

# WORLD FAMOUS

SURFSIDE DINNER MAY 2020

## SMALL PLATES

### CRUNCHY JUMBO SHRIMP

sesame & panko fried large shrimp - sweet ancho chili sauce 13

### ROASTED BRUSSEL SPROUTS

walnut crumble, garlic parmesan - balsamic reduction 9

### CALIFORNIA CRAB CAKES

pacific dungeness crab meat, old bay herb breaded  
cilantro pesto cream , chipotle aioli  
- fresh corn salsa 14

### CALAMARI FRITO

crispy calamari strips, chipotle aioli - lemon caper remolada 10

### 1/2 DOZ STEAMED CLAMS

fresh little neck clams, white wine garlic butter, epis 10

### PACIFIC CLAM CHOWDER

7.5 (add to any dinner entrée 3)

### SHRIMP & LOBSTER RAVIOLI

butter poached lobster - shrimp, ricotta, mascarpone filled  
sauce chive champagne cream 14

### BIG ISLAND AHI POKE TACOS

hawaiian poke style, crisp wonton skin, avocado mash  
- sesame ginger wasabi 13

### SEAFOOD TACO SAMPLER

trio - crispy cod, achiote shrimp, tender lobster 15

### NUT CRUSTED BRIE

mango chipotle glaze - broiled ciabatta 14

### FRESH LOCAL BLACK MUSSELS

steamed in a champagne basil butter sauce 15

### LOBSTER BISQUE

8 (add to any dinner entrée 3.5)

## DINNER ENTRÉES

SERVED WITH CAESAR SALAD & EPIS BREAD

### BY SEA

### SAN FRANCISCO STYLE CIOPPINO

sicilian fisherman stew, Maine lobster, fresh fish,  
jumbo shrimp, scallops, mussels, clams - tomato herb lobster broth 29

### POTATO WRAPPED SEA BASS

fresh baja sea bass, potato wrapped sautéed crisp, oven finished  
- basil champagne cream sauce, asparagus spears  
parmesan broiled roma tomato 28

### HARPOON COMBINATION

seafood trio - roasted salmon, seared sea scallop,  
scampi jumbo shrimp, asparagus & scalloped potatoes 29

### RED CURRY SHRIMP BOWL

spiced jumbo prawns, heirloom roasted vegetables, shiitake mushrooms  
whole cilantro, spicy coconut red curry sauce - vermicelli noodles 18

### BY LAND

### BEEF SHORT RIB

braised angus beef, whipped potato mash, asparagus spears  
- red wine demi sauce 23

### PASTA

### CAPELLINI CALIFORNIA

angel hair pasta, basil, spinach, roma tomato, asparagus, greek olive  
parmesan - garlic clam olive oil sauce 16

### SPICY MARDI GRAS PASTA

tender shrimp, andouille sausage, button mushrooms  
fire roasted tomato creole sauce - fresh pappardelle pasta 22

## CASUAL PLATES

### WORLD FAMOUS LOBSTER SALAD

chilled chopped maine lobster, arugula mix, fingerling potatoes  
tear drop tomatoes, crisp bacon, diced eggs & avocado  
thin sliced onion - lemon caper aioli dressing 18

### KILLER VEGAN TOFU BOWL

crispy tofu, heirloom roasted vegetables, shiitake mushrooms  
whole cilantro, spicy coconut red curry sauce - vermicelli noodles 15

### BEACH BURGER \*

8 oz ground sirloin flame grilled med well, crisp bacon  
sunny up egg, cheddar cheese, onion jam, shredded lettuce,  
tomato, gulf aioli - brioche bun, seasoned fries 14

### PESTO GRILLED SHRIMP FLAT BREAD

shallot grilled tender shrimp on rustic flat bread  
toasted almond basil pesto - broiled manchengo cheese 14

### CHICKEN CAESAR SALAD

spice rubbed-grilled chicken breast sliced  
over baby romaine garlic lemon caper anchovie vinaigrette  
- shaved parmesan 14

### BEER BATTER FISH AND CHIPS

cold water white icelandic cod, crispy micro beer batter fry  
seasoned fries - house made remoulade tartar sauce 14

### GRILLED CHICKEN BRIOCHE TORTA

spicy grilled chicken breast, pepperjack cheese  
shredded lettuce, red onion, tomato, lemon aioli  
- crispy seasoned fries 12

\*consuming raw or undercooked foods  
may increase your risk of food borne illness

CALIFORNIA COASTAL CUISINE