

#### 45 PFR PFRSON

SUNDAY - THURSDAY: 11:30AM - 9:00PM & FRIDAY - SATURDAY: 11:30AM - 10:00PM

ALL SEAFOOD COOKED EXCLUSIVELY IN AVOCADO OIL & ORGANIC EXTRA VIRGIN OLIVE OIL
\*MENU FOR DINE IN ONLY

# **STARTERS**

CHOOSE 1

#### STRAWBERRY CHOPPED SALAD

ORGANIC STRAWBERRIES, ROMAINE, CABBAGE, KALE, CUCUMBER, CHERRY TOMATOES, ORGANIC ASPARAGUS, BEETS, CANDIED PECANS, QUINOA. MANCHEGO CHEESE, CHAMPAGNE MAPLE VINAIGRETTE

#### **MUSSELS BASQUAISE**

BLACK MUSSELS, FIRE-ROASTED TOMATO BROTH, SPANISH CHORIZO, QUESO FRESCO, GARLIC BREAD

#### **HAMACHI CRUDO\***

YU7U PON7U GRAPFFRUIT FRESNO CHILES CHIVES

#### **MISO GLAZED SEA BASS SKEWERS**

MISO MAPLE GLAZE, SHISHITO PEPPERS, HERB SALAD, GRAPEFRUIT, MAMA TREE ORGANIC PIXIE TANGERINES

### **ENTREES**

CHOOSE 1

#### FRESH FISH OF THE DAY

WILD PACIFIC ROCKFISH, 60 SOUTH SALMON\*, WILD WHITE SEA BASS +5.
WILD ALASKAN HALIBUT +8
CHOICE OF 2 SIDES

#### **VERACRUZ PLATTER**

WILD PACIFIC ROCKFISH, ORGANIC BLACK BEANS, CILANTRO LIME RICE ORGANIC CORN TORTILLAS, AVOCADO, SALSA ROJA, QUESO FRESCO

#### **MISO GLAZED SALMON BOWL\***

WHITE RICE, BROCCOLI, SPINACH, CILANTRO CORN SALAD

#### **LINGUINE WITH CLAMS**

PARSLEY, BUTTER, WHITE WINE, OLIVE OIL, GARLIC, CHILE DE ARBOL

### SIDES

WITH FISH OF THE DAY

PARMESAN POTATO CAKE

PINEAPPLE COLESLAW

SAUTÉED SPINACH

CILANTRO LIME RICE

ORGANIC BLACK BEANS

CILANTRO CORN SALAD

ALMOND PESTO CAULIFLOWER +2

GRILLED ORGANIC ASPARAGUS +2

MAPLE MISO BRUSSELS SPROUTS +2

VERACRUZ FISH CHOWDER CUP +3

NEW ENGLAND CLAM CHOWDER CUP +3

## **DESSERTS**

CHOOSE 1

#### **KEY LIME PIE**

GRAHAM CRACKER CRUST, FRESH MADE WHIPPED CREAM

#### STRAWBERRY BASQUE CHEESECAKE

ORGANIC STRAWBERRIES, ALMONDS, MINT, FRESH MADE WHIPPED CREAM

## **WINE PAIRING**

OPTIONAL:+16

**OKO PINOT GRIGIO** 

WHITEHAVEN SAUVIGNON BLANC

**WENTE CHARDONNAY** 

\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical condit