



34.0219° N 118.4814° W

YACHT



CLUB

RAW

TODAYS OYSTERS cocktail sauce - yuzu mignonette	18
YELLOWTAIL citrus - white soy - whipped ricotta - shiso	15
CEVICHE striped bass - coconut water - cilantro - thai chili	14
DAY BOAT SCALLOP pineapple - bacon bits - watercress	13
AGUA CHILE TOSTADA - ridgeback shrimp - cucumber - onion - lime	13
SWORDFISH CARPACCIO - meyer lemon - olive oil - basil	12
COBIA - ponzu - togarashi - bonito - green onion	14

FISH

SALT COD BRANDADE FRITTERS white anchovy & lemon mayo	10
SEARED ALBACORE BANH MI tuna pate - pickled veg - sriracha	11
BBQ EEL LUNCH BOX rice - egg - togarashi - sweet soy	12
SMOKED WHITEFISH DIP shrimp chips	9
CHARRED OCTOPUS potato - salsa verde - smoked paprika	15
SPAGHETTI BOTTARGA - chili - garlic - breadcrumb	12
SWORDFISH NDUJA BRUSCHETTA - calabrian chili - dried olive	10
SWEET AND SOUR SARDINE - onion - fennel - grapes - pine nuts	13
FRIED GIANT SQUID - smoked tomato sauce	11

CRUSTACEAN

CRAB CAKE singaporean chili sauce - cilantro - bean shoots	15
BOUCHOT MUSSELS tangerine - olive - fennel - aleppo pepper	13
SHRIMP peel and eat - north shore style - dipping bread	13
RAZOR CLAMS white bean & tomato bread salad - chorizo vin.	13

MEAT

VITELLO TONATO veal loin - tuna sauce - parmesan - caper	13
LAMB KABOBS banana raita - pequillo pepper harissa	11
BONE-IN NEW YORK 16 oz dry aged - olive oil - lemon	52

GARDEN

FRIED SMASHED POTATOES bonito - malt vinegar	9
BABY ARTICHOKEs fava beans - green garlic - parmesan	10
GREEN PAPAYA AND CABBAGE SLAW fish sauce - herbs - peanuts	7
WARM FARO SALAD apple - kale - mustard - candied pecan	9
CAESAR SALAD marinated white anchovy - soft egg - sourdough	10
AVOCADO RICE dried shrimp - lime - green onion	8

ANDREW KIRSCHNER
Chef / Owner

JOHNNIE JENKINS
Director of Ops / Partner

WALTER EL NAGAR
Chef de Cuisine

JEFF SWARTHOUT
General Manager

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