

LOCAL

DINNER

SHARE PLATES

WHIPPED RICOTTA	12
JALAPENO CORNBREAD	12
ARTICHOKE DIP (gf)	14

SEAFOOD BAR

YELLOWTAIL CRUDO <i>charred pineapple broth, fresno chile, lime (gf)</i>	26
AHI CRUDO <i>avocado, cilantro, salsa macha (gf) *contains nuts</i>	22
FRIED CALAMARI <i>cherry pepper aioli, shishito, parsley, lemon (gf)</i>	22
CRAB CAKES <i>corn & jicama salad, red bell pepper, old-bay aioli, lemon</i>	30
FRESH OYSTERS <i>6 12 on halfshell, mignonette, cocktail sauce, lemon (gf)</i>	MP\$
STONE CRAB <i>3 6 fresh SB channel island claws, aioli, lemon (gf)</i>	34 66

STARTERS

CAULIFLOWER <i>pinenut salsa verde, tahini, pomegranate (gf)</i>	16
BRUSSEL SPROUTS <i>X.O. sauce, maple gastrique, shallot, lime (gf)</i>	16
WAGYU CARPACCIO <i>beet pickled shallot, fried sunchoke chips, horseradish (gf)</i>	22
LOCAL WINGS (SPICY OR SESAME BBQ) <i>sesame crunch, scallion, sesame bbq is (gf)</i>	17
CHARRED STREET CORN <i>queso fresco, baja crema, morita chile, cilantro (gf)</i>	15

SALAD AND SOUP

	<i>+10 chicken, +15 salmon, +15 steak</i>	
CHOPPED GREEK <i>cucumber, olives, tomato, onion, feta, toasted quinoa (gf)</i>		20
BEEF SALAD <i>whipped ricotta, toasted hazelnut, citrus, mint (gf)</i>		19
BURRATA AND STONE FRUIT <i>prosciutto di parma, charred corn, cantaloupe vinaigrette (gf)</i>		25
KALE CAESAR <i>fried leeks, red onion, parmesan, lemon, garlic croutons</i>		18
SEASONAL SOUP <i>ask your server for selection</i>		15

ENTREES

MISO GLAZED SALMON <i>Mushroom fried rice, broccolini, ginger aioli (gf)</i>		36
BRANZINO <i>potatoes, spinach, lemon caper sauce (gf)</i>		36
LAMB BOLOGNESE <i>handmade rigatoni, 7 hour bolognese, ricotta, parm, sage</i>		32
STEAK FRITES <i>8oz prime ribeye filet, cognac cream, parmesan fries (gf)</i>		44
CHICKEN MILANESE <i>breaded chicken breast, arugula, tomato, aged provolone (gf)</i>		26
BBQ RIBS PLATTER <i>slow cooked spare ribs (gf*), jalapeño cornbread, house slaw</i>		42
SB FISH TACOS <i>SB rockfish, avocado, pico, queso fresco, baja crema (gf)</i>		27
LOCAL BURGER <i>two 4oz short rib blend patties, caramelized onions, cheese, fun sauce, pickles (gf bun available)</i>		26

Executive Chef Adam Sanacore
Chef De Cuisine Jason Carter

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS