



Appetizers

Oysters on the Half Shell* GF \$5 each

Shallot mignonette, horseradish, grilled lemon

Citrus Conch Fritter* \$18

Arugula, chipotle aioli, smoked sea salt

Coconut Curry Mussels* GF ALT \$23

Red curry broth, pickled peppers, mint, basil, cilantro, toasted peanuts, grilled brioche

GF Alternative: No brioche

Caesar Salad GF ALT \$17

Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino

GF Alternative: No croutons

Roasted Beet Salad GF ALT \$18

Arugula, sliced radish, confited baby tomato, crispy goat cheese, aged balsamic, citrus vinaigrette

GF Alternative: Regular goat cheese

Add ons for any Appetizer

Add Shrimp \$9.50 Add Tuna \$15 Add Steak \$17

Entrées

Grilled Caribbean Lobster Tail (10 oz)* GF \$68

Seasonal vegetables, pineapple salsa, New Zealand drawn butter, grilled lemon

Steak Frites* GF ALT \$57

Charred hanger steak, broccolini, mushrooms, pickled Fresno peppers, chimichurri, house-made shoestring fries

GF Alternative: Note fries cooked in shared fryer

Crispy Whole Snapper* \$58

Ratatouille, confited baby tomatoes, coconut rice and beans, romesco, crispy basil

Grilled Swordfish* GF \$48

Coconut rice, roasted baby carrots, charred broccolini, red curry broth, peach compote

Chicken Milanese* \$36

Heirloom baby tomatoes, sliced radish, grilled red onion, crispy capers, pecorino, charred lemon, aged balsamic

Curry Cauliflower Steak GF \$29

Grilled trumpet mushrooms, roasted baby carrots, confited tomatoes, citrus baby potatoes, peperonata, romesco

Add ons for any Entrée

Add Shrimp \$9.50 Add Tuna \$15 Add Steak \$17

Hot Stone Experience

Premium proteins served sizzling on a tabletop hot stone, allowing you to sear each bite to your preferred temperature for an interactive dining experience.

7oz Australian Wagyu New York Strip* GF \$110

Caramelized shallot chutney, roasted mushrooms, confit garlic, chimichurri

10oz Prime Ribeye* GF \$68

Horseradish, romesco, roasted garlic, roasted mushrooms

Sesame-Crusted Ahi Tuna* GF ALT \$58

Cucumber salad, pickled shimeji mushrooms, pickled ginger, soy

GF Alternative: Sub soy for tamari

Sides

Garlic Roasted Potatoes GF \$11

Charred Broccolini GF \$11

With romesco and pickled Fresno peppers

Sweet Potato Fries GF \$11

Lobster Tail* GF \$55

Add a 10oz lobster tail to any menu item. Pairs great with our salads or a steak!

Desserts

Dolce Toasted Brioche Cheese & Berry \$21

Brûléed brioche French toast, Humboldt Fog, pecorino, gorgonzola, honeycomb, berry compote, candied walnuts

Molten Chocolate Cake GF ALT \$17

Graham cracker chocolate crumble, fresh berries, coconut gelato

GF Alternative: No graham cracker

Coconut Gelato GF \$11

Candied almonds, berry compote, lime zest

GF = Gluten-Free GF ALT = Can be made Gluten-Free upon request

Please note: Our fryer is shared and contains flour.

Reminder Statement

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Disclosure Statement

RAW	UNDERCOOKED	COOKED TO ORDER
		GRILLED TO ORDER