

course 1: choose an appetizer -or- dessert -or- house wine

small appetizers —

tuna teaser: flash fried/spicy poke mayo

firecracker shrimp

crispy cauliflower: ponzu/cashews/sesame/cilantro/pickled red onion

small dessert —

raspberry tiramisu: grand marnier lady fingers/fresh raspberry compote

key lime pie: fresh squeezed lime juice/hand pressed lorna dune crust

flourless chocolate cake: brandy chocolate sauce/vanilla bean ice cream

house wine —

coastal vines: white zinfandel/pinot grigio/chardonnay/pinot noir/merlot/cabernet sauvignon

course 2: choose small house salad -or- lobster bisque

course 3: choose an entrée

**\$15** shrimp yakisoba: stir fry noodles/vegetables

black pearl chicken: edible gold/mashed potatoes/watermelon salad/katsu sauce

sea bass fish & chips: chef tom's tartar sauce

**\$17** salmon: cedar plank roasted/honey-rhum glaze/cool cucumber dill sauce/jasmine rice

sunset roll\*: hamachi/tuna/seaweed salad/salmon topped/spicy mayo/eel sauce/  
red tobiko/scallions

beef yakisoba: stir fry noodles/vegetables

**\$19** shrimp & grits: gulf shrimp/white cheddar grits/shiitake/roasted corn ragout

hogfish: panko crusted/vegetable thai curry cream sauce/jasmine rice

double tuna\*: spicy tuna/salmon/cucumber/topped with tuna/masago/  
scallions/eel sauce/spicy mayo