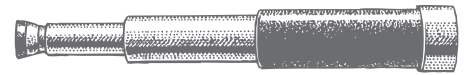




sea FOOD FRIENDS



SERVING FRIENDS FOR OVER FORTY YEARS

san diego restaurant week dinner

THREE COURSES \$50

CHOICE OF FIRST COURSE

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce

BBQ RIBS

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

BRUSSELS SPROUTS

shishito peppers, pine nut gremolata, black garlic aioli, parmesan

STRAWBERRY & CANDIED WALNUT SALAD

organic field greens, goat cheese*, cranberry balsamic

CHOICE OF ENTREE

ACHIOTE ROASTED FISH

farro, corn, roasted tomatoes, shishito pepper, roasted tomatillo vinaigrette

SUMAC CRUSTED NORWEGIAN SALMON

brown jasmine rice, french beans, oyster & shitake mushrooms, mandarin orange gastrique

PASSION FRUIT & SOY BRAISED BEEF SHORT RIB

garlic whipped potatoes. vegetable stir fry, charred pineapple bbq sauce

FILET MIGNON* (ADD \$10)

peppercorn crust, gruyère potato gratin, asparagus, burgundy balsamic reduction

BEACHSIDE VEGAN

french beans & mushrooms, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney

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

NEW YORK STYLE CHEESECAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis

SEASONAL SORBET

fresh berries

 *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*