

Raw Bar

view chef's daily menu for today's selections

OYSTERS *

served with lemon · cocktail · mignonette
horseradish · sourdough cracker
gluten free option available

PICKLED MUSSELS ^{GF}

fresno chili · preserved lemon aioli

WILD CAUGHT SHRIMP ^{GF}

five poached shrimp · cocktail sauce

CEVICHE * ^{GF}

corvina · lime · serrano · avocado · plantain chip

COLD SMOKED HAMACHI CRUDO ^{GF}

grapefruit mirin · strawberry gel · ginger

SEAFOOD TOWER *

six oysters · shrimp · ceviche · hamachi crudo
pickled mussels · accoutrement
gluten free option available

Starters

OVEN ROASTED OLIVES ^{GF}

WOOD FIRED OYSTERS * ^{GF}

garlic herb butter · parmesan · lemon

SNOW CRAB LEGS ^{GF}

drawn butter · lemon

BUTTERMILK CHEDDAR BISCUITS

RHODE ISLAND FRIED CALAMARI ^{GF}

pickled peppers · lemon · marinara · cajun aioli
umami butter

DYNAMITE SHRIMP ^{GF}

naam jim aioli · sesame seeds
green onion · cabbage

SCALLION CRAB CAKE ^{GF}

mustard cream · arugula · pickled fennel
calabrian chili

BRAISED PORK BELLY ^{GF}

garlic chili · pickled dikon
sesame · korean cucumber

PRIME BEEF TARTARE *

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

MP

12

18

19

24

75

9

6 EACH

22

9

24

19

24

22

24

Soup, Salad & Sandwich

BUTTERNUT BISQUE ^{GF}

coconut cream · toasted pepita · chive oil

BUTTER LEAF SALAD ^{GF N}

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

MARINATED HEIRLOOM TOMATO SALAD ^{GF}

palisade peaches · whipped ricotta · crispy quinoa
red wine gastrique · basil · radish

LOBSTER ROLL

brown butter aioli · celery · chive · lemon · toasted bun
gluten free option available

House Specialties

ROTATING SEAFOOD SELECTIONS * ^{GF}

israeli couscous · cherry tomato · celeriac purée
seasonal vegetable · salsa verde

CHEF'S SOURCED CUTS * ^{GF}

pomme purée · crimini mushroom · braised onion
seasonal vegetable · red wine demi

LAKSA SHRIMP CURRY ^{GF}

vermicelli noodle · zucchini · coconut milk
house laksa curry paste

FIRE-ROASTED HALF CHICKEN ^{GF}

roasted red peppers · charred sweet potato
sherried brown butter vinaigrette

LEMON RICOTTA GNOCCHI ^{GF}

manila clams · summer squash · cherry tomato
white wine butter sauce · shaved parmesan

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.