

ALOHA THURSDAY • SURF & TURF NIGHT • 4:30pm - 9:00pm

TAKE YOUR ENTRÉE SURFING

add a lobster tail for 23, or coconut shrimp for 13, or seared scallops 19

SALT SPRING MUSSELS

coconut cilantro broth, chili herb butter | 15

SAUTÉED SHRIMP & CORN CAKE

tiger shrimp, corn, ginger, thai herbs, green papaya salad, mango chili sauce | 17

STEAK & LOBSTER

13 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, parmesan herb fingerling potatoes, citrus herb roasted carrots, kale & zucchini | 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 & zucchini | 59

SEARED SCALLOPS

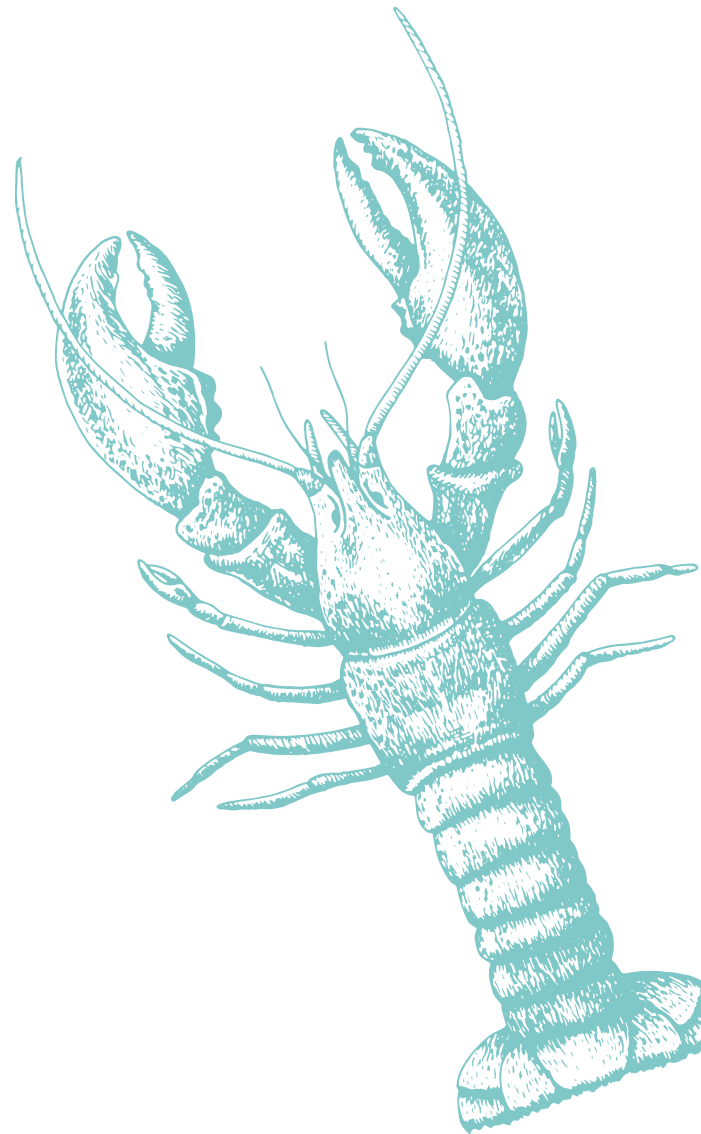
yuzu miso vinaigrette, carrot ginger puree, oyster mushrooms, bacon, corn & zucchini | 45

SEA SALT CRUSTED NEW YORK

13 oz. center cut new york steak, pineapple demi glaze, parmesan herb fingerling potatoes, citrus herbed roasted baby carrots, kale & zucchini | 44

TWIN LOBSTER TAILS

two roasted tristan lobster tails, drawn butter, lemon, jasmine farro rice, roasted baby carrots | 49



FEATURED WINE

MERRY EDWARDS

sauvignon blanc, russian river valley

by the glass | 20

by the bottle | 72

PIRO WINE CO. 'POINTS WEST'

pinot noir, santa barbara county

by the glass | 17

by the bottle | 52