



## LUNCH

### STARTERS

#### CONCH CHOWDER 10

coconut milk, diced sweet potatoes, carrots, red bell pepper, grilled ciabatta

#### \* PERUVIAN CEVICHE 12

red snapper, ginger, sweet pepper, fresh squeezed lime, cilantro, red onion, bell pepper, habanero

#### CONCH FRITTERS 12

with fritter sauce

#### SMOKED FISH SPREAD 10

smoked snapper, turmeric, red onion, cilantro, crostini

### SALADS

#### LITTLE GEM SUMMER SALAD 14

avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, house made ranch dressing

#### ARUGULA & QUINOA SALAD 12

arugula, quinoa, grilled corn, charred onion, avocado, cotija cheese, lime vinaigrette

#### FIG & GOAT CHEESE 12

arugula, goat cheese, pepitas, dried fig, lime vinaigrette

+ chicken 7 +grilled shrimp 8

+ grilled salmon 14 + hanger steak 13

#### COBB SALAD 16

mixed greens, little gems, cherry tomatoes, avocado, green onions, crispy bacon, hardboiled egg, blue cheese crumbles, herb poached chicken breast, chipotle blue cheese dressing

### SPECIALTIES

#### CARIBBEAN FISH STEW 24

shrimp, mussels, fish, clams, cured soppressata sausage, spicy tomato & orange broth, cilantro, garlic, shallot, served with grilled ciabatta

#### LOCAL HALIBUT FISH & CHIPS 22

beer battered halibut, hand cut french fries, red cabbage & jicama slaw, house tarter

#### CATCH OF THE DAY M/P

chef's daily fish special

### OAK-FIRED FLATBREADS

#### GOAT CHEESE FLATBREAD 14

squash, zucchini, Mama Lil's spicy pickled peppers, honey, fresh oregano

#### APRICOT HABANERO BACON FLATBREAD 14

Ojai Habanero Apricot Jam, white cheddar, caramelized onions, garlic, bacon, dressed arugula

### SANDWICHES

choice of side salad, hand cut french fries or plantain chips

#### \* WAGYU BURGER 17

white cheddar, Valentina aioli, caramelized onions, house pickles, arugula, brioche bun, + fried egg 2

#### CUBANO 15

cochinita pork, candied bacon, white cheddar, dijon, house pickles

#### CRISPY CHICKEN SANDWICH 16

crispy fried chicken breast, house brined pickles, avocado, chipotle habanero aioli, house ranch, red cabbage, jicama & apple slaw

#### TUNA MELT 14

albacore tuna, Castelvetrano olives, jalapeño, sharp white cheddar, mayo, sourdough

### TACOS

#### FISH TACOS 13

(2) grilled or fried yellowtail, pico de gallo, dressed cabbage, guacamole, pickled onion, house aioli, house made corn tortillas

#### COCHINITA PIBIL TACOS 13

(2) banana leaf and citrus braised pork, pickled radish, cotija cheese, onions, cilantro, sweet pickled peppers, house made corn tortillas

#### PORK BELLY TACOS 13

(2) slow braised pork belly, homemade bbq sauce, dressed cabbage, pico de gallo, house aioli, house made corn tortillas

#### VEGGIE TACOS 13

(2) crispy brussels sprouts, cassava battered cauliflower, guacamole, dressed cabbage, pico de gallo, house aioli, house made corn tortillas

Consuming raw or undercooked fish, meat or eggs may increase the risk of foodborne illness.