

## CHILLED SEAFOOD

- Citrus Marinated Ceviche** 16  
White fish, shrimp, cilantro, tomato, Haas avocado, cucumber, jalapeño, scallions, olive oil, papaya-serrano relish, corn tortilla chips. (GFA)
- Gf Df Chilled Poached Prawn Martini (4)** 18  
Lemon poached prawns, Haas avocado, horseradish-vodka cocktail sauce.
- Df Seared Ahi Tuna** 16  
Sashimi grade. Cucumber noodles, wasabi, pickled ginger. (Choice of sesame seed or Jamaican jerk rub)

## SMALL PLATES

- House Made Guacamole & Chips** 13  
Fresh cut corn tortilla chips, guacamole, salsa fresca, molcajete sauce. Add jumbo lump crab meat & Parmesan cheese 20
- Pistachio-Crusted Brie** 9  
Flash fried, Shaved ciabatta crostini, grapes, jalapeño jelly.
- Crispy Calamari** 13  
Semolina crust, crispy jalapeños, lemongrass dipping sauce, sweet chili glaze.
- Coconut Shrimp (5)** 13  
Coconut-tempura crusted shrimp, sesame seeds, pineapple-papaya dipping sauce.
- Steamed Floridian Clams** 18  
Garlic-herb butter, white wine, scallions, clam broth, toasted ciabatta. (GFA)
- Maryland Jumbo Lump Crab Cakes (2)** 18  
Pan seared, poblano-cilantro aioli, Haas avocado, sweet corn-papaya creme fraiche, petite greens.

## SALADS & SOUP

- Caesar Salad** 11  
Little Gem lettuce, ciabatta crostini, heirloom cherry tomatoes, watermelon radish, Parmesan cheese, Caesar dressing, Spanish anchovies on request. With: Grilled Chicken 19 Grilled Shrimp 20 Grilled Salmon 23 Flat Iron Steak 26 Seared Tuna 31 (GFA)
- Gf Field Greens Salad** 11  
Mixed baby greens, heirloom cherry tomatoes, raspberries, dried cherries, bleu cheese, candied walnuts, and citrus balsamic vinaigrette. With: Grilled Chicken 19 Grilled Shrimp 20 Grilled Salmon 23 Flat Iron Steak 26 Seared Tuna 31
- Gf Seafood Cobb Salad** 25  
Little Gem lettuce, scallops, shrimp, lump crab, Haas avocado, tomato, bacon, Maytag blue cheese and lime-cilantro dressing vinaigrette.
- Gf Grilled Salmon & Quinoa Salad** 24  
Mixed baby greens, shaved celery & fennel, heirloom cherry tomatoes, red pepper, watermelon, fava beans, radish, pepitas, raisins, feta cheese, Meyer lemon vinaigrette
- Thai Chicken Salad** 19  
Lettuce, cucumbers, carrots, oranges, red & yellow bell peppers, crispy wontons, toasted almonds, peanut butter dressing. With Grilled Shrimp 21
- New England Style Clam Chowder** 10  
Clams, potatoes, celery, shaved ciabatta crostini. (GFA)
- Soup of the Day** 8  
Chef's daily creation.

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

(GF) Gluten Free (GFA) Gluten Free Alternative (DF) Dairy Free  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef: Mourad Jamal  
Chef de Cuisine: Travis Lawson  
May 31, 2018

## LUNCH ENTRÉES

- Gf Pistachio Crusted Lock Etive Salmon** 24  
Pan seared and served with peewee potatoes, zucchini noodles, citrus-pomegranate butter sauce
- Gf Seafood Mixed Grill** 30  
Blackened Lock Etive salmon, diver scallop, jumbo shrimp, split king crab leg, grilled asparagus, Spanish rice pilaf, lemon beurre blanc sauce.
- Garlic Shrimp Scampi** 19  
Zucchini noodles, garlic, herbs, marinara sauce, toasted ciabatta
- Seafood Cioppino** 23  
Fresh seasonal fish, shrimp, scallops, clams, shaved fennel, shiitake mushroom, spicy tomato broth, dill, toasted ciabatta. (GFA)
- Alaskan Cod Fish & Chips (3)** 15  
Panko crust, tartar sauce, horseradish-vodka cocktail sauce. Served with fries.
- Achiote Chicken Quesadilla** 16  
Flour tortillas, roasted sweet corn relish, poblano chiles, jack cheese, guacamole, crema Mexicana, salsa fresca, chipotle aioli.
- All Natural Beef Short Rib Quesadilla** 17  
Flour tortillas, gorgonzola bleu cheese, caramelized onions, tomato, shishito peppers, Greek yogurt, balsamic glaze
- Thai Stir Fry** 17  
Stir fried vegetables, coconut basmati rice, sambal marinated tofu, shishito peppers, peanut-sambal sauce, sesame, wonton crisps. (GFA) 17  
Add Chicken 22 Add Shrimp 25 (Vegan alternative option is available)
- Gourmet Grilled Cheese** 15  
Sourdough bread, brie, cheddar cheese, swiss cheese, smoked gouda cheese & soup of the day (Chef's daily creation).

## TACOS

All tacos are served with corn tortillas. Mix any two tacos with a choice of fries, mixed greens, cole slaw, or Spanish rice & beans for \$17

- Gf Tajin Rock Shrimp Taco (1 each)** 9  
Pickled vegetables, salsa caliente, avocado, chipotle crema, feta.
- Gf Blackened Mahi-Mahi Taco (1 each)** 9  
Haas avocado, black bean puree, pico de gallo, papaya, chipotle crema.
- Baja Style Alaskan Cod Taco (1 each)** 8  
Panko crusted & fried golden brown. Pickled vegetables, feta cheese, Haas avocado, crema Mexicana, pico de gallo, chipotle crema.

## SANDWICHES

Choose your side: field green salad, fries, cole slaw or Spanish rice & beans.

- Pulled Chipotle Pork Sandwich** 15  
Potato bun, mango aioli, BBQ sauce, coleslaw, Cajun fried onions.
- Calamari Sandwich** 14  
Panko crusted calamari steak on toasted sourdough, served with lettuce, tomato, onions, caper-tartar sauce. Choice of fries, baby mixed greens or cole slaw
- Blackened Jidori Chicken Breast Dip Sandwich** 14  
Grilled sourdough bread, Cajun fried onions, mango-aioli spread, Red Oak lettuce, smashed avocado, pickled vegetables, pineapple relish, chicken dipping broth.

- Turkey Club House Sandwich** 13  
On toasted wheat bread, Haas avocado, bacon, cheddar cheese, lettuce, dill pickle, tomato, mayonnaise. Choice of cole slaw, fries or mixed greens.

- Pojo Burger** 16  
Natural and grass-fed beef, potato bun, sautéed mushrooms & onions, chopped bacon, melted jack & cheddar cheeses, Red Oak lettuce, tomato, dill pickle. Choice of cole slaw, fries or mixed greens.

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| Spanish Rice 3     | Chef's Vegetables 8 | Sautéed Spinach 7   |
| French Fries 5     | Guacamole 8         | Cole slaw 5         |
| Black Bean Puree 3 | Brussel Sprouts 8   | Chips & Salsa 8     |
|                    |                     | Grilled Asparagus 7 |