

## STARTERS

**LITTLE NECK CLAMS**  
One dozen in red bell pepper  
chili crunch beer broth  
21.

**TRUFFLE FRIES**  
French fries topped with  
parmesan cheese and  
creamy truffle sauce  
13.

**TOASTED  
MARCONA ALMONDS**  
tossed in maldon sea salt  
14.

**KUNG PAO  
CHICKEN SKEWERS**  
with cilantro rice, pineapple  
chutney and peanuts  
20.

**TUNA TATAKI STACK**  
fresh maryland crabmeat,  
raw ahi tuna, avocado and  
cucumber topped with  
imperial sauce and served with  
wonton chips  
29.

**CLUB SALAD**  
arugula, fresh mozzarella,  
cherry tomato, cucumber,  
avocado, artichoke hearts,  
garlic balsamic vinaigrette  
18.

**EDAMAME**  
tossed in togarashi spice  
13.

**HOT HONEY WINGS**  
with shaved parmesan  
and celery  
22.

**SMOKED FISH DIP**  
made locally, served with  
capers, crackers and cucumbers  
24.

**CEVICHE**  
white fish ceviche  
with blue corn chips  
21.

**CHIPS AND DIP TRIO**  
Blue corn tortilla chips served  
with fresh made guacamole,  
mexican street corn dip and  
pineapple salsa  
25.

## MAINS

**CHICKEN SALAD CROISSANT**  
Napa chicken salad with red grapes and  
arugula on a toasted croissant  
served with french fries  
19.

**BEYOND BURGER**  
Plant based burger topped with pepperjack  
cheese, avocado, arugula and bangin sauce  
on a brioche bun served with french fries  
21.

**CAPRESE SANDWICH**  
Fresh ovolini mozzarella, heirloom tomatoes,  
red vine tomatoes, arugula, pine nut pesto and  
balsamic reduction on fresh baked ciabatta bread  
served with french fries  
21.

**TUNA POKE BOWL**  
Raw ahi tuna, jasmine rice, avocado, cucumber,  
steamed spinach and lani sauce  
32.

**SHRIMP AND GRITS**  
Large shrimp over creamy polenta with cherry  
tomatoes, yellow onion and chipotle sauce  
27.

**MISOYAKI BUTTERFISH**  
Marinated butterfish, daikon radish vinaigrette,  
white rice and steamed spinach  
50.

**BRAISED SHORT RIB**  
Boneless 11oz short rib,  
cheddar grits and asparagus  
45.