



## GRAZING PLATES

OYSTERS ON THE HALF SHELL (4) 16  
Vodka Pomegranate Granita

BACON WRAPPED DATES 11  
Almonds/Balsamic/Brown Sugar

SPICY TUNA 21  
Crispy Rice/Avocado/Tobiko/Ponzu

HOUSE MADE RICOTTA 19  
Honeycomb/Raisins/Marcona Almonds/Crostini

FRIED BRUSSELS SPROUTS 16  
Meyer Lemon/Pistachios/Parmesan

WAGYU SIRLOIN CARPACCIO 19  
Capers/Fennel/Arugula/Parmesan/Truffle Aioli

SIZZLING GARLIC SHRIMP 23  
Sweet Onion/Fennel/Citrus

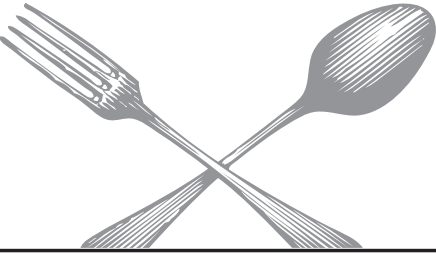
KUNG PAO CALAMARI 19  
Japanese Eggplant/Shishito Peppers/Peanuts/Ponzu

LAMB CHOPS 24  
Greek Salsa/Tzatziki

PROVENÇALE MUSSELS 25  
Leek/Tomato/Garlic Herb Broth

WARM PARKER HOUSE ROLLS 5  
Whipped Butter/Sea Salt

## SOUPS



GAZPACHO 14  
Cucumber/Avocado/Evoo

MAUI ONION SOUP 15  
Provençale Croutons/Gruyère Cheese

FISHERMANS CHOWDER 16  
Halibut/Stewed Vegetables  
Saffron New Potatoes

## SALADS

MIXED FIELD GREENS 14  
Green Apple/Tomato/Gorgonzola  
Pine Nuts/Balsamic Vinaigrette

BABY KALE 17  
Strawberries/Citrus/Toasted Almonds  
Pickled Onions/Goat Cheese  
Meyer Lemon Vinaigrette

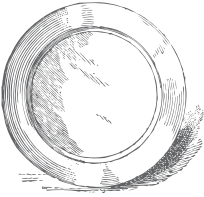
CHOPPED SEAFOOD 28  
Shrimp/Lump Crab/Bacon/Tomato  
Gorgonzola/Avocado/Crispy Onions  
Chipotle Ranch Dressing

CAESAR 14  
Polenta Croutons/Shaved Parmesan

WEDGE 17  
Heirloom Tomatoes/Bacon/Red Onion  
Buttermilk Blue Cheese Dressing

CANDIED SALMON 28  
Mango Vegetable Slaw  
Candied Walnuts/Goat Cheese  
Dried Cranberries

SALAD ADDITIONS  
Ponzu Grilled Chicken + 6  
Lemon Grilled Shrimp +10



## SANDWICHES

SERVED WITH SHOESTRING FRIES

CHIPOTLE LIME CHICKEN 21  
Havarti/Bacon/Guacamole/Garlic Aioli

HOUSE CHEESEBURGER 23  
White Cheddar/Caramelized Onions  
1000 Island

FRIED CHICKEN CUTLET 22  
Creamy Slaw/Hot Honey  
Pickled Jalapeños/Aioli

PRIME RIB DIP 24  
Gruyère/Caramelized Onions  
Au Jus/Creamy Horseradish



CHEF/OWNER: MARC COHEN | CHEF DE CUISINE: MARIO F. CHACON  
GENERAL MANAGER: LUCY DELGADILLO

## ENTRÉES

FISH N' CHIPS 27  
Beer Battered Halibut/Creamy Slaw  
Shoestring Fries/Remoulade

CHICKEN MILANESE 28  
Arugula-Tomato Salad/Potato Purée/Pesto  
Lemon Beurre Blanc/Charred Lemon

TOASTED GARLIC SALMON 33  
Soft Polenta/Blistered Shishito Peppers/Romesco

DAY BOAT SCALLOPS 34  
Sweet Corn Risotto/Tomato Salad

CHAR-GRILLED AHI 43  
Crispy Rice/Watermelon Cucumber Salsa/Ponzu

BOLOGNESE 29  
Ground Pork, Veal & Beef/Sofrito  
Stewed Tomato Sauce/Ricotta/Pappardelle

MAPLE BRINED PORK CHOP 42  
Spinach/Pine Nuts/Raisins/Hazelnut Praline

RESERVE SKIRT STEAK 44  
Roasted Potatoes/Shishito Peppers  
Romesco/Chimichurri

FILET MIGNON 48  
Potato Purée/Crispy Onions  
Brandy Peppercorn Demi-Glacé

CIOPPINO 54  
This is a two-day process that involves fish stock simmered and reduced with saffron, citrus, tomato and vegetables. Finished with 1/2 Maine Lobster, Shrimp, Mussels, Fish, Calamari & Scallops.

## SIDES 14

BROCCOLINI  
Lemon/Fried Garlic/Shaved Parmesan

ROASTED CAULIFLOWER  
Velouté/Buttered Crumbs

LUMP CRAB MAC-N-CHEESE  
White Cheddar Mornay

TRUFFLE FRIES  
Garlic Aioli