



LUNCH • TWO THOUSAND NINETEEN

## FRESH & BRIGHT

- Organic Açai Superfruit**   
Organic Coconut Yogurt | Agave Nectar | Granola  
Seasonal Fruit | Toasted Nuts & Seeds | Mixed Berries 14
- Energizing Green Lemonade**   
Green Apple | Cucumber | Lemon | Ginger 8
- Organic Carrot Juice**   
Lemongrass | Granny Smith Apple | Yuzu Lemon 9
- Pink Guava Smoothie**   
Fresh Lime | Strawberry | Banana | Almond Milk 9
- Cold Brew** 4 | **Kombucha** 6  
Kahwa Coffee | Orange | Turmeric

## GREENS

- Wood Grilled Faroe Islands Salmon\***   
Roasted Beet Salad | Local Citrus | Walnuts  
Laura Chenel Goat Cheese | Sherry Vinaigrette 19
- Local Kale 'Caesar' Salad**   
Avocado | Pumpkin Seed | Nutritional Yeast 9  
**Add Chicken 8 | Add Fish\* 9 | Add Shrimp\* 9**
- Steak Caprese\***   
Ciliegine Mozzarella | Heirloom Tomato Salad  
Basil Chimichurri 18
- Blue Lump 100% Crab Cake**   
Butter Lettuce | Vinegar Slaw | Avocado  
Miso Ginger Aioli | Grilled Corn Vinaigrette 19
- Lobster, Shrimp & Crab Cobb Salad**   
Avocado | Bacon | Egg | Tomato  
Meyer Lemon-Vinaigrette 24
- Honolua Bay Ahi Tuna & Shrimp Poke Salad\***   
Mango | Caramelized Macadamia Nuts  
Sesame Ponzu Vinaigrette 18
- Kung Pao Calamari**   
Napa Cabbage | Red Pepper | Toasted Peanuts  
Basil | Mint | Cilantro 13
- Eggplant Confit**   
Roasted Tomatoes | Romesco Sauce | Goat Cheese  
Raisin Garbanzo Couscous-Stuffed Sweet Pepper 22
- Shaved Brussels Sprouts Butter Lettuce Salad**   
Candied Pecans | Shallots | Parmesan  
Mustard Lemon Vinaigrette 10  
**Add Chicken 8 | Add Fish\* 9 | Add Shrimp\* 9**

## SOUP

- Yellow Heirloom Tomato Soup**   
Goat Cheese | Basil Oil 8
- Seasonal Soup**   
Ask your server for today's selection MKT

A CUP OF SOUP MAY SUBSTITUTE SIDE ITEMS FOR AN ADDITIONAL CHARGE.

## SMALL PLATES & SHARES

- Avocado Toast & Organic Sunnyside Egg\***   
Tomato | Extra Virgin Olive Oil | Sea Salt  
Crushed Red Pepper | Ricotta 12
- Rustic Rosemary Olive Bread & Spreads**   
Smoked Salmon | Herb & Shallot Goat Cheese  
Spinach Eggplant Dip 14
- Spiced Whole Roasted Cauliflower**   
Goat Cheese | Shishito Purée | Zante Currants  
Hazlenut Pesto 15
- Mango Shrimp Ceviche & Guacamole**   
Toasted Cumin Corn Tortillas 16
- Truffle Fries**   
Parmesan | Chives 7

## HANDHELDS

**The Fish Sandwich\***  
Creole Grilled | Slaw | Pico De Gallo  
Lemon Mayo | Truffle Fries  
**Corvina 17 Black Grouper 25**

- Shore Burger\***   
House Ground Daily | Bacon Jam | Pickle  
Tillamook Cheddar | Lettuce | Tomato | Onion  
Truffle Fries 16
- Crispy Chicken Sandwich**   
Free Range Fried Chicken Breast | Tomato  
Provolone | Sweet Vinegar Slaw | Lemon Mayo  
Truffle Fries 14
- Forest Mushroom & Black Bean Burger**   
Avocado | Caramelized Shallot Confit  
Smokey Chipotle Veganaise | Pretzel Bun  
Mixed Greens 16
- Pressed Turkey & Brie**   
Granny Smith Apple | Apricot Jam  
Dijonnaise | Cranberry Bread  
Mixed Greens 13
- Fish Tacos\***   
Slaw | Mango Scallion Salad  
Avocado Crème Fraiche | Flour Tortillas  
Truffle Fries 15
- Bosc Pear Grilled Cheese**   
Brioche | Brie | Marinated Bosc Pear  
Local Orange Blossom Honey  
Yellow Heirloom Tomato Soup 13
- Maine Lobster & Blue Crab Roll**   
Applewood Bacon | Granny Smith Apple Slaw  
Locally Baked Buttered Roll | Pickled Onions  
Salt & Pepper Fries 25

- Gluten Free - Vegan - Can Be Prepared Vegan

We are concerned for your well being. If you have allergies  
Please alert us as not all ingredients are listed.

GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.