

STARTERS

MAC & CHEESE - elbow pasta, onion confit, chilis, roasted garlic, fontina, cheddar & parm beer cheese sauce, cracker panko add lobster-like red shrimp scampi +14	16
BEETS & WHIPPED FETA - arugula, sunflower seeds, fennel, citrus, chili oil, sea salt	16
DEVILED EGGS - overstuffed, sweet and spicy pickled mustard seed caviar, chives, pickles, and spices	14
SCALLOPS GRATIN - dry, thin cut (dayboat) seared scallops, bacon, garlic butter, lemon, sherry wine, potatoes, cream, gruyère & mozzarella, escargot style	19
HULI HULI CHICKEN - skewered, marinated chicken, charcoal grilled & flash fried, 8 herbs & spices, sweet and sour sauce, dip	16
STEAMED RED SHRIMP - lobster-like, sweet buttery flavor, garlic butter, peel & eat	16 27
FRIED PICKLES - sour dill pickle, egg roll wrapped & fried, havarti cheese, spicy ranch	15
OISHII SHRIMP COCKTAIL “5 OR 6” - chemical, antibiotic & hormone free, fresh harvested, small batch, sustainably farmed, sweet, clean flavor	18
COCONUT SHRIMP - dragon sauce mango salsa and crunch	17
DAILY FRESH OYSTERS - CRUDO & CEVICHE, SEE OUR COLD BAR MENU	

HANDHELDS AND SALADS

DOUBLE CHEESEBURGER CLUB - 2 patties, local next generation wagyu, (8-10oz.) club style, American cheese, special sauce, B&B pickles, potato roll, fries	21
SHRIMP KATSU FRITTER BAO (2) - spicy tartar, cured cucumber, pickles, cabbage, corn chips	16
REUBEN - braised corned beef, grilled rye bread, kraut, gruyère, 1,000 Island dressing, fries	19
TAHINI CAESAR SALAD - wild arugula, greens, endive, toast, grated tomato & garlic, parmesan, za'atar, classic tahini dressing	18
HOUSE SALAD - greens, red onion, cucumber, tomato, pickled beans, croissant croutons, parm, dressing	12
CHICK PEA OPEN-FACE - smashed chick pea salad, crunchy organic lettuce, garlic pesto, cucumber, tomato, micro greens, dill crema, comes with tortilla chips	16
GREENS AND BEANS - house slow-cooked white and butter beans, charred pork belly, braised onion and celery, ham stock, parmesan cheese	16
FARRO, APPLE AND BRIE SALAD - endive, farro, brie, apple, nuts, sesame dressing	18

MAINS

STEAK AND FRITES - bistro cut petite shoulder fillet, plancha grilled, house cut curly fries, sauce	29
SHRIMP & GRITS - blackened shrimp, house-ground white corn grits, braised bacon, pickled onions, ham broth	31
PORK RIBEYE - sweet & sour glaze, spiced apples, fried onion rings, smashed cauliflower potatoes	29
CHICKEN CUTLETS - house-breaded & fried, oaxaca dark mole, crema, salsa verde, cilantro, onion, black-eyed peas, greens	25
DELMONICO (RIBEYE) STEAK - 24oz rubbed and plancha grilled, horseradish, chive, compound butter, au jus, twice baked bacon, cheese & sour cream potato	63
CHAR SIU DUCK BREAST - coconut rice, Chinese broccoli and scallion onion sauce	32
FOIL BROIL HADDOCK - “cioppino” - scallops, clams, shrimp, lemon, herbs, saffron	31
À LA CARTE - small salad 8 fries or smash 7 slaw 5	

DESSERT

CHOCOLATE CAKE - layered ganache fudge cake	10
POTS DE CRÈME - chocolate sponge cake	10
KEY LIME CHEESECAKE - gingersnap, key lime zest	10
VANILLA CAKE - salted caramel, crunch, layered vanilla pound cake	10

We have a NO substitution policy in order to protect the integrity of our dishes and the efficiency of the kitchen.