

APPETIZERS

Artisan Breadbasket \$10

Served warm with whipped butter or virgin olive oil & aged balsamic vinegar

West Coast Seafood Chowder (GF) \$15

Freshly made & served with toasted herb focaccia bread

Parmesan Kennebec Fries \$12

Hand-cut & served with garlic aioli

Artisan Mixed Greens (GF) \$19

Local blueberries, goat cheese feta, tomatoes, farro, pickled golden beets, radishes, candied pecans & chard lemon vinaigrette (*add chicken or prawns +\$10*)

Heirloom Tomatoes & Burrata Salad (GF) \$25

Arugula, toasted pistachios, lemon basil oil & balsamic glaze

Charred Brussel Sprouts (GF) \$18

Crispy prosciutto, fresh pomegranate & fig balsamic glaze

Shrimp & Scallop Cake (GF) \$25

Served with Asian slaw, lime and siracha aioli & grilled pineapple salsa

Thai Coconut Curry Mussels (GF) \$26

Mussels simmered in mild coconut curry sauce, cilantro & lime
Served with grilled garlic bread

Prawn Cocktail (GF) \$23

Chilled Tiger prawns served with cocktail sauce

Gochujang Chicken Wings \$25

Picked daikon & carrot, sesame seeds, scallion (Vegan option: sub with cauliflower bites)

Avocado & Tuna Tartar (GF) \$25

Marinated Ahi Tuna, cucumber, sesame seed, chipotle aioli, avocado & crispy wontons

Sauteed Humboldt Squid (GF) \$22

Served with chorizo sausage, black olives, garlic, cherry tomatoes & mixed greens