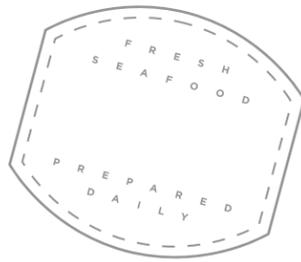


- GF GLUTEN FREE
- DF DAIRY FREE
- V VEGETARIAN



BRUNCH

EARLY START

- sourdough toast butter, jam **V** 5
- boardwalk bowl **GF DF V** 12
 acai & gogi berries, cranberries, coconut, banana, chia seeds, flax seeds buckwheat, quinoa, cacao nibs
- smoked salmon bagel avocado, sprouts 12
- breakfast sandwich bacon, egg, cheese 10

TOT WAFFLES 19

jamón ibérico, manchego, pepperonata, honey **GF**

smoked salmon, capers, shallot, crème fraîche, caviar **GF**

wild mushrooms, burrata, tomato **GF V**

SHELLS } FINS } CLAWS

- | | |
|--|--|
| freshly shucked oysters GF DF 6 for 18 12 for 29
ponzu, meyer lemon, chili oil | steelhead salmon GF DF 14
nuoc cham, crispy shallot, coriander |
| salmon caviar GF 10
tater tots, crème fraîche, smoked salmon | ahi tuna tataki GF DF 16
ponzu, onion, bonito, mayonnaise |
| jamón ibérico GF 16
parmesan, olive oil, cipollini onion | beef tartar GF 18
yolk, pickle, herbs, crisps |

SEASIDE PLATTERS

- | | | |
|--|---|--|
| seafood 99
shucked oysters, tins & conservas, ceviche, crudo lobster rolls, crab croquettes, smoked salmon, snacks | jamón 39
hand-carved acorn-fed iberico ham, olives extra virgin olive oil, mostarda | the brunch tower 49
avocado toast, fresh fruit, smoked salmon bagel, jamón tots, boardwalk parfait, eggs en coquette, fresh baked pastry |
| CAVIAR 150
northern divine nori, crème fraîche, crisps | | |

BRUNCH-ISH

- | | | |
|--|--|----|
| seaside benny
belly bacon, avocado, hollandaise perfect poached egg | 11 lonsdale 'niçoise' GF DF
salmon, potato, olive, baby cucumber gem tomato, meyer lemon aioli | 16 |
| shakshuka V
poached eggs, harissa, olive oil grilled vegetables, flatbread | 16 crispy potato GF DF V
smoked garlic, spicy tomato sauce | 8 |
| fried chicken sando
brioche bun, monteray jack, aioli, hot sauce pickled cabbage | 10 wagyu flank steak
crispy potato and bitter greens | 32 |
| avocado toast V
grilled sourdough, smashed avocado sunny-side egg, furikake, herbs | 12 gnocchi
wild mushroom, burnt butter, molcajete sauce, sage | 21 |

DAY DRINKING

- | | | |
|--|--|----|
| shipyards sour 2oz
aviation gin, giffard almond, lemon juice orange blossom water | 10 nautical by nature 1.5oz
belvedere vodka, cointreau, citrus raspberry purée, cranberry | 10 |
| the seacider 2oz
cazadores repasado, apple, passion fruit nectar ginger syrup, lemon | 10 she sells sea shells 1.5oz
sparkling wine, honey syrup, lemon juice noilly prat extra dry vermouth orange juice, soda | 7 |
| salty dawg 1.5oz
belvedere vodka, aperol, cointreau, grapefruit | | 10 |

JAMÓN
 hand-carved acorn-fed iberico ham, olives extra virgin olive oil mostarda

KICK START
 cold pressed juice 7
 orange & greens
 kombucha 6
 lemon & ginger or mojito lime

— 39 —

DON'T MISS OUT

NEW! THE "POWER LUNCH" MENU

For \$20, downtown business folks and locals alike can indulge in a three-course menu designed for those looking for a quick, yet satisfying table-service lunch option. Ask your server for details.

While we offer gluten-free and dairy free menu options, we are not a gluten-free or dairy free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Guests are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any dietary restrictions or allergies prior to ordering. All items are freshly prepared, and subject to seasonal availability. Substitutions and modifications politely declined.



hello. old friend. thank you for coming

We are on a quest to celebrate the
simple pleasures in life - eating well and
celebrating with friends - with focus on
the "shared experience"



We suggest 2-3 plates per person for the best experience.