

Lunch Menu

11am - 4pm

Starters

Crab Cakes + \$24

Oven roasted tomato, grilled honey lemon

Edamame \$14

Edamame, spicy garlic teriyaki sauce+

Fresh Shucked Oysters+ MP

½ dozen or full dozen

Elotes Style Nachos+ \$17

Fire roasted corn, queso fresco cheese+, cilantro, créma Mexican, tajine, tortilla chips

Shrimp Ceviche \$19

House marinated shrimp+ ceviche, lemon, lime, mango habanero salsa

Sides

Seasonal Fruit Salad \$8

House Salad \$8

Roasted red potatoes \$5

Enhance... Chicken+\$5

Shrimp+\$8, Burger Patty \$8, Ahi 16 Salmon+\$20

Enhance... Bacon \$3, Avocado

\$2, Grilled mushrooms \$2,

Grilled onions \$2, Egg \$2

Soup & Salad

French Onion Soup \$12

Sweet onions, savory broth with sherry wine vinegar gastrique, Swiss cheese+, croutons

Clam Chowder \$14

Manila Clams+, red potatoes, cream+, fresh herbs

Buddha Bowl+ \$19

Fresh spinach, quinoa, edamame, bell pepper, cucumber, avocado, cashew dressing

Chicken Cali Cobb+ \$19

Chicken, lettuce, fire roasted corn, tomato, crumbled blue cheese+, applewood smoked bacon, egg+, avocado, ranch dressing

Beet Arugula+ \$15

Roasted beets, arugula, red onion, goat cheese+, walnuts+, lemon vinaigrette

Ahi Salad \$21

Sashimi grade ahi tuna, field greens, Napa cabbage, romaine, red bell pepper, tomato, avocado, cucumber, red and green onion, crispy wontons, rice wine vinaigrette

Blackened Chicken Salad \$19

Crisp romaine, red onions, red peppers, jack & cheddar cheese, avocado, sweet corn, tomatoes, crispy corn tortilla strips, green chili ranch dressing

Mains

Served with choice of side

Mushroom Ciabatta Sandwich \$18

Seared portobello mushroom, arugula, burrata cheese+, basil, tomato

BLT \$14

Bacon, lettuce, tomato, garlic aioli on a thick cut butter brioche

Beef Sliders \$20

Two beef sliders*, goat cheese+, wasabi sauce, red onion, strawberries

Smash Burger+* \$22

Two 4oz Angus beef patties, cheddar+, chipotle créma+, pickles, grilled onions, bun

Jalapeño Smash Burger+* \$22

Two 4oz Angus beef patties, Pepperjack cheese+, chipotle créma+, pickles, grilled onion, bun

Turkey Avo Swiss \$16

Smoked turkey breast, arugula, sliced tomato, red onion, avocado, swiss cheese+, served on a dutch crunch roll, topped with pesto aioli

Curried Chicken Sandwich \$16

Chicken, grapes, arugula, sliced tomatoes, bun+

Cali Chicken Club \$17

Chicken breast, smoked bacon, avocado, Swiss cheese+, lettuce, tomato, roasted garlic aioli, on a bolillo bun

Shrimp Tacos+ \$20

Shrimp+ shredded romaine, chipotle créma+, house pico

Seared Ahi \$20

Arugula, pickled red onion, Sriracha mayo on a olive oil focaccia bread

Lobster Roll+ \$34

Lobster salad+, New England roll+, herbs

+ Our food is made in our kitchen where peanuts, tree nuts, wheat, dairy, eggs, fish, shellfish & soy are present,

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness