

## 🔥 STARTERS 🔥

### **CRISPY JALAPEÑO CALAMARI** 15

Buttermilk marinated tubes & tentacles, crispy jalapeños top chipotle aioli, lemon zest, parsley

### **BAKED CRAB DIP** 18

Snow crab, house aioli, yellow onions, capers, sun-dried tomatoes, artichoke hearts, parmesan, tortilla chips

### **POKE SALAD** 15

Pacific ahi, avocado seaweed salad, macadamia nuts, red & green onions, chipotle aioli, sesame ginger soy

### **MEXICAN CEVICHE** 16

Shrimp, cucumbers, red onions, cilantro, tomatoes, lime juice

### **CRUNCHY COCONUT SHRIMP** 15

Sweet & spicy chili sauce

### **BUFFALO CHICKEN BITES** 14

Buttermilk marinated chicken pieces, buffalo sauce, ranch

### ✓ **GARLIC HERB FRIES** 10

House-cut fries, garlic, chili flakes, herbs, parmesan, lemon zest

### ✓ **VEGETABLE SPRING ROLLS** 10

Cabbage, carrots, mushrooms, green beans, onions, vermicelli, chipotle aioli, sweet chili sauce

## 🔥 SOUP AND SALADS 🔥

### ✓ **SOUP** cup 6 bowl 8

Prepared fresh daily, ask server for detail

### ✓ **HOUSE** small 7 full 10

Baby greens, carrots, grape tomatoes, Kalamata olives, cucumbers, parmesan, orange champagne vinaigrette

### **CAESAR** small 7 full 10

Romaine top with Parmesan cheese, Caesar dressing

### **PRAWN PEARS SALAD** 16

Baby greens, grill pears, walnuts, sliced strawberries, blue cheese pears dressing topped with prawns

### **BLACKENED AHI** 20

Pacific Ahi, baby greens, almonds, red onions, carrots, pickled ginger, orange champagne vinaigrette

### **BLUE CHEESE STEAK** 18

Grilled steak tips, baby greens, blue cheese crumbles, tomatoes, red onions, mandarins, balsamic vinaigrette

### **GREEK SALAD** 15

Mixed greens, iceberg lettuce, olives, cucumbers, red onions, tomatoes, feta cheese

**ENJOY WITH** CHICKEN **5.75** STEAK **8.25** SHRIMP **11** WILD SALMON **19**