



Appetizers

**Grilled Octopus ... 15**

pink peppercorn crusted Spanish octopus, smoked feta puree, pickled cannellini beans & carrot, arugula, blistered tomatoes

**Smoked Salmon\* ... 13**

honey mustard, rosemary & orange glaze, house made Boursin, arugula salad with caper, red onion & white balsamic vin, Texas toast

**Crispy Brussel Sprouts ... 10**

Nueske's bacon lardons, cured lemon zest, slivered almonds, shredded rosemary goat cheese & English cheddar, warm bacon vin

**Asian Beef\* ... 12**

ginger-sesame marinated hanger steak, gochujang peanut sauce, avocado, sticky rice, wakame salad, sesame seeds, scallion, sriracha

**Fried West Coast Oysters ... 13**

blood orange - sweet onion marmalade, jalapeño garnish

**Avocado Cheese Toast ... 12**

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest, grilled bread

**Artisan Cheese Plate ... 15**

English cheddar, double crème brie, rosemary goat cheese and black truffle gouda, walnuts, grapes, crackers ( no substitutions )

**Ahi Tuna Tartare\* ... 15**

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Salads and Soups

**Lobster Salad Salad ... 19**

Maine lobster tossed in lemon dill aioli, heirloom tomatoes, edamame, English cucumber, red onion, baby lettuce, avocado ranch dressing

**Poached Pear & Baby Kale ... 14**

white wine poached pear, aged rosemary goat cheese, fennel, dried blueberries, pistachios, carrot, radicchio, sweet onion - garlic vinaigrette

**Warm Spinach & Bacon ... 13**

baby spinach, bacon lardons, spiced walnuts, warm bacon vinaigrette, topped with melted gruyere and sieved egg

**Roasted Beet & Goat Cheese ... 13**

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

**Caesar Salad ... 12**

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing

**Minorcan Seafood Chowder ... 7**

garnished with fresh herbs

**Soup du Jour ... 7**

Add a protein to your Salad, Avocado Toast, Vegetable Plate or Flatbread Selection:

**Seared Local Mahi ... 8**

**Grilled Chicken Tenders ... 7**

**Sautéed Shrimp ... 8**

**Grilled Hanger Steak ... 12\***

**Pan Roasted Salmon ... 8\***

Sandwiches

*Sandwiches include a choice of side: Caesar Salad, Pommes Frites, Truffle Frites (+\$1) or House Potato Chips*

**Oyster Po Boy** crispy west coast oysters, classic remoulade, romaine chiffonade, roma tomato, hoagie roll ... 16

**Mahi Sandwich** lightly blackened, melted aged cheddar, lemon-caper aioli, roma tomato, romaine, toasted brioche bun ... 16

**Lobster Roll** Maine lobster with celery & lemon dill aioli, romaine, diced tomatoes, top cut brioche roll ... 17

**Steak Burger\*** house ground steak, cheddar, roasted mushrooms, caramelized onion, romaine, garlic aioli, brioche bun ... 16

**Grilled Vegetable Wrap** goat cheese, criminis, asparagus, grape tomato, carrot, broccolini, baby lettuce, white balsamic vin, flour tortilla ... 15

**Black Bean Burger** house made burger, melted gruyere, avocado, caramelized onion, romaine, tomato mustard seed jam, brioche bun ... 15

Main Plates & Flatbreads

**Tuna Poke Bowl\*** Ahi tuna, avocado, green wakame, seasoned sushi rice, sriracha, sesame seeds, soy caramel, ginger aioli ... 19

**Herb Marinated Grilled Chicken** pumpkin spiced sweet potato puree, shaved brussels slaw with warm bacon vinaigrette ... 17

**Vegetable Plate** Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 16

**Mushroom Flatbread** goat cheese, roasted mushrooms, caramelized onion, gruyere, white truffle-thyme oil, arugula, white balsamic vin ... 14

**Old World Veggie Flatbread** asparagus, blistered tomato, red onion, broccolini, piquillo peppers, gruyere, baby kale pesto, lemon ricotta ... 14

Desserts

**Chocolate Amaretti Pie** chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds ... 7

**Blueberry & White Chocolate Bread Pudding** brioche bread, pistachios, walnut anglaise, cinnamon sugar ... 7

**Key Lime Bar** key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream ... 7

**Classic Apple Cobbler** sautéed Gala apples in brown sugar & butter, cinnamon drop dough, vanilla ice cream ... 7

**Chocolate or Vanilla Ice Cream ... 5**

**Raspberry Sorbet ... 5**

*A 20% gratuity is recommended and appreciated on all parties of 10 or more.*

*A \$5 split plate charge applies on all Main Plates.*

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.