

LOBSTER GUACAMOLE

MANGO SALSA, CORN CHIPS, CILANTRO 26

BLACK GARLIC HUMMUS

ROASTED TOMATO, FARM VEGETABLES, OLIVE TAPENADE, WOOD-FIRED PITA 23

BLACKENED SHRIMP & CRAB CHOWDER

GREEN ONION, PINK SHRIMP

CHILLED ALASKAN KING CRAB

YUZU AIOLI, RADISH, LEMON mkt price per pound

BLACKENED PEEL AND EAT SHRIMP

COCKTAIL SAUCE, MUSTARD AIOLI, LEMON 24

DAILY FRESH CATCH OYSTERS

dill pickle mignonette, cocktail sauce, lemon ${\bf 36}$

AHITUNA POKE SERVED RAW

PISTACHIO, ORANGE, FURIKAKE, PICKLED FRESNO CHILIS, COCONUT FOAM 27

B O W L S

EAT DRINK REPEAT

TACOBOWL

PICO DE GALLO, CHIPOTLE CREMA, GUACAMOLE, TORTILLAS, CILANTRO-LIME RICE, BLACK BEANS, QUESO FRESCO

HEIRLOOM TOMATO & CUCUMBER SALAD

RED ONION, CILANTRO, FETA CHEESE, LIME, OLIVE, OIL

23

CHOPPED CAESAR SALAD BOWL

ROMAINE LETTUCE, CROUTONS, GREEN CHILI CASEAR, PARMESAN

CHOOSE ONE PROTEIN

Herb & Garlic Caribbean Lobster Mkt Wood-fired Vegetables 24 Chimi Churri Skirt Steak 32 Blackened Shrimp 28 Pineapple Jerk Chicken 27

BREADS

EAT DRINK REPEAT

BUFFALO CHICKEN

GRILLED CHICKEN, BUFFALO SAUCE,
BECHAMEL, CELERY, ROQUEFORT BLUE CHEESE
26

WILD MUSHROOM FLATBREAD

BROCCOLINI, GOAT CHEESE, HEMP SEED PESTO, BLACK TRUFFLE 26

PEPPERONI FLATBREAD

ASIAGO, MOZZARELLA, PARMESAN, PROVOLONE, SAN MARZANO TOMATO SAUCE, HOT HONEY 26

ROASTED LOBSTER FLATBREAD

ROASTED GARLIC, BACON, SPINACH, BECHAMEL SAUCE, PECORINO $38\,$

TOASTS

SERVED WITH HOUSE CHIPS, AND PICKLE SPEAR

STEAK TOAST

HORSERADISH MAYO, CARAMELIZED ONIONS, PIQUILLO PEPPERS, PROVOLONE CHEESE, ARUGULA

26

CAPRESE AVOCADO

ROASTED TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL, MINUS 8 VINEGARS 24

SMOKED SALMON

EGG SALAD, TOMATOES, CAPERS, RED ONION, BOURSIN CHEESE, DILL, RADISH

NICOSE STYLE

SEARED AHI TUNA, SMASHED AVOCADO, LEMON-OLIVE RELISH, EVERYTHING SEASONING

29

PRICES & AVAILABILITY SUBJECT TO CHANGE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS