

STARTERS

SHRIMP AVOCADO TOAST	13	TUNA TARTARE*	16
Grilled Carolina Shrimp, Smashed Avocado, Radish Salad, Multigrain Toast		Ahi Tuna, Soy, Pickled Ginger, Seaweed, Wasabi Cream, Wonton Chips	
SCALLOPS CRUDO*	15	CEVICHE*	13
Radish, Jalapeño, Sprouts, Cucumber-Herb Vinaigrette		Fresh Catch, Cucumber, Lime, Cilantro, Onion, Yucatan Cocktail Sauce, Plantain Chips	
COCONUT CURRY SHRIMP	14	CHILLED GRILLED VEGETABLES	11
Red Curry-Coconut Broth, Jasmine Rice, Cilantro		Grilled Seasonal Vegetables, Herbed Goat Cheese, Grilled Focaccia	
CRISPY CALAMARI	13	BUTTERBEAN HUMMUS	9
Harissa Aioli, Caramelized Lemon, Sweet Pepper Salsa		Cherry Tomato, Goat Cheese, Olives, Grilled Pita	
GUAC & SALSA	9	TRUFFLE FRIES	7
Tortilla Chips		White Truffle Oil, Parmesan Cheese	

SOUPS & SALADS

CLAM CHOWDER	8	EXOTIC SALAD	19
Chopped Clams, Potato, Onion, Bacon, Cream, Sherry		Lobster, Shrimp, Artisan Greens, Fennel, Celery, Carrot, Radish, Green Goddess Dressing	
GRILLED SALMON*	16	GRILLED FLANK STEAK*	16
Artisan Lettuce, Avocado, Roasted Tomato, Lemon-Basil Vinaigrette		Baby Spinach, Roasted Corn, Tomato, Egg, Queso Fresco, Chimichurri Vinaigrette	
CHICKEN CAESAR	12		
Romaine, Crouton, Asiago, Caesar Dressing			

SANDWICHES & TACOS

Served with choice of Fries, Slaw, or Fruit

BLACKENED FISH SANDWICH	13	BAJA FISH TACOS	12
Golden Sriracha-Preserved Lemon Mayo, LTO, Herb Focaccia		Blackened Mahi, Napa Cabbage, Pico de Gallo, Jalapeño Aioli	
GRILLED BLACK ANGUS BURGER*	13	FLANK STEAK TACOS	12
Cheddar, Applewood Smoked Bacon, LTO, Pickle, Brioche Bun		Grilled Onion & Poblano Pepper, Jalapeño Aioli, Queso Fresco	
LOBSTER & SHRIMP ROLL	16	CRISPY CHICKEN SANDWICH	12
Lobster, Shrimp, Diced Celery, Tarragon, Mayo, Lemon Juice, New England Roll		Chicken Sofrito, House Pickles, Honey-Garlic Aioli, Brioche	

PASTAS & RICE

ARROZ CON POLLO	25	AHI RICE BOWL*	23
Braised Chicken, Grilled Shrimp, Grilled Sausage, Poblano Pepper, Corn, Jasmine Rice, Green Mole		Seared Ahi Tuna, Jasmine Rice, Radish, Sprouts, Farm Egg, Ponzu Sauce	
LAMB PAPPARDELLE	24	SCALLOP RISOTTO	27
Braised Lamb, Saffron Pappardelle, Asiago, Walnut-Mint Breadcrumbs		Creamy Arborio Rice, Sweet Corn, Fine Herbs	

FROM THE GRILL

LAND	NY STRIP*	28	Served with: Smashed Red Potatoes, Charred Tomato, Grilled Scallion, Exotic Mushroom
	FILET MIGNON*	33	
	JOYCE FARMS CHICKEN	19	
	SURF & TURF	35	<i>Choice of Chimichurri or Demi Glace</i>
		Filet Mignon & Scallops	
SEA	MAHI*	25	Served with: Garden Vegetables, Blend of Farro, Barley, Jasmine Rice, Sweet Pepper Relish
	SWORDFISH*	28	
	SALMON*	21	
	LOBSTER TAIL*	33	<i>Choice of Green Mole or Preserved Lemon Aioli</i>
SKEWERS	BEEF TENDERLOIN*	18	Served with: Mixed Green Salad
	SWORDFISH*	16	<i>Choice of Chimichurri, Demi Glace, Green Mole or Preserved Lemon Aioli</i>
	SHRIMP*	14	
	CHICKEN*	12	

SIDES

ROASTED CAULIFLOWER	8	"SHE CRAB" MAC & CHEESE	10
Cashew, Poblano Pepper, Dried Mango, Morita Chile Oil, Lime		Crab Meat & Roe, Smoked Gouda	
CHARRED CARROTS	8	CRISPY BRUSSELS SPROUTS	8
Campfire Roasted, Chimichurri, Asiago		Roasted Apple, Asiago	

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more