices, garlic aioli and chipotle aioli

Hummus Plate \$10

served with fresh homemade hummus, flat bread & sliced cucumber

Chicken Wings \$10

fire and spice sauce or 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

GF Roasted Beet Salad \$11

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

GF Organic Mixed Greens w/ Watermelon

half \$6 | full \$10

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

Seared Ahi & Soba Noodle Salad \$19

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

Asian Chicken Salad \$16

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

Chicken Club Wrap \$13

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 \$14

grilled mahi mahi 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 \$14

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

Turkey, Bacon & Avocado Sandwich \$13

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 \$14

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

Loco Moco Plate \$14

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 \$20

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

GF Grilled Sea Bass \$24

fresh wild grilled sea bass with miso ginger butter, island rice & jicama salad

Porter Braised Short Ribs \$23

coconut porter braised short ribs
mashed potatoes & grilled asparagus

Corn Curry Sea Bass \$24

fresh wild sea bass over island rice with a corn curry broth & jicama salad

GF Blackened Ribeye Steak \$25

cajún spice rubbed ribeye steak with a gorgonzola butter, mashed potatoes, grilled asparagus

Seared Ahi \$19

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

Chicken Pesto Penne \$18

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

Full Rack Baby Back Ribs \$19

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

Apricot Quinoa Salmon Salad \$21

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

SIDES

All sides \$5 each

GF Island Rice

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

GF Grilled Asparagus

GF Sauteed Corn

(corn, carrots & edamame)

Mashed Potatoes with Gravy

GF Seasonal Vegetables