

# Trios & Platters

Trio Serves 1-3 Platters Serve 4-6

## Seafood Trio \$18

**Calamari**~ tender fried calamari,

**Ceviche**~white fish & shrimp cured in a traditional lime marinade

**Ahi Poke**~fresh raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce

## Farms & Range Platter \$26

**Chicken Wings**~3 fire & spice wings, 3 molasses BBQ wings

**Pork Sliders**~3 fresh pulled pork sliders with asian slaw & molasses barbecue sauce

**Dirty Fries**~fries topped with brown onion gravy & blue cheese crumbles

## Fins & Shells Platter \$34

**Calamari**~ tender fried calamari,

**Coconut Prawns**~4 coconut breaded prawns on bed of asian slaw

**Seared Ahi**~blackened seared ahi with wasabi aioli and teriyaki glaze

# Starters

## New England Clam Chowder \$7

\*2015 Santa Cruz Chowder Cook-Off  
Peoples Choice 1st Place

## Pomme Frites \$6

fries with cajún spices, garlic aioli and chipotle aioli

## Sweet Potato Fries \$7

served with garlic aioli

## Dirty Fries \$8

fries topped with brown onion gravy & bleu cheese crumbles | **top with sunny side up egg +\$2**

## Calamari \$12

tender fried calamari, served with house sauces

## Tatchos \$12

tater tots covered with black beans, jack & cheddar cheese, diced tomatoes, jalapeños & green onions, topped with a cilantro lime crema

**add grilled chicken breast. bacon or carnitas +\$5**

## Ahi Poke \$14

sashimi grade ahi tuna, macadamia nuts, scallions, ponzu sauce, on soba noodles w/ sunflower sprouts, wonton crisps

## Coconut Prawns \$13

large prawns coconut breaded, golden fried, asian slaw, pineapple sauce

## Nachos \$10

fresh tortilla chips covered with black beans, jack & cheddar cheese, diced tomatoes, jalapeños & green onions

**add grilled chicken breast or carnitas +\$5**

## Artichoke Hearts \$9

artichoke hearts deep fried, cajún spiced breading, chipotle aioli and marinara

## GF Fresh Oysters

### 1/2 dozen \$15 | dozen \$28

fresh raw Pacific Oysters served on the half shell

## Oyster Shooter \$4

fresh raw oyster, wasabi citrus ponzu, cucumber

## GF Ceviche \$11

white fish and shrimp marinated in lime, mango, house made tortilla chips

## GF Steamed Mussels \$15

new zealand green mussels, riesling wine, garlic, shallots & tomatoes in roasted corn curry with garlic bread

## Brussel Sprouts \$10

in a coconut balsamic reduction

## Roasted Garlic & Brie \$15

almond crusted brie, roasted garlic, fresh fruit, home made blueberry lavender jam

## Garlic Bread \$7

french baguette baked with garlic butter & parmesan cheese, served with marinara sauce

## Hummus Plate \$11

served with fresh homemade hummus, flat bread & sliced cucumber

## Chicken Wings \$12

fire and spice sauce or molasses barbecue sauce

## Pulled Pork Sliders \$10

3 brioche buns filled with pulled pork, Asian slaw and molasses barbecue sauce

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF = can be made gluten free. Please make staff aware of any food allergies. | Gratuity not included.

All items subject to availability. | Split plate charge \$4.

# Salads & Sandwiches

Available Any Time

sub sweet potato fries for pomme frites +\$1

## GF Roasted Beet Salad \$13

roasted red & golden beets, arugula, sunflower sprouts, light balsamic vinaigrette & goat cheese

## GF Organic Mixed Greens w/ Watermelon

half \$7 | full \$12

mixed greens, candied walnuts, watermelon gorgonzola cheese, and raspberry balsamic vinaigrette  
add grilled chicken breast +\$5

## Seared Ahi & Soba Noodle Salad \$20

seared blackened ahi tuna, mixed greens, soba noodles, edamame, cabbage, bell peppers, asian dressing

## Asian Chicken Salad \$18

mixed greens, cucumbers, carrots, edamame, sliced oranges, wontons, asian slaw, ginger soy vinaigrette and grilled chicken with a teriyaki glaze

## Chicken Club Wrap \$14

charbroiled chicken, lettuce, tomato, cheese, bacon, lightly tossed with balsamic dressing and a drizzle of ranch all wrapped up in a flour tortilla, pomme frites

## Angus Bleu Cheese Burger \$15

angus burger, toasted brioche bun, mixed greens, tomato, onion, bleu cheese, garlic aioli, pomme frites  
add avocado +\$2 | add bacon +\$3

## GF Fish Tacos or Carnitas Tacos \$15

grilled wild Alaskan Cod or pulled pork BBQ carnitas, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, side of black beans | add avocado +\$2

## Chipotle Chicken Sandwich \$15

crispy fried chicken, ciabatta roll, jack cheese, mixed greens, chipotle aioli, tomato, onion, avocado, pomme frites

## Turkey, Bacon & Avocado Sandwich \$14

oven roasted turkey, crispy bacon, fresh avocado, mixed greens, red onion, tomato, peperoncini & garlic aioli on sliced wheat, served with pomme frites

## Pulled Pork Sandwich \$15

fresh pork carnitas, brioche bun, asian slaw, molasses BBQ sauce, served with black beans and mixed greens & balsamic vinaigrette

## Loco Moco Plate \$15

2 scoops of island rice, 2 angus hamburger patties, brown onion gravy, green onions & topped with two eggs

# Entrees

Available after 5pm

## Half Rack Baby Back Ribs \$16

smoked baby back ribs, house made BBQ sauce, french fries, homemade black beans  
\*Full Rack for \$23

## Chicken Pesto Penne \$19

grilled chicken breast, creamy pesto sauce, broccoli sun dried tomatoes, kalamata olives, parmesan cheese

## GF Grilled Mahi Mahi \$20

mahi mahi with miso ginger butter, island rice & jicama salad

## Seared Blackened Ahi \$20

seared ahi with cajun seasoning, soba noodles, wasabi aioli, edamame, seasonal vegetables

## Corn Curry Mahi Mahi \$21

mahi mahi over island rice with a corn curry broth & jicama salad

## Seafood Stew \$21

clams, mussels, prawns, whitefish, tomato seafood broth | garlic bread | add linguini \$4

## Grilled Pork Chop \$22

grilled all natural bone-in pork chop, garlic mashed potatoes, grilled asparagus, spiced apple

## GF Macadamia Encrusted Ono \$23

wild Ono, roasted coconut & macadamia nut crust, mango salsa, balsamic reduction, island rice, mixed vegetables

## Apricot Quinoa Salmon Salad \$23

charbroiled salmon with a apricot-dijon glaze over arugula spring mix and quinoa with dried apricots and almonds

## Porter Braised Short Ribs \$23

coconut porter braised short ribs  
mashed potatoes & grilled asparagus

## GF Grilled Salmon \$23

fresh salmon with a honey glaze & red onion cucumber salad, island rice, seasonal vegetable

## GF Blackened New York Steak \$27

cajun spice rubbed new york steak with a gorgonzola butter, mashed potatoes, grilled asparagus

## Sides

All sides \$5 each

### GF Island Rice

(jasmine rice, coconut, cilantro, lime, mint)

### GF Grilled Asparagus

### GF Sautéed Corn

(corn, carrots & edamame)

### Mashed Potatoes with Gravy

GF Seasonal Vegetables