

SALADS

WATERMELON & FETA

ARUGULA, PICKLED BERMUDA ONIONS, TOASTED PINE NUTS, MINUS 8
VINAIGRETTE

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS,
CRISP VEGETABLES, CONCENTRATED GARDEN VINAIGRETTE

SUMMER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE CRUMBLES, SWEET CORN, AVOCADO,
CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING

HEIRLOOM TOMATOES & CUCUMBER

DICED TOMATOES & CUCUMBERS, BASIL, RED ONIONS, BALSAMIC VINAIGRETTE,
CROSTINI

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

HAMACHI BOMBS

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO,
AVOCADO MAYO

KING CRAB TIRADITO

CHILLED CRAB, YUZU, AJI PANCA, CILANTRO

STEAK TARTARE

TRADITIONALLY SEASONED, SUNNY UP FARM EGG, YOUNG GREENS, GRILLED
FOCACCIA

DRUNKEN KOBE TATAKI

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER,
SESAME, WONTON

TUNA & CRISPY RICE

CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

**PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVEN**

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP, 4
CLAMS,
2 PC. KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB

CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB)

SHRIMP COCKTAIL (6OZ)

LITTLE NECK CLAMS (EA)

CHILLED LOBSTER (3/4 LB)

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (30GRAMS)

IMPERIAL OSETRA (30GRAMS)

IMPERIAL 000 OSETRA (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

ENTRÉES

HALIBUT BANGKOK

YELLOW THAI COCONUT CURRY, FRESNO CHILI, FRESH HERBS, JASMINE RICE

GINGER CRUSTED CHILEAN SEA BASS

JULIENNED VEGETABLES, SPICY BLACK MUSSEL BROTH

WILD SALMON

KONBU POACHED, SHAVED FENNEL & RADISH, CRISP SQUID INK RICE, CORIANDER,
ROE, LIME

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

BLACK GARLIC ROASTED CAULIFLOWER

TRUFFLED CAULIFLOWER PURÉE, CRISPY RICE, SAUCE RATATOUILLE

PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED TOMATO, GARLIC BACON
GLACE, SMOKED CHILI BUTTER

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI, ROASTED GARLIC BUTTER

TOMATO CRUSTED COLORADO LAMB

SEARED POLENTA, PISTACHIO PESTO, PISTO, BALSAMIC MINT SAUCE, BLACK
GARLIC ROASTED CAULIFLOWER

ROASTED FREE-RANGE CHICKEN

BRAISED JICAMA & SPINACH, CACTUS LEAF RELISH, CHIPOTLE GLACE

SIDES

GARLIC WILTED SPINACH

BUTTERED ASPARAGUS

BRUSSELS SPROUTS

HAND-CUT FRIES

ONION RINGS

WHIPPED POTATOES

GARLIC CHEESE BREAD

CRISPY ROASTED BROCCOLI

EXECUTIVE CHEF MILES ANGELO