



DINNER MENU

RAW BAR

- *Cold Water Oysters (1/2 dozen) 15.95**
freshly shucked oysters, served with jalapeño mignonette sauce
- *Raw Clams (1/2 dozen) 8.95**
freshly shucked clams, served with garlic chili pepper balsamic sauce
- *Sampler Platter 26.95**
4 oysters, 4 clams, 3 jumbo shrimp, ¼ lb peel & eat shrimp, cocktail sauce, mignonette sauce, horseradish
- *Jumbo Platter 39.95**
6 oysters, 6 clams, 4 jumbo shrimp, ½ lb peel & eat shrimp, cocktail sauce, mignonette sauce, horseradish
- *Shrimp Cocktail “Margarita” 12.95**
jumbo shrimp, house-made tequila lime cocktail sauce
- *Tuna Tartar 12.95**
ahi tuna, spicy mayo, bbq teriyaki glaze, cucumbers, avocado, wonton, wakame slaw
- *Peel & Eat Shrimp (1/2 pound) 13.50**
1/2 lb shell-on shrimp, tequila lime cocktail sauce
- *Tuna Tacos 12.50**
marinated diced tuna in a fried potato skin shell with a ponzu avocado puree, sriracha mayo, and wakame slaw

SMALL PLATES

- *Steamed Clams 10.95**
saffron garlic broth, tomatoes, crostini
- Crab Cakes 12.95**
pan seared lump crab cakes, lemon aioli sauce, roasted corn slaw
- Volcano Spring Rolls 10.95**
crab rolls served with sriracha mayo, bbq teriyaki glaze & wakame slaw, roasted sesame seeds, scallions
- *Shrimp & Crab Flat Bread 13.95**
flat bread baked with parmesan shrimp-crabmeat spread
- *Bacon Wrapped Shrimp 11.95**
pineapple salsa & mango chutney
- Thai Coconut Chili Shrimp 13.50**
tossed in thai chili sauce, wakame slaw, sriracha aioli
- Fried Calamari 13.95**
lightly coated & served with sweet chili, lemon garlic aioli & marinara dipping sauces
- Blackend Scallop & Kielbasa 17.95**
blackened diver scallop with seared kielbasa skewered in a chimichurri sauce
- *Sesame Seared Tuna 12.95**
sushi grade encrusted tuna, with wakami slaw, wasabi, pickled ginger, ponzu & sriracha mayo
- Steak Chimichurri Crostini 11.95**
sliced skirt steak on toasted baguette bread, chimichurri sauce, pico relish
- Rock Shrimp 18.95**
rock shrimp served in a cajun sauce
- Conch Fritters 12.95**
served with a cilantro aioli

SOUPS

Add a sourdough bread bowl for 2.50

- *Clam Chowder 6.95**
chunky clams, potatoes, cream base
- *Seafood Bisque 7.95**
sole, shrimp, crab, scallops, cream
- *Seafood Gumbo 8.95**
shrimp, lump crab, white rice

ACCOMPANIMENTS

(select any two)

- roasted garlic mashed potatoes, roasted herb red bliss potatoes,
- sautéed spinach, parmesan herb couscous,
- vegetable of the day, jasmine white rice,
- potato hash (sweet & idaho potatoes, bacon, red onion gastrique)

GREENS

- *Caesar Salad 7.95**
romaine, white balsamic caesar dressing, parmesan, crostini
- *Caesar Salad 16.95**
larger salad portion—romaine, white balsamic caesar dressing, shaved parmesan & a choice of chicken, tuna, shrimp, steak or mahi mahi
- Chicken Cobb Salad 14.95**
romaine, tomato, bacon, avocado, gorgonzola, egg, ranch dressing (sub any protein add 2.00)
- Bacon Wrapped Shrimp Salad 14.95**
spinach, grape tomatoes, red onion, hard boiled egg, bacon wrapped shrimp skewer, balsamic vinaigrette
- Skirt Steak Salad 15.95**
baby greens, tomatoes, mozzarella, black olives, balsamic vinaigrette
- Romaine Chopped Salad 7.95**
red peppers, red onion, cucumber, chickpeas, carrots, gorgonzola, tomatoes, red wine vinaigrette

BETWEEN THE BREADS

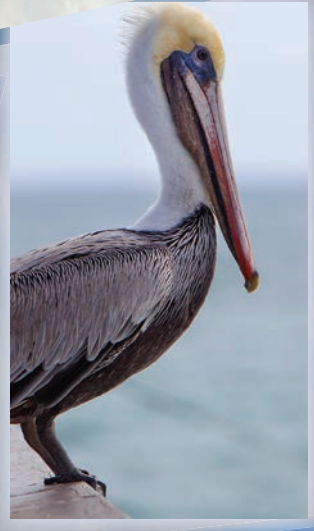
Served with choice of coleslaw or french fries (sweet potato fries add \$2)

- Sunset Burger (1/2 pound) 13.95**
caramelized onions, mushrooms, swiss cheese, lettuce, tomato, brioche bun
- Grilled Beach Burger 12.95**
lettuce & tomato, brioche bun
with cheese **13.50** / with bacon **13.95**
- Grilled Mahi Mahi 15.95**
black bean aioli, black bean coleslaw, lettuce, tomato, brioche bun
- California Grilled Chicken 14.95**
avocado, provolone, lemon garlic aioli, lettuce, tomato, brioche bun
- Grilled Portobello Cap 14.95**
balsamic herb marinade, caramelized onions, roasted red peppers, baby greens, tomatoes, roasted garlic aioli
- Soft Shell Crab Sandwich 18.95**
avocado aioli, lettuce and tomato served on a brioche bun
- Cuban Sandwich 12.95**
roast pork, ham, mustard, pickles & swiss cheese served on a pressed cuban bread
- Vegan Sandwich 12.95**
wheat & potato proteins, coconut oil, heme

MAIN PLATES

- Crab Boil 26.99**
snow crab cluster, shrimp, clams, smoked sausage, corn off the cob and potato
- Bahamian Grilled Mahi Mahi 20.95**
roasted black bean, corn, cilantro salsa, citrus beurre blanc sauce
- Island Curry Chicken 24.95**
chicken breast, garlic, onion, green peppers, potatoes, carrots, in a madras curry sauce served with rice
- Grilled Salmon 20.95**
grilled pineapple salsa, citrus beurre blanc sauce
- Crab Cakes 22.95**
pan seared lump crab, lemon garlic aioli, roasted corn slaw
- Blackened Grouper 26.95**
grilled with lemon buerre blanc sauce
- Crawfish Étouffée 19.99**
crawfish tails in cajun sauce served over rice
- Churrasco Steak 21.95**
marinated grilled skirt steak, fresh cilantro, parsley, chimichurri sauce
- Whole Snapper 24.95**
fried snapper with yucca and black beans
- Pork Ribs (Full Rack) 20.95**
braised back ribs, smoked bbq sauce, beer batter fried onion ring
- *Blackened Chicken Alfredo 18.95**
lightly blackened, sautéed cremini mushrooms over fettuccine pasta (no additional sides included)
- Pork Loin with Vinegar Peppers 19.95**
center cut pork loin medallions, sautéed with vinegar peppers and garlic served with rice
- Mediterranean Grilled Chicken 19.95**
herb roasted plum tomatoes, portobello, feta cheese, balsamic reduction, toasted almonds

20% gratuity will be added to any party of 6 or more
(*Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.)



BEVERAGES

Lemonade	2.95
Iced Tea (Raspberry or Unsweetened)	2.95
Coke, Diet Coke, Sprite, Ginger-Ale or Juice	2.75
Bottled Water (Still)	2.25
San Pellegrino Sparkling Water (Large)	5.00
Espresso	2.95
Cappuccino	3.95

CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
Maschio Prosecco (Split)	8.00	
Chandon, Brut, Napa		39.00
Perrier Jouet, Brut, France		69.00
Veuve Clicquot, Yellow Label, France		89.00

WHITE WINES

Chardonnay		
Coastal Vines, California	7.00	25.00
A to Z “Unoaked”, Oregon	8.00	28.00
Sonoma Cutrer	14.00	46.00

Pinot Grigio		
Coastal Vines, California	7.00	25.00
Caposaldo, Italy	8.00	28.00
Santa Margherita, Alto Adige, Italy	16.00	48.00

Sauvignon Blanc		
Clifford Bay, New Zealand	8.00	28.00
Roth, Sonoma	9.00	32.00
Kim Crawford, New Zealand	11.00	38.00

Other Whites		
White Zinfandel, Coastal Vines, California	7.00	25.00
Riesling, Relax, Germany	8.00	28.00
Rosé, Cupcake, California	8.00	28.00

RED WINES

Cabernet Sauvignon		
Coastal Vines, California	7.00	25.00
Carlidge & Brown Reserve, California	9.00	32.00
J. Lohr 7 Oaks, Paso Robles	11.00	38.00
BR Cohn “Silver Label”, North Coast	14.00	46.00

Pinot Noir		
Cupcake, Central Coast	8.00	28.00
Acrobat, Oregon	13.00	40.00

Merlot		
Coastal Vines, California	7.00	25.00

Other Reds		
Malbec, Trivento Amado Sur, Mendoza	9.00	32.00
Red Blend, Casillero Del Diablo Reserva, Mendoza	9.00	32.00



Images: Prints (Shutterstock.com) 2/28/17/28