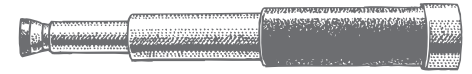




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER THIRTY YEARS

san diego restaurant week lunch

TWO COURSES \$20

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut crusted, sweet & sour sauce

APPLE & CANDIED WALNUT

organic field greens, goat cheese, cranberry balsamic

BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan

BBQ RIBS

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

OR

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

CHOICE OF ENTREE

GUAJILLO ROASTED FISH

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

SEAFOOD CAESAR

romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese

DUROC PORK CUBAN SANDWICH

achiote braised, roasted ham, gruyere cheese, sliced pickle, jalapeño mustard aioli

BEACHSIDE VEGAN

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

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

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 *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.*

*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*