

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, lemon

Ceviche * ^{GF}

corvina, lime, serrano, avocado, plantain chip

Pickled Mussels ^{GF}

fresno chili, preserved lemon aioli

STARTERS

Truffle Fries ^{GF}

parmesan, white truffle oil, scallion

Rhode Island Fried Calamari ^{GF}

marinara, pickled peppers, cajun aioli, lemon

Snow Crab Legs ^{GF}

drawn butter, lemon

Dynamite Shrimp ^{GF}

naam jim aioli, sesame seeds, scallion, cabbage

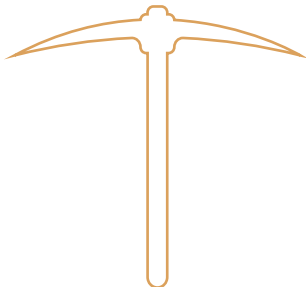
Braised Pork Belly ^{GF}

garlic chili glaze, pickled daikon,
sesame, korean cucumber

Charcuterie Board

local meats & cheeses, house made jam,
sourdough cracker, whole grain mustard

GLUTEN FREE OPTION AVAILABLE



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

SOUP & SALAD

Butternut Bisque ^{GF}

coconut cream, toasted pepita, chive oil

Caesar Salad *

garlic crouton, grated parmesan,
anchovy, lemon, romaine

GLUTEN FREE OPTION AVAILABLE

ENTRÉES

Sea Bass Tacos

tomatillo salsa, coleslaw, lime,
pickled red onion, cilantro

GLUTEN FREE OPTION AVAILABLE

Fried Chicken Sandwich

brioche bun, spicy cabbage slaw,
b&b pickles, garlic aioli, fries

GLUTEN FREE OPTION AVAILABLE

The Burger Underground *

two ¹/₃ pound patties, tavern sauce, lettuce,
cheddar, pickle, onion, fries

SUBSTITUTE BEYOND BURGER

GLUTEN FREE OPTION AVAILABLE

Shrimp Po Boy

remoulade, shaved lettuce, tomato, french roll, fries

GLUTEN FREE OPTION AVAILABLE

Lobster Roll

brown butter aioli, celery, chive, lemon,
boston lettuce, toasted bun

GLUTEN FREE OPTION AVAILABLE

Vermicelli Noodle Bowl ^{GF N}

herbs, cucumbers, pickled daikon, crispy shallots,
lettuce, chiffonade egg, peanuts, nouc cham dressing

ADD PROTEIN

SALMON * +12 - HANGER STEAK * +22 - CHICKEN BREAST +10

Honey Garlic Salmon * ^{GF}

sriracha aioli, jasmine rice, cucumber,
fresh herbs, avocado, scallion

Hanger Steak Frites * ^{GF}

sauce au poivre, seasonal vegetables, fries, gremolata

SUBSTITUTE NEW YORK * +20

SWEETS

Chocolate Brownie

hot fudge, chantilly cream

Vanilla Pot de Crème ^{GF}

honey comb, chantilly, blueberry compote

Chef DE Cuisine Josiah Gordon - General Manager Giovanni Caterino

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.