

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

## TAKE YOUR ENTRÉE SURFING

*add a lobster tail for 29, 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 | 67

### 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

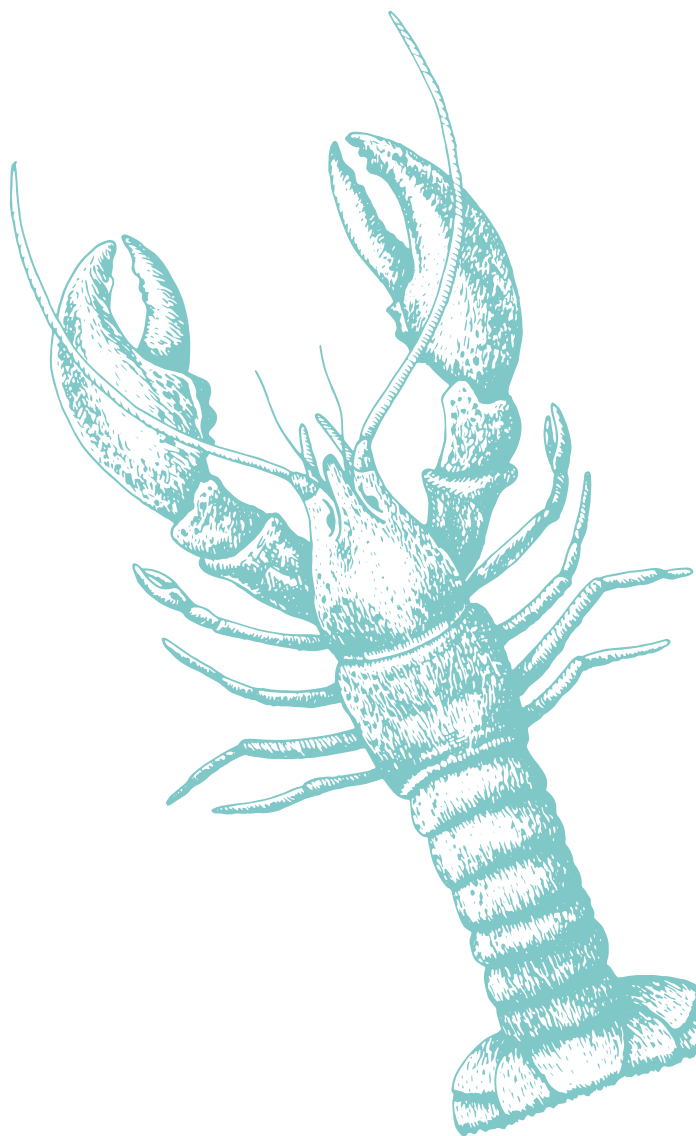
yuzu miso vinaigrette, carrot ginger puree, oyster mushrooms, bacon, corn & zucchini | 45

### 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 | 69



## 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