

First Course

Blue Crab & Corn Soup 8
Green chili crème fraiche

Pickled Beet & Peach Salad 8
Baby arugula, toasted pine nuts, feta cheese & pomegranate vinaigrette

*Hearts of Romaine Salad 7
Caesar dressing, shaved grana padana & garlic croutons

Simple Baby Greens Salad 6
Grape tomatoes, carrots, cucumbers & sherry vinaigrette

Citrus Salad 8
Baby greens, shaved fennel, Medjool dates, toasted pine nuts & lemon vinaigrette

Water Melon Salad 8
Jicama, butter lettuce, feta cheese & lemon mint vinaigrette

*Fire & Ice Hiramasa Ceviche 14
Thai chili, garlic, cilantro, lime, red onion & watermelon ice

Jumbo Shrimp Cocktail 13
Classic cocktail sauce & horseradish

*Spicy Tuna Tartar 12
Sticky rice, avocado, seaweed salad, tobiko & wasabi soy

Gulf Shrimp Louie 12
Avocado, tomato, lettuce, egg & asparagus

Crispy Cornmeal Crusted Calamari 9
Chipotle tomato salsa

Gulf Shrimp and Crab Meat Spring Rolls 10
Asian slaw & apricot mustard sauce

P.E.I. Mussels 13
Steeped in white wine, jalapeño, garlic, ginger, cilantro & sweet soy

*Kumamoto Oyster (California) 2.5/pc
*Blue Point (Long Island, NY.) 2/pc
Cocktail sauce & ginger mignonette

Large Salads

*Grilled Asian Style Filet Mignon Steak Salad 15
Baby greens, papaya, bean sprout, red peppers, basil, mint, cilantro, toasted peanuts & chili lime vinaigrette

*Japanese Kabayaki Salmon Salad 15
Cucumber, avocado, pickled vegetables, marinated seaweeds, baby lettuce & ginger rice wine vinaigrette

Grilled Chicken Breast Salad 13
Hearts of palm, cucumber, tomato, Calamata olives, baby lettuce, feta cheese & sherry vinaigrette

Grilled Jumbo Shrimp Salad 15
Baby greens, dried cranberries, toasted almonds, peach, warm goat cheese & passion fruit vinaigrette

***These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness.*

Sandwiches & Burgers

Grilled Flat Bread 12

Vine ripe tomato, fresh mozzarella, baby arugula, red onion, basil, balsamic and olive oil

*Grilled Lamb Burger 13

Seasoned with light curry, garam masala, cucumber, tomato, cucumber raita on grilled flatbread

*Akaushi Beef Burger 13 with seared Foie Gras 19

Caramelized onion, sharp cheddar & garlic herb fries

*American Bison Burger 13

Cajun Spice, Point Reyes blue cheese, rhubarb chutney & garlic herb fries

Grilled Cheese Sandwich 10

Vine ripe tomato, cilantro, cheddar, chipotle mayo & green salad

Fried Eggplant Sandwich 9

Pain De Mie, roasted piquillo peppers, basil pesto, smoked mozzarella & tomato relish

Tandoori Style Gulf Shrimp Wrap 14

Mango chutney pickled red onion, baby lettuce & garlic herb fries

Fresh Roasted Organic Turkey Club 12

Thick cut apple wood smoked bacon, vine ripe tomato, Butter lettuce, aioli, flat bread & garlic herb fries

Pan Roasted Chicken Breast Sandwich 10

Sautéed onion, cheddar, flat bread, garlic herb fries

Crab Cake Sandwich 13

House bun, pickled red onion, butter lettuce, spicy remoulade & garlic herb fries

Fresh Maine Lobster Roll 19

Tarragon, celery, on a soft house roll with Celery root, Granny Smith apple slaw & herb garlic fries

*Grilled Yellow Fin Tuna Tortilla 13

Guacamole, pico-de-gallo, chipotle aioli & herb garlic fries

Entrée

Penne Pasta 15

Asparagus, green pea, spring onion, grana padana, garlic & olive oil

Fish & Chips 14

Panko crusted cod filet, garlic herb fries & spicy remoulade

Pan Seared Tilapia 18

Ras-El-Hanout, sautéed spring onion, asparagus, green peas & preserved lemon and tomato relish

Baked Rainbow Trout 19

Chick peas, green peas, potato, apple wood smoked bacon

*Pan Roasted Salmon 20

Crusted with Tellicherry pepper, curried lentil, sautéed spinach & tomato chutney and sauce Chien

Grilled Escolar 21

Tare glaze, green papaya, red onion, cucumber, tomato, Asian basil, cilantro toasted peanuts

Oven Roasted Chilean Sea Bass 26

Spicy shiro miso glaze, jalapeno, baby bok choy & coconut jasmine rice

A gratuity of 18% will be added for parties of six or more

sea pearl