

Lunch

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

Island Prime's Sherried Lobster Bisque

Cup \$10
Bowl \$14

French Onion Soup

slow roasted onions, beef broth, bruleed gruyere crouton (gf*)

\$11

Seared Ahi Stack

fresh crab, avocado & tomato, papaya-mango salsa, taro chips, caviar & sweet chili sauce (gf*)

\$18

Crispy Chicken Pot Stickers

soy-ginger glaze with spicy vietnamese dipping sauce & pickled vegetables

\$14

Crab Cake

local corn & tomato salsa, serrano corn cream & applewood smoked bacon

\$17

Shrimp Cocktail

with fire-roasted cocktail sauce

\$15

Little Neck Clams & Carlsbad Mussels

in pinot grigio, chorizo, arugula, caramelized onion cream sauce (gf*)

\$17

Chef Deborah's Pepita & Sesame Crusted Brie

honey roasted garlic, jalapeno jelly (v)

\$15

Crispy Calamari

with vietnamese dipping sauce

\$15

Michael's Crispy Artichoke Fritters

lemon-caper aioli (v)

\$14

Coconut Shrimp

horseradish-apricot glaze with mint & basil

\$17

Kelp Beds

Organic Baby Greens toasted cashews, pickled red onion, pomegranate, goat cheese crostini & orange-basil dressing (v, gf*)	\$10
Iris' Chopped Salad with BBQ Chicken Breast or Buffalo Chicken edamame, applewood bacon, blue cheese, scallions, red onions, celery, toy box tomatoes, bell peppers, radishes, cucumber, corn & bleu cheese dressing (v*)	\$16
Thai Steak Salad shredded cabbage, spicy peanut dressing, mango, sesame seeds, scallions, red peppers, edamame, julienne carrots, fried wontons, over soy-ginger glass noodles (v*)	\$17
Warm Baby Spinach Salad with Blackened Shrimp baby spinach & arugula, sun-dried cranberries, mushrooms, pickled red onion, pine nuts, crumbled bacon, chopped egg, goat cheese, toy box tomatoes, bacon vinaigrette (v*,gf*)	\$18
Caesar Salad with Chile & Fennel Salmon creamy anchovy dressing, olive tapenade crouton, shaved parmesan, balsamic marinated tomatoes	\$18
Whole Grain Salad with Blackened Chicken bulgar wheat, quinoa, wild arugula, pepperoncini, cucumber, chick pea, sundried tomato, olives, & feta with red wine vinaigrette (v*)	\$17
C-Level Louie Salad alaskan king crab & rock shrimp with butter lettuce, roma tomatoes, avocado, red onion, cucumbers, egg, capers & thousand island dressing	\$25
Chef Deborah Scott's Favorites	
Everything Crusted Ahi chinese black rice, pineapple salsa, wasabi, soy-ginger reduction (gf*)	\$26
Kemo Sabe's Famous Black & White Sesame Salmon wasabi mash, wilted arugula & baby spinach, pickled cucumber salsa, soy reduction (gf*)	\$30
Healthy Skirts On Fire Salad spicy skirt steak, arugula, edamame, blue cheese, avocado, cucumber, celery, red bell peppers, cherry tomatoes, pepitas, garlic croutons, herb vinaigrette (v*,gf*)	\$19
High Tide	

<p>Grilled Portabella On Rosemary Focaccia Bun parsley-garlic pesto, olive tapenade & goat cheese spread, arugula, vine ripe tomato, grilled onion, roasted red bells, sweet potato fries (v)</p>	\$16
<p>New England Clam Chowder in a Sourdough Bowl with a salad of baby greens, fennel, red onion, tomato & red wine vinaigrette</p>	\$18
<p>Fresh Catch Sandwich grilled sourdough, lettuce, tomato, preserved lemon aioli, with old bay fries</p>	\$19
<p>Lobster & Fontina BLT Sandwich house-made lobster & white fish salad on jalapeno cheddar sourdough with sherried lobster bisque</p>	\$20
<p>Superior Farms Ground Lamb Flatbread Indian fry bread, rosemary-red currant jam, baby spinach, grape tomatoes, pickled red onion, feta & toasted almond-red pepper aioli</p>	\$18
<p>Jerk Marinated Chicken Sandwich brie cheese, raspberry aioli, arugula & tomato on molasses oat roll served with chips</p>	\$17
<p>French Dip thinly sliced, with fontina, horseradish creme, & roasted red pepper salsa served with crispy red onions & au jus</p>	\$18
<p>The Burger ground filet & chuck on onion kaiser roll, garlic aioli, lettuce, tomato, grilled onion, smoked bacon, choice of blue cheese or cheddar, with steak fries</p>	\$17
<p>Fish & Chips panko-breaded alaskan cod with cole slaw, hushpuppies & parmesan fries</p>	\$18
<p>Orange-Coriander Pork Sandwich apple cabbage slaw, grain mustard, crispy fried onions, fig-basil aioli with sweet potato fries</p>	\$18
<p>Blackened Fish Tacos chipotle aioli, pineapple salsa, cole slaw & avocado creme with chile black beans (gf*)</p>	\$18
<p>Lobster Truffle Mac 'n Cheese served with local organic greens, candied walnuts & fresh herb vinaigrette</p>	\$26

Grilled Chicken Ziti

\$24

local campari tomatoes, grilled artichoke hearts, shallots & crisp pancetta tossed in basil-brie cream (v*)

Linguini & Clams

\$27

with lots of garlic, pinot grigio, chili flakes, arugula, flat leaf parsley, & bruschetta

Prosciutto Wrapped Center Cut Filet Mignon

\$36

peppercorn demi, goat cheese mash, grilled asparagus, crispy onions (gf*)

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