



FIRST IMPRESSIONS

ARTISAN CHARCUTERIE & CHEESE BOARD
GRILLED CROSTINI | FIG JAM | 'NDUJA | MARCONA ALMONDS 28

HAMACHI SERRANO
ROASTED GARLIC PONZU | SLICED SERRANO CHILI | LEMON ZEST | MICRO CILANTRO *GF* 26

SEAFOOD CEVICHE
MEYER LEMON OIL | TOSTONES | GUAJILLO CHILE THREAD *GF* 22

AHI TUNA CARPACCIO 28
TRUFFLE-PONZU | TOGARASHI | ARUGULA | REGGIANO PARMESAN *GF*

SOUPS & SALADS

SOUP 18
LOCAL ISLAND FISH SOUP
FISH BONE BROTH | POTATO | CARROTS | CELERY | DUMPLINGS | WILD CAUGHT

“SIMPLE GREENS” 15
KUMATO TOMATOES | SCALLIONS | CHAMPAGNE VINAIGRETTE

CAESAR SALAD 19
ROMAINE HEARTS | REGGIANO PARMESAN | GARLIC HERB CROUTONS

GRILLED ROSEMARY CHICKEN BREAST 14

GARLIC SHRIMP 16

SALMON 20

BURRATA CHEESE SALAD 22
ROASTED BEETS | HEIRLOOM CHERRY TOMATOES | CUCUMBER | ARUGULA | RED WINE VINAIGRETTE

CHOPPED STEAK SALAD 29
BLACK ANGUS FILET | WILD ARUGULA | CHERRY TOMATO | GRILLED RED ONION | AVOCADO | GRILLED ASPARAGUS | POINT REYES BLUE | BALSAMIC VINAIGRETTE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
IN EFFORTS TO ACCOMMODATE FOOD ALLERGIES, PLEASE SPEAK TO THE MANAGER, CHEF OR YOUR SERVER.



ENTRÉES

SEAFOOD

CRISPY MAHI TACOS 36
CILANTRO RICE | CHIPOTLE-CABBAGE SLAW | PICO DE GALLO | COTIJA | SALSA ROJA *GF*

PAN ROASTED ATLANTIC SALMON 44
RAGU OF: CHERRY TOMATO | TOY BOX SQUASH | BACON LARDON | ZUCCHINI | FINGERLING POTATO |
SUN DRIED TOMATO EMULSION *GF*

BRANZINO IN PAPILOTE 54
SHAVED FENNEL | BABY ZUCCHINI | PEE WEE POTATO | SHALLOT | ROASTED TOMATO | ROSEMARY | ISLAND SPICE
GF

MEATS & PASTA

GRILLED CHICKEN PAILLARD 38
WILD ARUGULA | CHERRY TOMATOES | RED ONION | HARICOT VERT | KALAMATA OLIVES | CITRUS VINAIGRETTE
GF

360 WAGYU BURGER 31
WAGYU SIRLOIN | BRIOCHE BUN | GRILLED ONION | SMOKED BACON | VERMONT CHEDDAR | HEIRLOOM TOMATO |
FRIED EGG | CRISP ROMAINE | GARLIC AIOLI
SERVED WITH FRIES OR SIMPLE SALAD

PENNE ARRABBIATA 38
GARLIC | CRUSHED RED PEPPER FLAKES | MARINARA | PARMESAN CHEESE *V/VG*

SHORT RIB RAGU WITH ARTISAN PASTA 48
RED WINE BRAISED SHORT RIB | CHARRED RADICCHIO | PEAS | ROASTED GARLIC | MARINARA | PARMESAN SNOW
CALABRIAN CHILI

BLACK ANGUS FILET 62
POTATO AU GRATIN | CHARRED ASPARAGUS | ROSEMARY DEMI *GF*

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
MENU CREATED BY EXECUTIVE CHEF GABRIEL MORALES