

ALOHA THURSDAY • SURF & TURF NIGHT *all* NIGHT

TAKE YOUR ENTRÉE SURFING

add a lobster tail for 21, or coconut shrimp for 13, or seared scallops 19, or grilled shrimp 11

SALT SPRING MUSSELS

coconut cilantro broth, chili herb butter | 15

GARLIC CHILI SPICED SHRIMP

kaffir vinaigrette, sesame marinated cucumbers, asian herbs | 17

STEAK & LOBSTER

13 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, parmesan herb fingerling potatoes, sugar spiced asparagus | 61

STEAK & SCALLOPS

13 oz. center cut new york steak, pineapple demi glaze, yukon gold mash potatoes, seared sea scallops, yuzu miso vinaigrette, oyster mushrooms, bacon, corn & asparagus | 59

SEARED SCALLOPS

yuzu miso vinaigrette, carrot ginger puree, oyster mushrooms, bacon, corn & asparagus | 45

SEA SALT CRUSTED NEW YORK

13 oz. center cut new york steak, pineapple demi glaze, parmesan herb fingerling potatoes, sugar spiced asparagus | 44

TWIN LOBSTER TAILS

two roasted tristan lobster tails, drawn butter, lemon, jasmine farro rice, roasted asparagus | 47



FEATURED WINE

MOHUA

sauvignon blanc

by the glass | 11

thirteen oz carafe | 22

THE BARREL

red blend

by the glass | 15

thirteen oz carafe | 30