



LUNCH

STARTERS

CONCH CHOWDER 11

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

* PERUVIAN CEVICHE 14

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

CONCH FRITTERS 14

with fritter sauce

SMOKED FISH SPREAD 12

smoked snapper, turmeric, red onion, cilantro, crostini

SALADS

LITTLE GEM SALAD 15

avocado, cotija cheese, bacon, pomegranate seeds, pistachios, pickled onions, tomatoes, housemade ranch dressing

ARUGULA & QUINOA SALAD 15

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

FIG & GOAT CHEESE 15

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

+ grilled chicken 7 + grilled shrimp 8

+ grilled salmon 18 + hanger steak 14

COBB SALAD 18

little gems, cherry tomatoes, avocado, green onions, crispy bacon, hardboiled egg, blue cheese crumbles, grilled chicken breast, housemade ranch dressing

SPECIALTIES

CARIBBEAN FISH STEW 25

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

LOCAL HALIBUT FISH & CHIPS 24

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 15

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

APRICOT HABANERO BACON FLATBREAD 15

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

SANDWICHES

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

* WAGYU BURGER 18

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

CUBANO 17

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

FRIED CHICKEN SANDWICH 17

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

TUNA MELT 16

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

TACOS

FISH TACOS 14

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

COCHINITA PIBIL TACOS 14

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

PORK BELLY TACOS 14

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

BAJA CAULIFLOWER TACOS 14

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

SIDES

COCONUT RICE 6 STEWED RED BEANS 8

GARLIC FRIES parsley, cotija, Valentina aioli 8

PLANTAIN CHIPS 8 HOUSE SALAD 9