

## *appetizers*

KABOCHA SQUASH SOUP 10  
cinnamon cream, cranberries

SMOKED ALBACORE 17  
daikon radish, shiitake mushrooms, granny smith apples

ROASTED BEETS 15  
goat cheese, gem stone lettuce, herb vinaigrette

HEARTS OF PALM 14  
watercress, citrus, walnuts, greek yogurt

BBQ OCTOPUS 15  
white beans, castellerno olives, salsa verde

MANILA CLAMS 18  
aqua pazza, piquillo peppers, grilled bread

SEABASS CRUDO 17  
grapefruit, pink peppercorns, chili oil

BUTTER LETTUCE 14  
arugula, fines herbs, mustard vinaigrette

ROMAINE HEARTS 14  
caesar dressing, sourdough croutons

SIMPLE SALAD 12  
cherry tomatoes, cucumbers, red wine vinaigrette

OYSTERS 19

PARSNIP RAVIOLI 15  
chili bread crumbs, pecorino



**SPLASHES**  
*fresh seaside cuisine*

## *entrees*

### PARMESAN CHICKEN 31

pole beans, pearl onions, lemon butter, basil

### GRILLED FILET 39

leek ragout, roasted marrow, red wine

### LAMB OSSO BUCCO 35

white beans, merguez sausage, pomegranate

### LINE CAUGHT SWORDFISH 37

sweet & sour eggplant, oyster mushrooms, scallion pesto

### BISON SHORTRIB 36

celery root puree, rainbow chard, horseradish gremolata

### GRILLED PORK CHOP 33

savoy cabbage, caramelized apples, smoked paprika emulsion

### SEARED SCALLOPS 37

farro risotto, cucumber, orange and ginger

### DUCK BREAST 37

grits, crispy confit, greens, pear and ginger marmalade

### ROASTED SALMON 36

lentils, baby carrots, cipollini, pancetta, Jerez vinegar

### HEIRLOOM SQUASH FARROTTO 28

aqua pazza, oyster mushrooms, cilantro

### PAPPARDELLE 32

dungeness crab meat, serrano chilies, oven dried tomatoes

### ROASTED TAI SNAPPER 38

braised fennel, black olive crumbs, basil puree

## *sides*

STEAMED BROCCOLI WITH PARMESAN & CHILI |  
MASHED POTATOES | SAUTÉ MUSHROOMS |  
SAUTÉ SPINACH | GARLIC HERB FRENCH FRIES 6



**SPLASHES**  
*fresh seaside cuisine*