



DINNER



SHELLS } FINS } CLAWS

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

SNACKS

sourdough V garlic tamari butter	5	wagyu flank steak crispy potato and bitter greens	32
burrata GF V white anchovy, chive oil, tomato	13	scallops GF shoyu butter, nori crumble, bonito	16
kale salad GF V parmesan, pickled shallot, jamón	9	humboldt squid GF DF chermoula, quinoa tabbouleh, tahini, chili oil	19
beetroot GF DF V radicchio, walnut vinaigrette, truffled pecorino	8	clam & mussels paella matbucha, cauliflower, pearl barley, labne	19
crispy potato GF DF V smoked garlic, spicy tomato sauce	8	gnocchi GF V wild mushroom, burnt butter, molcajete sauce, sage	21
octopus GF DF hummus, roast fennel, confit gem tomatoes	12		

TEAM OF THE WEEK

CULINARY TEAM
 Chef Steve
 Patrick Ameer
 Mahvash Oh
 Paula

Tomaz
 Rene
 Beshad

GENERAL MANAGER
 Joey
RESTAURANT MANAGERS
 Lais
 Nick

SERVICE TEAM
 Erin
 Louizann
 Terri
 Tobias
 Chris
 Justen

Yevjen
 Sandy
 Dani
 Sam
 Tina
 Bri
 Kristen

Ailee
 Tracy
 Maite

SEASIDE PLATTERS

VEGETABLE **GF** **V**
 crudité, olives, marcona almonds
 ajvar, hummus, pickles, avocado
 mousse, whipped ricotta

—24—

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

—39—

SEAFOOD **GF**
 shucked oysters, tins &
 conservas, ceviche, crudo
 lobster rolls, crab croquettes
 smoked salmon, snacks

—99—

CAVIAR 150
 northern divine, nori, jamón, crème fraîche, crisps

LARGE PLATES

game hen 29 **GF**
 free range chicken, ajvar
 kale, almond

wagyu short rib 69 **GF**
 creamed corn, broccolini, chili

whole fish 59
 capers, vermouth, clams
 fresh herbs

SPECIAL DIETARY RESTRICTIONS MENU IS AVAILABLE ON REQUEST

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.

DON'T MISS OUT

HAPPY HOUR
 AVAILABLE WEDNESDAY - SUNDAY
 2:30PM - 5:30PM & 9:30PM - TILL LATE

Join us Wednesday to Sunday for feature food items and discounted wine, beer, and cocktails. sure to cure what ails you

BOARDWALK BRUNCH
 DAILY | 8:00AM - 2:30PM

We are serving up the perfect brunch featuring our signature Benny, Fried Chicken Sando, a brunch cocktail list, and more!

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.



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.