

Dinner

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

Under Way

Seared Ahi Stack \$18
fresh crab, avocado & tomato, papaya-mango salsa, taro chips, caviar & sweet chili sauce (gf*)

Crispy Chicken Pot Stickers \$14
soy-ginger glaze with spicy vietnamese dipping sauce & pickled vegetables

Crab Cake \$18
local corn & tomato salsa, serrano corn cream & applewood smoked bacon

Shrimp Cocktail \$15
fire-roasted cocktail sauce

Little Neck Clams & Carlsbad Mussels \$17
pinot grigio, chorizo, arugula, caramelized onion cream sauce (gf*)

Chef Deborah's Pepita & Sesame Crusted Brie \$15
honey-roasted garlic, jalapeno jelly (v)

Crispy Calamari \$15
vietnamese dipping sauce

Michael's Crispy Artichoke Fritters \$14
lemon-caper aioli (v)

Coconut Shrimp \$17
horseradish-apricot glaze with mint & basil

Kelp Beds & Tide Pools

Island Prime's Sherried Lobster Bisque \$10
\$14

New England Clam Chowder \$9
\$12

French Onion Soup	\$11
slow roasted onions, beef broth, bruleed gruyere crouton (gf*)	
Organic Baby Greens	\$8
toasted cashews, pickled red onion, pomegranate, goat cheese crostini & orange-basil dressing (v,gf*)	
Caesar Salad	\$9
creamy anchovy dressing, olive tapenade crouton, shaved parmesan, balsamic marinated tomatoes	
BLT Wedge Salad	\$10
bacon, red onion, tomato, blue cheese dressing (v*)	
Chef Deborah Scott's Favorites	
Everything Crusted Ahi	\$30
chinese black rice, pineapple salsa, wasabi, soy-ginger reduction (gf*)	
Kemo Sabe's Famous Black & White Sesame Salmon	\$32
wasabi mash, wilted arugula & baby spinach, pickled cucumber salsa, soy reduction (gf*)	
Healthy Skirts On Fire Salad	\$19
spicy skirt steak, arugula, edamame, blue cheese, avocado, cucumber, celery, red bell peppers, cherry tomatoes, pepitas, garlic croutons, fresh herb vinaigrette (v*,gf*)	
High Tide	
C-level Louie Salad	\$25
alaskan king crab & rock shrimp, butter lettuce, roma tomato, avocado, red onion, cucumber, egg, capers, thousand island dressing	
Teriyaki Portabella Mushroom	\$18
black rice, baby spinach, pineapple salsa & mango-sriracha vinaigrette (v)	
Lobster & Fontina BLT Sandwich	\$20
house-made lobster & white-fish salad on jalapeno cheddar sourdough with sherried lobster bisque	
The Burger	\$18
ground filet & chuck on onion kaiser roll, garlic aioli, lettuce, tomato, grilled onion, smoked bacon, choice of cheddar or blue cheese, steak fries	
Fish & Chips	\$18
panko-breaded alaskan cod with cole slaw, hushpuppies & parmesan fries	

Pacific Shrimp Scampi	\$25
roasted cherry tomatoes, fresh basil, crispy capers, shallots, garlic & lemon zest tossed with fettuccine & white wine butter sauce	
Lobster Truffle Mac 'n Cheese	\$26
served with local organic greens, candied walnuts & fresh herb vinaigrette	
Grilled Chicken Ziti	\$24
local campari tomatoes, grilled artichoke hearts, shallots & crisp pancetta with basil-brie cream (v*)	
Linguini & Clams	\$27
lots of garlic, pinot grigio, chili flakes, arugula, flat leaf parsley, & bruschetta	
Macadamia Crusted Seabass	\$34
seabeans, roasted pineapple salsa, citrus-brown butter vinaigrette (gf)	
Pan Roasted Day Boat Scallops	\$38
risotto cake, crispy prosciutto, butternut squash & yuzu beurre blanc (gf*)	
Slow Braised Pork Shank	\$31
gruyere potato pave, rapini & calvados demi (gf)	
8oz Prosciutto Wrapped Center Cut Filet Mignon	\$36
peppercorn demi, goat cheese mash, grilled asparagus, crispy onions (gf*)	
10oz Petite Cut "1855" New York Strip	\$38
scallion potato cake, pan-fried spinach & bearnaise aioli (gf*)	
12oz Blackened Natural Cedar River Ribeye	\$38
bacon cheddar scallion mash, roasted vegetable skewer, chimichurri butter (gf)	
Market Fresh Seafood	
Oysters on the Half Shell	\$2.75
fire roasted cocktail sauce & raspberry mignonette (gf*)	
5oz Split Cold Water Lobster Tail	\$25
(gf)	
12oz Alaskan King Crab Leg	\$32
(gf)	

Fresh Catch Entree

chef's daily preparation

gf = gluten free v = vegetarian gf* or v* = can be prepared gluten free or vegetarian upon request.