



Appetizers

Sautéed Tiger Shrimp - garlic, parsley, white wine \$18

Seared Scallops - lemon butter with basil and salmon caviar \$16

Stuffed Squid - onion, fresh herbs, capers, garlic, with tomato sauce \$15

Steamed Mussels - onion, garlic, parsley, with wine broth \$22

Spanish Braised Octopus - roasted peppers, red onion, garlic and herbs \$22

Grilled Rosemary Lamb Chops - mixed mushrooms, lemon herbs, gremolata \$29

Seared Ahi Tuna with Mango Salsa - mango, red onion, red peppers, cilantro \$23

Salads

Tuna Poke - ahi tuna, avocado, nectarine, wakame, pickled ginger, punzo dressing \$23

Caprese Salad - heirloom tomato, burrata cheese, with lemon vinaigrette \$22

Citrus Salad - blood orange, grapefruit, fennel, red radish \$18

Mediterranean Greek Salad - cucumbers, cherry tomatoes, red peppers, red onion, olives, feta cheese \$18

Caesar Salad - Heart of romaine, croutons, crisp pancetta, shaved parmigiana \$17
Add: chicken \$7, shrimp \$9

Mains

Portside Burger - prime rib burger, cheddar cheese, the works, roast garlic aioli \$21

Oven Roasted Fillet of Trout - cauliflower, asparagus, yellow pepper \$42

Pan Seared 14oz Prime Steak Ribeye - rainbow carrots, roasted potatoes, pearl onion
minimum 30 days dry age \$59

Seafood Linguine - tiger shrimp, mussels, spinach, rainbow cherry tomatoes, rose sauce \$29

Chorizo Caserecce - chorizo sausage, zucchini, tomato sauce \$22

Roasted Cauliflower Steak - cherry tomato, black beans, eggplant \$18

Dessert

Chocolate Mousse \$11

Tiramisu \$11