



GRAZING PLATES

OYSTERS ON THE HALF SHELL (4) 17
Vodka Pomegranate Granita

BACON WRAPPED DATES 12
Almonds/Balsamic/Brown Sugar

SPICY TUNA 22
Crispy Rice/Avocado/Tobiko/Ponzu

HOUSE MADE RICOTTA 21
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

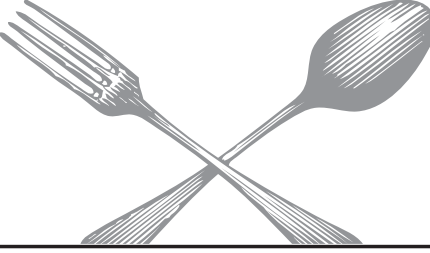
KUNG PAO CALAMARI 21
Japanese Eggplant/Shishito Peppers/Peanuts/Ponzu

LAMB CHOPS 24
Greek Salsa/Tzatziki

PROVENÇALE MUSSELS 25
Leek/Tomato/Garlic Herb Broth

WARM PARKER HOUSE ROLLS 6
Whipped Butter/Sea Salt

SOUPS



GAZPACHO 15
Cucumber/Avocado/Evoo

MAUI ONION SOUP 16
Provençale Croutons/Gruyère Cheese

FISHERMANS CHOWDER 17
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

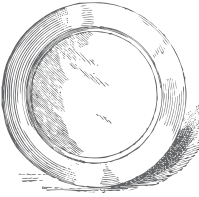
CHOPPED SEAFOOD 29
Shrimp/Lump Crab/Bacon/Tomato
Gorgonzola/Avocado/Crispy Onions
Chipotle Ranch Dressing

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 22
Havarti/Bacon/Guacamole/Garlic Aioli

HOUSE CHEESEBURGER 24
White Cheddar/Caramelized Onions
1000 Island

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

PRIME RIB DIP 26
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 28
Beer Battered Halibut/Creamy Slaw
Shoestring Fries/Remoulade

CHICKEN MILANESE 29
Arugula-Tomato Salad/Potato Purée/Pesto
Lemon Beurre Blanc/Charred Lemon

TOASTED GARLIC SALMON 34
Soft Polenta/Blistered Shishito Peppers/Romesco

DAY BOAT SCALLOPS 36
Sweet Corn Risotto/Tomato Salad

CHAR-GRILLED AHI 44
Crispy Rice/Watermelon Cucumber Salsa/Ponzu

BOLOGNESE 31
Ground Pork, Veal & Beef/Sofrito
Stewed Tomato Sauce/Ricotta/Pappardelle

MAPLE BRINED PORK CHOP 44
Spinach/Pine Nuts/Raisins/Hazelnut Praline

RESERVE SKIRT STEAK 46
Roasted Potatoes/Shishito Peppers
Romesco/Chimichurri

FILET MIGNON 49
Potato Purée/Crispy Onions
Brandy Peppercorn Demi-Glacé

CIOPPINO 56
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