

power lunch

AVAILABLE TUESDAY — FRIDAY
TWO COURSES, YOUR CHOICE
FROM 11:30AM — 4PM
22.95

COURSE ONE, CHOICE OF —

FARMED ATLANTIC SALMON CEVICHE

(DF) coconut leche de tigre,
avocado, chili oil — taro chips

WILD TAHITIAN

ALBACORE TUNA POKE

(DF) blood orange aji amarillo
dressing, jicama, cucumber
— taro chips

GRILLED AVOCADO with PICKLED ONIONS

spicy thai vinaigrette, crema
— grilled rustic bread

COURSE TWO, CHOICE OF —

TWO GRILLED FISH TACOS with RICE & BLACK BEANS

CHOOSE A MARKET PROTEIN

pico de gallo, pickled onions,
cabbage, spicy mayo
— meorado corn or flour tortillas

WILD TAHITIAN ALBACORE TUNA POKE BOWL

(DF) nori rice, blood orange aji amarillo
dressing, jicama, cucumber
— seaweed salad &
pickled mushrooms

HAND ROLL with ALBACORE TUNA or CRISPY SALMON SKIN 'CHICHARRON'

(DF) nori rice, sunomono pickles,
spicy mayo, avocado, furikake
— citrus ponzu

O SEA 'CHOWDAH' — CUP

(GF) new england style
—with bacon, lemongrass & ginger

DAD'S CHEESEBURGER

american cheese, remoulade, pickles
— classic fries

CHOICE of ENTREE SALAD

garden salad | green goddess
tijuana caesar | honeycrisp apple

CLASSIC CRISPY COD SANDO

wild washington cod, american
cheese, tartar sauce, bread & butter
pickles — classic fries

