

LOCAL

LUNCH

SHARE PLATES

JALAPENO CORNBREAD	12
ARTICHOKE DIP (gf)	14
GOCHUJANG WINGS	17
<i>Maple Glazed Wings, Sesame Crunch, Scallion</i>	

SEAFOOD BAR

YELLOWTAIL CRUDO	26
<i>Charred Pineapple Broth, Fresno Chile, Lime (gf)</i>	
AHI CRUDO	22
<i>Avocado, Cilantro, Salsa Macha (gf) *contains nuts</i>	
FRIED CALAMARI	22
<i>Cherry Pepper Aioli, Shishito, Parsley, Lemon (gf)</i>	
FRESH OYSTERS	MP
<i>6 12 on Halfshell, Mignonette, Cocktail Sauce, Lemon (gf)</i>	
CRAB CAKES	26
<i>jumbo lump crab, summer corn & jicama salad, spicy aioli</i>	

SALADS

+10 chicken, +15 salmon

CHOPPED GREEK	20
<i>cucumber, olives, tomato, onion, feta, toasted quinoa (gf)</i>	
KALE CAESAR	18
<i>fried leeks, red onion, parmesan, lemon, garlic croutons</i>	

ENTREES

BBQ RIBS PLATTER	42
<i>slow cooked spare ribs (gf*), jalapeño cornbread, house slaw</i>	
FRENCH DIP	22
<i>waygu beef, onion, gruyere, horseradish aioli, au jus, warm potato chips or fries</i>	
LOCAL BURGER	26
<i>two 4oz short rib blend patties, grilled onions, cheese, fun sauce, pickles (gf bun available)</i>	
AVOCADO TOAST	18
<i>sourdough, tomato, avocado, radish, micro greens</i>	
SB FISH TACOS	27
<i>(3) tacos with avocado, pico, queso fresco, baja crema (gf)</i>	
LOBSTER ROLL	44
<i>chilled fresh lobster, celery, toasted brioche roll, house slaw, warm potato chips or fries</i>	
FRIED CHICKEN SANDWICH	21
<i>brioche bun, dijonnaise, white cheddar, arugula, pickles, warm potato chips or fries</i>	
MISO GLAZED SALMON	34
<i>tamari fried rice, maitake mushroom, caramelized brocolini, citrus & ginger aioli, toasted sesame</i>	

Executive Chef Adam Sanacore
Chef De Cuisine Jason Carter

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS