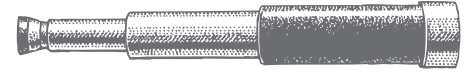




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER THIRTY YEARS

san diego restaurant week dinner

THREE COURSES \$40

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia panko crusted, sweet & sour sauce

BBQ RIBS

duroc all natural, brown sugar & cumin rubbed, sambal bbq sauce

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan

APPLE & CANDIED WALNUT

organic field greens, goat cheese, cranberry balsamic

CHOICE OF ENTREE

GUAJILLO ROASTED FISH

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, roasted tomatillo vinaigrette, smoked almond pesto

SHRIMP RAVIOLI

house made ricotta basil ravioli, sautéed shrimp, oyster mushrooms, lobster sauce, pine nut gremolata

SURFING STEAK*

double r ranch prime top sirloin, herb grilled jumbo shrimp, garlic whipped potatoes, spaghetti squash, fine herb butter

BEACHSIDE VEGAN

baby bok choy, sweet potatoes, brown rice, coconut curry sauce, tomato apricot chutney

CHOICE OF DESSERT

PETITE KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream


CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, brûléed banana

"SWEET CHEEKS" KEY LIME CHEESECAKE

coconut cookie crumble, passion fruit gelée

010819

 *Gluten Conscious—item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.*

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*

WINE SPECIALS

2017 MOHUA 30
sauvignon blanc | marlborough, new zealand

2017 LA FIERA 30
pinot grigio | veneto, italy

2016 SEAN MINOR '4 BEARS' 30
pinot noir | central coast

2018 SANTA JULIA 30
malbec | mendoza, argentina

vegetarian prix fixe meal available

no splitting or sharing

tax, beverages and gratuity are additional

local and state taxes will be added to all food and beverage items