

Raw Bar

view chef's daily menu for today's selections

OYSTERS *

served with lemon, cocktail, mignonette
OR horseradish & sourdough cracker
gluten free option available

WILD CAUGHT SHRIMP ^{GF}

five poached shrimp · cocktail sauce

ALASKAN SNOW CRAB LEGS ^{GF}

drawn butter · lemon

CEVICHE * ^{GF}

corvina · lime · serrano · avocado · plantain chip

PICKLED MUSSELS ^{GF}

fresno chili · preserved lemon aioli

Starters

OVEN ROASTED OLIVES ^{GF}

9

BUTTERMILK CHEDDAR BISCUITS

umami butter

9

WOOD FIRED OYSTERS * ^{GF}

garlic herb butter · parmesan · lemon

6 EACH

RHODE ISLAND FRIED CALAMARI ^{GF}

pickled peppers · lemon · marinara · cajun aioli

24

DYNAMITE SHRIMP ^{GF}

naam jim aioli · sesame seeds
green onion · cabbage

19

BAKED ALASKAN LOBSTER DIP

cream cheese · smoked cheddar
dill · brown butter · crostini

25

PRIME BEEF TARTARE *

charred onion gremolata · arugula
beef tallow aioli · pickled onion
gluten free option available

26

SCALLION CRAB CAKE ^{GF}

celery root espuma · arugula
pickled fennel · calabrian chili

24

Soup, Salad & Sandwich

MP

BUTTERNUT BISQUE ^{GF}

coconut cream · toasted pepita · chive

16

BUTTER LEAF SALAD ^{GF N}

sugar snap pea · radish · pistachio brittle
parmesan · citrus-white wine vinaigrette
nut free option available

16

FISH TACOS *

tomatillo salsa · coleslaw · lime
pickled red onion · cilantro
gluten free option available

24

SHRIMP PO BOY

remoulade · shaved lettuce
tomato · french roll · fries
gluten free option available

32

House Specialties

50% OFF ENTRÉES SUNDAY - THURSDAY

dine-in only, no splits, no shares

TIGER SHRIMP CURRY * ^{GF}

vermicelli noodle · zucchini · coconut milk
house laksa curry paste

48

HANGER STEAK * ^{GF}

pomme purée · crimini mushroom · braised onion
seasonal vegetable · red wine demi
upgrade to new york strip steak +14

56

CLAM & CHORIZO RICOTTA GNOCCHI ^{GF}

roasted squash · italian salsa verde
confit tomato sauce · shaved pecorino

52

FIRE-ROASTED HALF CHICKEN ^{GF}

roasted red peppers · charred sweet potato
sherried brown butter vinaigrette

44

SEARED VERLASSO SALMON * ^{GF}

poached fennel · carrots · braised cabbage
celeriac purée · olive tapenade

49

GF GLUTEN FREE | N CONTAINS NUTS

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.