

TO SHARE

share with your friends, or not, we won't judge...

Crispy chicken buns hoisin, sriracha, onion & cilantro	13.5
Crab cakes avocado—mango slaw, cajun aioli & meyer lemon	15.5
Ahi poke citrus aioli, blue crab, mango, cucumber & taro chips	16.5
Artisan cheese plate fruit, fig jam & candied walnuts	17.5
Meatballs tomato sauce & basil pesto	13.5
Crispy calamari arugula & sweet chili—mustard sauce	13.5
Bacon wrapped shrimp avocado, corn, cilantro & romesco	16.5
Crispy shrimp dumplings sweet soy, scallions & jalapeno	13.5
Korean beef lettuce wraps strawberry, cucumber & mint	13.5
Hamachi tacos wonton, cilantro, yuzu & spicy aioli	16.5
Jidori chicken wings hot sauce, cauliflower & green goddess	13.5

STARTERS

get your greens— add chicken or steak \$6, add shrimp or salmon \$8

Iceberg Wedge salad applewood smoked bacon, cherry tomatoes, red onion, gorgonzola & green goddess dressing	13.5
Organic broccoli salad watercress, organic broccoli, pickled red onions, currants, bacon, goat cheese, toasted almonds & citrus balsamic vinaigrette	13.5
Caesar salad shaved parmesan, cherry tomatoes, baby gem, & brioche croutons	11.5
Organic mixed greens salad cherry tomatoes & balsamic vinaigrette	10.5
Blue Crab & Bay shrimp cobb salad tomato, avocado, bacon, blue cheese, sliced egg & gorgonzola dressing LRG \$19.50 SML	16.5
Lobster & shrimp bisque sherry & herbs	10.5

Bread service available on request. Water available on request

ENTREE SALADS & SANDWICHES

all sandwiches served with choice of fries or mixed green salad

Avocado & wild smoked salmon toast mascarpone, smoked salmon, pickled onion, crispy capers & mixed greens	14.5
BBQ chicken tortilla salad grilled chicken breast, black beans, corn, tomato, tortilla strips & house buttermilk dressing	16.5
King Salmon salad organic mixed greens, arugula, feta, pine nuts, cherry tomato & white balsamic vinaigrette	18.5
Ahi tuna salad napa cabbage, carrots, cherry tomato, avocado, iceberg, wonton strips, almonds & cilantro vinaigrette	19.5
Fish & Chips battered local fish, malt vinegar aioli, chipotle crema & fries	17.5
Turkey burger sharp cheddar, red onion, garlic aioli, lettuce & tomato on a brioche bun	16.5
Sbicca burger sharp cheddar, red onion, garlic aioli, lettuce & tomato on a brioche bun	16.5
Turkey Club sandwich applewood smoked bacon, sharp cheddar, lettuce, tomato, onion & aioli on sourdough bread	15.5
Blackened fish sandwich local catch, green goddess dressing, red onion, tomato & lettuce on a brioche bun	16.5
Roasted pork 'philly' sandwich pepperjack cheese, onions & peppers on a brioche bun	15.5
Grilled cheese sandwich white cheddar, brie cheese, bacon, red onion & tomato on toasted sourdough	14.5

TACOS

we can't be by the beach without tacos, all tacos served on corn tortillas with choice of mixed greens or fries

Beer battered local fish red cabbage, salsa fresca, pepperjack cheese & chipotle buttermilk crema	15.5
Grilled skirt steak red cabbage, salsa fresca, pepperjack cheese & chipotle buttermilk crema	16.5
Blackened shrimp red cabbage, mango salsa, pepperjack cheese & chipotle buttermilk crema	16.5
Grilled Ahi avocado, mango salsa, pickled ginger & wasabi crema *served in a bibb lettuce cup*	17.5

PASTA & MORE

Chef Harry's seasonal creations— a selection from the dinner menu

P.E.I mussels & frites chorizo, tomatoes, togarashi, fennel & basil topped with crispy frites	25.5
Prawn stir fry sauteed prawns, udon noodles, bell peppers, snap peas, shitake mushrooms, scallions, peanuts & sweet chili—soy	27.5
Pasta bolognese rigatoni, mushrooms, braised meat sauce, basil pesto & aged parmesan	19.5
Butternut squash ravioli pesto cream, cherry tomatoes, baby summer squash, pine nuts & arugula	22.5
Double R Ranch 10oz New York roasted tomatoes, fingerling potatoes, asparagus, king trumpet mushroom & arugula pesto	36.5
Macadamia crusted Mahi—Mahi coconut black rice, cauliflower, corn, wild mushrooms, asparagus & wasabi beurre blanc	32.5

FLATBREADS

MUSHROOM 13.5

wild mushroom, olives, spinach, mozzarella & truffle

MARGHERITA 12.5

oven roasted tomatoes, mozzarella & basil pesto

GRILLED CHICKEN 14.5

Grilled chicken breast, basil pesto, cherry tomatoes, goat cheese, red onion, arugula & balsamic

EXTRAS

Crispy brussel sprouts pancetta, butternut squash, honey sherry & parmesan 9

Shishito peppers 8

Broccolini garlic, aleppo pepper & soy 8

Sweet potato fries malt vinegar aioli 7

Five herb truffle fries 8

SPECIALTY MIMOSAS

\$5 each

sparkling wine and....

PEACH

STRAWBERRY

GUAVA

POMEGRANATE

CRANBERRY

PINEAPPLE

GRAPEFRUIT