



SMALL PLATES

***CONCH CEVICHE 18**

conch, pico de gallo,
habanero, fresh squeezed lime

***HOUSE CEVICHE 15**

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

CONCH FRITTERS 14

with fritter sauce

SMOKED FISH SPREAD 14

smoked steelhead trout, turmeric, red onion

SALADS

LITTLE GEM SALAD 16

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

ARUGULA & QUINOA SALAD 16

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

FIG & GOAT CHEESE 16

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

OAK-FIRED FLATBREADS

**HOUSE CURED SALMON
FLATBREAD 24**

Tillamook white cheddar, red onion,
fried egg, jalapeño crema

**PORK CHILE VERDE
FLATBREAD 24**

Tillamook white cheddar,
fried egg, bell pepper, cilantro

YUCATAN BENEDICT 18

cochinita pork, poached eggs, roasted tomato
hollandaise, house pickled onion, English muffin,
served with a side of house spiced potatoes
*Vegetarian option available

BREAKFAST BURRITO 18

scrambled eggs, bacon, herb potatoes, roasted poblano,
white cheddar, guacamole, pork chile verde

FRENCH TOAST 18

challah bread, sautéed bananas with rum,
fresh strawberries, served with a side of bacon

CHILAQUILES 17

two eggs, fried corn tortillas, mild tomato sauce, black
beans, cotija cheese, sour cream, avocado

BREAKFAST SANDWICH 17

folded egg, Tillamook white cheddar, bacon,
toasted ciabatta, served with house spiced potatoes

***WAGYU BURGER 18**

white cheddar, Valentina aioli, caramelized
onions, house pickles, arugula, brioche bun
+ fried egg 2 + guacamole 3 + bacon 4

FRIED CHICKEN SANDWICH 18

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

BREAKFAST TACOS 16

(2) bacon, fried egg, white cheddar,
roasted poblano, housemade corn tortillas

FISH TACOS 16

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

BAJA CAULIFLOWER TACOS 16

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

+ side stewed red beans 6 + side house spiced potatoes 5

CARIBBEAN FISH STEW 25

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

SPECIALTY DRINKS

***SIGNATURE “CEVICHE” BLOODY 16**

HOUSE BLOODY MARY 12

HAND PRESSED MIMOSA 12

GRAPEFRUIT APEROL SPRITZ 15

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