



LUNCH 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
- *Shrimp & Crab Flat Bread 13.95**
flat bread baked with parmesan shrimp-crabmeat spread
- *Thai Coconut Chili Shrimp 13.50**
tossed in Thai chili sauce, wakame slaw, sriracha aioli
- *Bacon Wrapped Shrimp 11.95**
mango chutney & pineapple salsa
- Fish & Chips 12.95**
beer battered cod with caper remoulade, served with french fries
- Smoked Fish Dip 10.95**
mahi mahi, marlin, wahoo spread with tomatoes, scallions & crostini
- Volcano Spring Rolls 10.95**
crab rolls served with sriracha mayo, BBQ teriyaki glaze & wakame slaw, roasted sesame seeds, scallions
- Fried Calamari 13.95**
lightly coated & served with sweet chili, lemon garlic aioli & marinara dipping sauces
- *Sesame Seared Tuna 12.95**
sushi grade encrusted tuna, with wakami slaw, wasabi, pickled ginger, ponzu & sriracha mayo
- Blackend Scallop & Kielbasa 17.95**
blackened diver scallop with seared kielbasa skewered in a chimichurri sauce
- Steak Chimichurri Crostini 11.95**
sliced skirt steak on toasted baguette bread, chimichurra sauce, pico relish
- Crispy Chicken Tenders 11.95**
orange blossom honey mustard dipping sauce served with french fries
- Patio Bar Wings 11.95**
choice of jerk seasoning, spicy honey garlic, teriyaki or buffalo sauce, served with ranch or blue cheese
- 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

GREENS

- Raspberry Spinach Salad 10.95**
gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette
- Chicken Cobb Salad 14.95**
romaine, tomato, bacon, avocado, gorgonzola, egg, ranch dressing (sub any protein **add 2.00**)
- *Caesar Salad 8.95**
romaine, white balsamic caesar dressing, parmesan, crostini
- Bacon Wrapped Shrimp Salad 14.95**
spinach, grape tomatoes, red onion, hard boiled egg, bacon wrapped shrimp skewer, balsamic vinaigrette
- Romaine Chopped Salad 10.95**
red peppers, red onion, cucumber, chickpeas, carrots, gorgonzola, tomatoes, red wine vinaigrette
- Greek Salad 10.95**
romaine, olives, tomatoes, feta, red onions, cucumbers, red wine vinaigrette

ADD PROTEIN TO ANY SALAD

(Grilled or Blackened) 6.95

Mahi Mahi, Crab Cake, Ahi Tuna, Salmon, Shrimp, Skirt Steak, Chicken Breast, Bacon Wrapped Shrimp Skewer

BETWEEN THE BREADS

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

- Crab Cake 13.95**
seared lump crab, lettuce & tomato, lemon aioli sauce, challah bun
- Grilled Mahi Mahi 14.95**
black bean aioli, black bean coleslaw, lettuce, tomato, challah bun
- Chicken Panini 12.95**
fresh mozzarella, roasted tomatoes, pesto sauce, roasted red peppers, ciabatta bread
- California Grilled Chicken 12.95**
avocado, provolone, lemon garlic aioli, lettuce, tomato, challah bun
- Turkey Club 12.95**
pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread
- Grilled Portobello Cap 12.95**
balsamic herb marinade, caramelized onions, roasted red peppers, baby greens, tomatoes, roasted garlic aioli
- Mahi Fish Tacos (3) 14.95** (no additional sides included)
lightly blackened fillets, flour tortilla, lime aioli, tomato, white & red cabbage slaw, cilantro
- 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

BURGERS

Served with choice of coleslaw or french fries (sweet potato fries add \$2.00)

- Beach Sliders 11.50**
3 beef patties, red onion, pickles, horseradish aioli, potato rolls
- Sunset Burger (1/2 pound) 11.95**
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**

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
Cartlidge & 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

Please drink responsibly. 18% Alc/Vol (36°)