

San Diego Restaurant Week

STARTERS

CUP OF EPIC CHOWDER

Sea Clams | Blue Crab | Bacon

CRAB CAKES

Citrus Caper Remoulade | Micro Cilantro
Grilled Lemon

NEXT LEVEL KALE CAESAR

Poached Egg | Warm Bacon | Shaved
Parmesan | Brioche Crumbles | Baby Kale
Blend | Green Onion | Fresh Parsley | Black
Garlic Caesar Dressing

MARGHERITA FLATBREAD FOR 2

Frest Tomato | Mozzarella | Burrata Basil
Garlic Infused Olive Oil

MENU CURATION

EXECUTIVE CHEF:

**MAREYJA
SISBARRO**

ENTREES

SALMON PUTTANESCA

Kalamata, Capers | Red Onion | Tomato
Anchovies | Israeli Cous Cous | Spinach
Grilled Lemon

SUMAC SPICED ROASTED CHICKEN

Squash | Tomato | Castelvetrano Olives
Capers | Roasted Bell Pepper | Red Onion
Fingerlings | Pan Sauce

MEDITERRANEAN LINGUINE

Zucchini | Yellow Squash | Spinach | Heirloom
Tomato | Artichoke | Basil Pesto Feta | Olive
Tapenade | Spinach Linguine

Add Chicken +8 | Shrimp +10 | Salmon +12

LOBSTER CAMPANELLE +10

Charred Corn | Heirloom Tomatoes | Arugula
Citrus Beurre Blanc | Pecorino Cheese

CHIMICHURRI HANGER STEAK +10

Roasted Garlic Smash Potatoes | Blistered
Tomatoes | Sautéed Greens

WINE FLIGHTS

RED & WHITE FLIGHTS

1/2 POURS

+18



UPGRADE TO FULL POURS!

+32

DESSERTS

DESSERT COAST TOAST

FLOURLESS DARK CHOCOLATE TORTE

CHOCOLATE CHIPOTLE BANANA BREAD PUDDING

ADD-ONS

MEDITERRANEAN CHOPPED SALAD +17

Hearts of Palm | Artichoke | Chickpeas | Pepperoncini
Kalamata Olives | Cucumbers | Feta | Romaine
Toasted Pita | Sherry Vinaigrette

HONEY WALNUT SHRIMP SALAD +21

Sriracha Shrimp | Honey Glazed Walnut | Snow Pea
Persian Cucumber | Carrot | Green Onion
Kawaire Sprouts | Organic Mixed Greens
Sriracha Honey Mustard

WILD MUSHROOM FLATBREAD +21

Ricotta | Fontina | Truffle Oil | Fresh Herbs

3 LITTLE PIGS FLATBREAD +22

Prosciutto | Bacon | Pepperoni | Marinara
Mozzarella

BURRATA BOARD +18

Truffle Tomato Salad | Castelvetrano Olives
Toasted Baguette | Prosciutto

Brockton Villa

Three Courses - \$45