STARTERS

ARTISAN SOURDOUGH BREAD ... 8

herb caper butter, Hawaiian sea salt butter, olive oil

NEW ENGLAND STYLE CLAM CHOWDER ... 16

bacon, red bliss potato, thyme, cream, steamed little neck clams, house cracker

CRISPY PORK RIBS ... 22 passion fruit barbeque sauce, toasted macadamia nuts, pickled chili, cilantro

CRISPY BRUSSELS ... 12

lemon garlic emulsion, parmesan

CAESAR SALAD ... 15

romaine lettuce, parmesan, garlic croutons, pickled onion, traditional caesar dressing - chicken + 10 - salmon + 14 -

LOCAL STRAWBERRY SALAD ... 17 @ @

mixed greens, shaved fennel, toasted hazelnut, herbed goat cheese, honey champagne vinaigrette

COLD BAR

NIGIRI ... 22 @

choice of four pieces: yellowtail, shrimp, ahi tuna, salmon

SASHIMI ... 24

choice of four pieces: yellowtail, ahi tuna, salmon

HAMACHI CRUDO ... 21

white miso, jalapeño, cilantro

FISH POKE ... 22

tuna, hamachi, salmon, cucumber, jalapeño, onion, garlic ponzu // seaweed salad

SHRIMP CEVICHE ... 21 @

jalapeño-lime marinade, pineapple, avocado, cucumber, cherry tomato, cilantro, red onion, radish //
tortilla chips

CHIPOTLE SHRIMP COCKTAIL ... 24 @

radish salad, pineapple, cilantro

OCEANA SEAFOOD TOWER ... 135 / 187 @ shrimp cocktail, ceviche, mussels, clams, king crab, oysters on the half shell, dipping sauces serves 2-4

triple tower includes an extra level of assorted sashimi and poke serves 4-6

1/2 DOZEN OYSTERS ... 24

MAINS

CRISPY WHOLE SNAPPER ... 44

forbidden fried rice, spam, pineapple glaze sesame, cilantro

GRILLED PRIME HANGER STEAK ... 44 @

smoked potato puree, watercress, cippolini, macadamia chimichurri

BROWN BUTTER SEARED SCALLOPS ... 44 @

parsnip puree, swiss chard, bacon lardons

MISO MARINATED SALMON ... 36

bok choy, crispy plantain, curry cream sauce

TERIYAKI CHICKEN ... 25

sticky rice, napa cabbage slaw, fresh plum glaze

TUNA STEAK AU POIVRE ... 40

wild mushroom ravioli, asparagus, green peppercorn sauce

HAWAIIAN STYLE PAD THAI ... 27

stir fried vegetables, tofu, pineapple, chili, macadamia nuts, cilantro, sov

FLATBREAD

HAWAIIAN ... 22

tropical BBQ sauce, charred pineapple, Canadian bacon, cilantro

ARTICHOKE ... 22 ♥

artichoke hearts, red onion, cheese

PEPPERONI ... 22

tomato sauce, cheese, pepperoni

TOMATO MOZZARELLA ... 21 ⊚

fresh mozzarella, tomato, basil

FENNEL SAUSAGE & MUSHROOM ... 22

tomato sauce, shiitake mushrooms, goat cheese

SWEETS

HAWAIIAN CHOCOLATE CAKE ... 16

chocolate cake // macadamia-coconut filling, chocolate buttercream, caramelized coconut crumb, macadamia nuts, salted caramel

EARL GREY PANNA COTTA & CITRUS JELLY ... 15 @

earl grey infused cream & seasonal citrus medley // orange blossom honey, candied citrus, roasted white chocolate, fresh berries

UBE LAVA CAKE ... 16

ube cake // ube-white chocolate ganache, coconut gelato

ICE CREAM ... 10

chocolate, vanilla, strawberry