



## RAW BAR

<b>Raw Clams (1/2 dozen)</b> <i>freshly shucked clams, served with garlic chili pepper balsamic sauce</i>	\$8.95	<b>Tuna Tacos</b> <i>marinated diced tuna in a ponzu, avocado puree, sriracha mayo, in a fried potato skin shell, wakame slaw</i>	\$11.95
<b>Steamed Clams</b> <i>saffron garlic broth, tomatoes, crostini</i>	\$10.95	<b>Cold Water Oysters (1/2 dozen)</b> <i>freshly shucked oysters, served with jalapeño mignonette sauce</i>	\$15.95
<b>Shrimp Cocktail "Margarita"</b> <i>4 jumbo shrimp, house made tequila lime cocktail sauce</i>	\$12.95	<b>Peel &amp; Eat Shrimp (1/2 pound)</b> <i>half pound shell-on shrimp, tequila lime cocktail sauce</i>	\$12.95
<b>Sampler Platter</b> <i>4 oysters, 4 clams, 3 jumbo shrimp, ¼ lb peel &amp; eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$26.95	<b>Jumbo Platter</b> <i>6 oysters, 6 clams, 4 jumbo shrimp, ½ lb peel &amp; eat shrimp, cocktail sauce, mignonette sauce, horseradish</i>	\$39.95
<b>Tuna Tartar</b> <i>Ahi tuna, spicy mayo, BBQ teriyaki glaze, cucumbers, avocado, wonton, wakame slaw</i>	\$12.50		

## SMALL PLATES

<b>Crab Cakes</b> <i>pan seared lump crab cakes, lemon aioli sauce, roasted corn slaw</i>	\$12.95	<b>Bacon Wrapped Shrimp</b> <i>mango chutney &amp; pineapple salsa</i>	\$10.95
<b>Shrimp &amp; Crab Flat Bread</b> <i>flat bread baked with parmesan shrimp-crabmeat spread</i>	\$12.95	<b>Steak Chimichurra Crostini</b> <i>sliced skirt steak on toasted baguette bread, touched with fresh cilantro parsley sauce</i>	\$10.50
<b>Pineapple Shrimp</b> <i>beer battered, flash fried, tossed in sweet chili glaze, grilled pineapple chunks</i>	\$12.50	<b>Skirt Steak Satay</b> <i>marinated in teriyaki glaze sauce</i>	\$11.50
<b>Fish &amp; Chips</b> <i>beer battered Cod with Baja dipping sauce, served with French fries</i>	\$11.95	<b>Crispy Chicken Tenders</b> <i>orange blossom honey mustard dipping sauce served with French Fries</i>	\$10.95
<b>Volcano Spring Rolls</b> <i>crab rolls served with sriracha mayo, BBQ teriyaki glaze &amp; wakami slaw</i>	\$10.95	<b>Patio Bar Wings</b> <i>choice of jerk seasoning, spicy honey garlic, teriyaki or buffalo sauce, served with ranch or blue cheese</i>	\$10.95
<b>Fried Calamari</b> <i>lightly coated &amp; served with sweet chili, lemon garlic aioli &amp; marinara dipping sauces</i>	\$12.95	<b>Fried Shrimp</b> <i>lightly coated served with Chimichurri aioli &amp; sriracha mayo</i>	\$12.95
<b>Sesame Seared Tuna</b> <i>sushi grade encrusted tuna, served with wakami slaw, wasabi, pickled ginger ponzu</i>	\$11.95	<b>Seafood Quesadilla</b> <i>sautéed lightly blackened grouper &amp; tuna, pepper jack cheese served on crispy tortilla, tomato relish &amp; Baja sauce</i>	\$12.95
<b>Coconut Fried Shrimp</b> <i>fried coconut crusted shrimp served with mango chutney</i>	\$10.95	<b>Oysters Rockefeller</b> <i>creamed spinach, shaved parmesan cheese</i>	\$12.95
<b>Conch Fritters</b> <i>fried, served with cocktail sauce &amp; chimichurri aioli</i>	\$10.95	<b>Smoked Fish Dip</b> <i>Mahi Mahi, marlin, wahoo spread with tomatoes, scallions &amp; crostinis</i>	\$9.95

*18% 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.)*



## SOUPS

<b>Clam Chowder</b> <i>chunky clams, potatoes, cream base, crostini</i>	\$6.95
<b>Seafood Bisque</b> <i>sole, shrimp, crab, scallops, cream base, crostini</i>	\$7.95
<b>Chicken Tortilla</b> <i>corn, black beans, cilantro, tomato base, crostini</i>	\$5.95

## GREENS

<b>Raspberry Spinach Salad</b> <i>gorgonzola, candied walnuts, tangerines, cucumber, raspberry vinaigrette</i>	\$10.95	<b>Chipotle Skirt Steak Salad</b> <i>romaine, chipotle lime vinaigrette, gorgonzola, tomato, avocado</i>	\$13.95
<b>Chicken Cobb Salad</b> <i>tomato, bacon, avocado, gorgonzola, egg, romaine, ranch dressing (sub any protein) add</i>	\$13.95	<b>Romaine Chop Salad</b> <i>red peppers, red onion, cucumber, chick peas, carrots, gorgonzola, tomatoes, red wine vinaigrette</i>	\$10.95
<b>Caesar Salad</b> <i>romaine, white balsamic Caesar dressing, parmesan, crostini</i>	\$8.50	<b>Greek Salad</b> <i>olives, romaine, tomatoes, feta, red onions, cucumbers, red wine vinaigrette</i>	\$10.95
<b>Bacon Wrapped Shrimp Salad</b> <i>spinach, grape tomatoes, red onion, hardboiled egg, bacon wrapped shrimp skewer, balsamic vinaigrette</i>	\$13.95	<b>Iceberg Salad</b> <i>tomato, gorgonzola, red onion, raisins, granola caramel, cucumbers, blue cheese dressing</i>	\$9.95

## ADD PROTEINS TO ANY SALAD *(grilled or blackened)*

<i>Mahi Mahi, crab cake, Ahi tuna, salmon, shrimp, skirt steak</i>	\$5.95
<i>Chicken breast</i>	\$4.95
<i>Bacon wrapped shrimp skewer</i>	\$6.95

## BETWEEN THE BREADS

*Served with choice of Coleslaw or French Fries (Sweet Potato Fries add \$2.00)*

<b>Chicken Panini</b> <i>fresh mozzarella, roasted tomatoes, pesto sauce, roasted red peppers, sourdough bread</i>	\$11.95	<b>Crab Cake</b> <i>seared lump crab, lettuce &amp; tomato, lemon aioli sauce, challah bun</i>	\$13.95
<b>California Grilled Chicken</b> <i>avocado, provolone, lemon garlic aioli, lettuce, tomato, challah bun</i>	\$11.95	<b>Grilled Mahi-Mahi</b> <i>black bean aioli, black bean coleslaw, lettuce, tomato, challah bun,</i>	\$13.95
<b>Balsamic Grilled Chicken</b> <i>provolone, roasted pepper mayo, challah bun</i>	\$11.95	<b>BBQ Pull Pork</b> <i>braised pork, in house made BBQ sauce, challah bun, topped with cole slaw</i>	\$10.95
<b>Grilled Portabella Cap</b> <i>balsamic marinade, caramelized onions, roasted peppers, parmesan mayonnaise, baby greens &amp; tomato, challah bun</i>	\$10.95	<b>Turkey Club</b> <i>pan roasted turkey breast, bacon, lettuce, tomato, mayonnaise, toasted sourdough bread</i>	\$11.95

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## BURGERS

Served with choice of Coleslaw or French Fries (Sweet Potato Fries add \$2.00)

<b>Beach Sliders</b>	\$10.95	<b>Grilled Beach Burger</b>	\$10.95
<i>3 beef patties, red onion, pickles, horseradish aioli, potato rolls</i>		<i>1/2 lb burger, lettuce &amp; tomato, challah bun</i>	
		<i>(cheese) add</i>	\$11.50
		<i>(bacon) add</i>	\$11.95
<b>Sunset Burger (1/2 pound)</b>	\$11.95	<b>Hickory Bacon Burger</b>	\$11.95
<i>caramelized onions, mushrooms &amp; swiss cheese, lettuce &amp; tomato, challah bun</i>		<i>1/2 lb burger, house made BBQ sauce, cheddar cheese, grilled jalapeño, challah bun</i>	

## TACOS

<b>Mahi Fish Tacos (3)</b>	\$14.95	<b>Pork Braised Carnitas (3)</b>	\$12.95
<i>lightly blackened fillets, flour tortilla, lime aioli, tomato, white &amp; red cabbage slaw, cilantro</i>		<i>caramelized onions, mild tomatillo sauce, creama, corn tortilla, tomato relish</i>	
<b>Grilled Skirt Steak Tacos (3)</b>	\$14.95	<b>Tuna Tacos (raw item)</b>	\$11.95
<i>marinated in teriyaki, with shaved broccoli &amp; cabbage lightly tossed in a Baja sauce</i>		<i>marinated diced tuna in a ponzu, avocado puree, sriracha mayo, in a fried potato skin shell, wakame slaw</i>	

## BEVERAGES

<b>Lemonade</b>	\$2.75
<b>Ice Tea (Raspberry or Unsweetened)</b>	\$2.75
<b>Coffee</b>	\$2.50
<b>Coke, Diet Coke, Sprite &amp; Ginger-Ale</b>	\$2.75
<b>Juice</b>	\$2.75
<b>Bottled Water (Still)</b>	\$2.25
<b>San Pellegrino Sparkling Water (Large)</b>	\$5.00
<b>Espresso</b>	\$2.95
<b>Cappuccino</b>	\$3.95

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