# HOT ISLAND nights



#### 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

#### **CRAB CAKES**

lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade | 23

#### **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  $\mid$  69

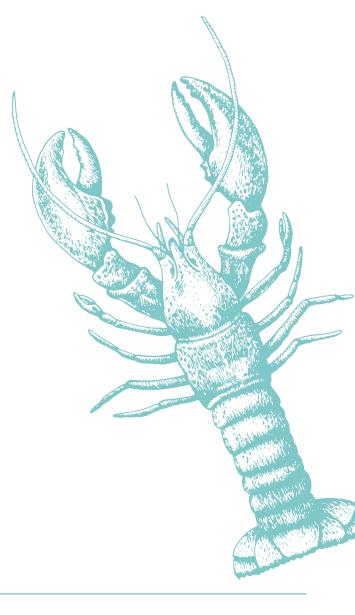
#### FEATURED WINE

### MERRY EDWARDS

sauvignon blanc, russian river valley

## PIRO WINE CO. 'POINTS WEST'

pinot noir, santa barbara county



by the glass |20

by the bottle |72

by the glass |17

by the bottle | 52