

STARTERS

OYSTERS ON THE HALF SHELL 24 | 36

1/2 dozen | dozen

CRAB CAKES 19

preserved citrus & basil cream

ZUCCHINI CARPACCIO 16 Ⓜ

basil pesto, capers, evoo, lemon, parmesan

SHRIMP & CALAMARI 21

breaded & perfectly crisp, homemade marinara dip

CROQUETTES 14 Ⓜ

savory guava sauce, goat cheese

AHI TUNA TOSTONES 18 | GF

sesame & ginger dressing, cucumber, spicy mayo, avocado

ROASTED EGGPLANT 18 Ⓜ

kalamata olives, tomatoes, pine nuts, tahini

BREADED CAULIFLOWER 16 Ⓜ

coated with italian seasoned breadcrumbs, served with chipotle aioli

BABY SPINACH SALAD 14 | GF Ⓜ

goat cheese, strawberries, caramelized walnuts, balsamic glaze

SWEETS

CHOCOLATE OATMEAL 14 Ⓜ

almond milk, chocolate chips, banana, caramelized walnuts

HOMESTYLE PANCAKES 16

stack of 3 light & airy buttermilk pancakes. Customize your favorite toppings: add blueberries, chocolate chips, or strawberries 2 | add nutella 3

BANANA PANCAKES 18

caramelized banana, homemade banana syrup, maple syrup

FRENCH TOAST 19

brioche, candied walnuts, caramelized bananas, maple syrup

KEY LIME FRENCH TOAST 19

coconut sauce, whipped cream, strawberries

BENEDICTS

add truffle hollandaise 2

BUTTERY LOBSTER 28

buttery poached lobster, old bay, lemon zest, home fries

OCEAN 21

smoked salmon, tomatoes, spinach, home fries

CLASSIC 18

canadian bacon, tomatoes, spinach, home fries

CRAB CAKE 23

laid on a skillet on top of basil citrus cream, spinach, home fries

GOOD TO KNOW

⌚ = vegetarian GF = gluten free

Please note a 20% gratuity is included on all bills

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BRUNCH

EGGS & MORE

SEAFOOD SCRAMBLE 25

scrambled eggs, gulf shrimp, crab meat, lobster, fine herbs, side of grilled multi-grain

THE LOCAL BREAKFAST 16

two eggs any style, bacon or sausage, white or wheat toast, home fries

BREAKFAST PINSA 24

roman style pizza, sunnyside eggs, bacon, mozzarella, marinara

HUEVOS RANCHEROS 18

chorizo, scrambled eggs, avocado, peppers, crema, black bean puree, cilantro, home fries

STEAK & EGGS 31

7 oz. skirt steak, two eggs any style, truffle hollandaise, home fries

LOX OF LOVE 17

freshly toasted bagel, smoked salmon, capers, red onion, tomato, cream cheese

POWER BOWL 17 | GF Ⓜ

sunnyside eggs, avocado, sauteed kale, cherry tomatoes, feta, & quinoa

AVOCADO TOAST 16 Ⓜ

grilled multigrain, poached eggs, watermelon radish, side of garden greens tossed in tarragon dressing | add smoked salmon 8

EGG WHITES & VEGGIES 19 Ⓜ

sautéed spinach, peppers, & mushrooms, house salad, & grilled multigrain toast

LUNCH MAINS

LOBSTER ROLL 30

tossed in lemon aioli, topped with truffle oil and herbs, side of fries

SHRIMP TACOS 21 | GF

blackened shrimp, radishes, spicy mayo, guacamole, and pico de gallo

AVOCADO & SEARED TUNA SALAD 23 | GF

tomatoes, cucumbers, red onion, peppers, red wine vinaigrette

TOFU POKE BOWL 21 Ⓜ

white rice, sautéed spinach, cherry tomatoes, cucumber, avocado, scallions, ginger sesame dressing | sub ahi Tuna 8

SMOKED SALMON SALAD 19 | GF

spring mix, tomato, avocado, bacon, lemon caper dressing

BEACHSIDE BURGER 21

tomato jam, onion aioli, american cheese, avocado, fries *impossible burger optional substitute

IMPOSSIBLE BURGER 19 Ⓜ

vegan cheddar, tomato, arugula, mustard aioli, crispy fries

CHICKEN BLT 18

grilled chicken, arugula, tomato, bacon, chipotle aioli, crispy fries

LOBSTER MAC & CHEESE 29

smoked gouda cream, italian breadcrumbs, truffle oil

SALMON BOWL 21 | GF

arugula, quinoa, avocado, cherry tomato, peppers, watermelon radish, tahini dressing | substitute ahi tuna 8

SIDES

SEASONAL FRUIT 9

HOUSE SALAD 11

SMOKED BACON 5

TURKEY BACON 5

HASH BROWNS 5

SAUSAGE 5

CRISPY FRIES 9

add truffle 3

HOME FRIES 5