



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 panko crusted, sweet & sour sauce

#### APPLE & CANDIED WALNUT SALAD

organic field greens, goat cheese\*, cranberry balsamic

#### BRUSSELS SPROUTS

pine nut gremolata, black garlic aioli, parmesan

#### BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce

OR

### CHOICE OF DESSERT

#### KIMO'S ORIGINAL HULA PIE®

individual slice of the classic.

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

#### “SWEET CHEEKS”

#### KEY LIME CHEESECAKE

coconut cookie crumble, passion fruit gelée

#### SEASONAL SORBET

frozen and fresh berries

### CHOICE OF ENTREE

#### ACHIOTE ROASTED FISH

chayote squash, corn, butternut squash, brown jasmine rice, roasted tomatillo vinaigrette

#### FRESH FISH CAESAR

*daily chef's preparation*

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

#### ROASTED TURKEY SANDWICH

all natural, melted brie, apple, tomato apricot chutney, arugula, rustique roll

#### BEACHSIDE VEGAN

brocolini, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney


### GLASS WINE SPECIALS

2017 THE PINOT PROJECT 7  
pinot noir, california

2017 MOHUA 7  
sauvignon blanc, marlborough, new zealand

2017 RICKSHAW 7  
chardonnay, california

040721

 *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*