



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 SALAD 14

avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, housemade 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

+ grilled chicken 7 +grilled shrimp 8

+ grilled salmon 14 + hanger steak 13

COBB SALAD 16

little gems, cherry tomatoes, avocado, green onions, crispy bacon, hardboiled egg, blue cheese crumbles, grilled chicken breast, housemade ranch 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, bacon, white cheddar, dijon, house pickles

FRIED CHICKEN SANDWICH 16

crispy fried chicken, cabbage and jicama slaw, house brined pickles, chipotle ranch, brioche bun

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

BAJA CAULIFLOWER TACOS 13

(2) crispy cassava battered cauliflower, guacamole, dressed cabbage, pico de gallo, cilantro lemon aioli, house made corn tortillas *gf/vegan

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