



LUNCH

Starters

Crab Cakes

Breaded and pan-fried Dungeness crab, with Cajun rémoulade and corn & black bean salsa. \$17

Skewers

Grilled Snake River Farms Kobe ribeye, peppers, onions, mushrooms, and tomato glazed in hoisin sauce. With a spicy peanut dipping sauce. \$17

Shishitos (Vegan*)

Sesame-blistered shishito peppers with ponzu, sake, Asian persillade sauce and toasted sesame seeds. \$14

Street Tacos

Grilled carne asada with chopped onions, cilantro, and cotija cheese on corn tortillas with green and red salsas. \$15

Soups & Salads

New England Clam Chowder – Creamy white chowder (contains bacon)

Cup \$5 – Bowl \$8 – Homemade Bread Bowl \$15

Today's Soup – Ask your server what's cooking today

Cup \$5 – Bowl \$8 – Homemade Bread Bowl \$15

Chopped Chicken

Grilled chicken, cherry tomatoes, carrots, red and green bell pepper, onion, cucumber, avocado, croutons, and creamy cilantro-garlic ranch dressing. \$18

Caesar

Traditional Caesar of romaine, shaved Parmesan, croutons, and creamy Caesar dressing. \$12

Mediterranean

Za'atar-marinated shrimp, grilled and served on a salad of heirloom cherry tomatoes, Persian cucumbers, kalamata olives, toasted chickpeas, feta cheese, and mixed greens with a lemon-oregano vinaigrette. \$22

Local Berries

Okui strawberries, blueberries, goat cheese, candied pecans, and butter lettuce with a raspberry vinaigrette. \$18

Salmon

Miso-glazed, crispy-skinned salmon, roasted beets, blueberries, pomegranate seeds, pickled onions, pumpkin seeds, and sliced avocado with fresh shaved Brussels sprouts and kale and a lemon-cayenne vinaigrette. \$24

Add chicken (\$8) or shrimp (\$12) to any salad

Specialties

Fish & Chips

Fresh, beer-battered Pacific rockfish, fried golden brown and served with steak fries, house-made tartar sauce and lemon wedges. \$19

Oysters

Blue Point oysters on the half shell, tomato-caper relish, grated horseradish, lemon, chervil. Dozen \$35; ½ Dozen \$20

Chicken Pappardelle Diablo

Grilled chicken breast, pappardelle pasta, cherry tomatoes, green peas, roasted corn, and chipotle cream sauce, with diced onion, cilantro, and cotija cheese. \$27

Halibut Tacos

Achiote-rubbed California halibut, cilantro slaw, pickled red onion, pineapple-mango salsa, and avocado crema on corn tortillas. \$21

Sandwiches, Burgers & More

Monte Cristo

Sliced ham, house-roasted turkey breast, and Swiss cheese on French toast, coated with corn flakes and fried crispy brown. Served with house-made preserves. \$16

Jerk Chicken

A fried Jerk-style chicken breast, tamarind coleslaw, house-made sliced dill pickles and Jamaican Jerk sauce on a homemade hamburger bun. \$18

Birria

Birria-style beef short rib sandwich, with house-made fresh pickled jalapeños, Oaxaca cheese, and consommé on sliced homemade sourdough. Served with house-made pickled vegetables. \$20

Veggie

Grilled portabella, zucchini, yellow squash, red onion, roasted red peppers, roasted eggplant, arugula, herb oil, tomato-Calabrian chili jam, and smoked provolone on molasses-whole wheat bread. \$18

Beef Filet

Grilled filet mignon, arugula, creamy horseradish, and blue cheese croquettes on homemade ciabatta. \$24

Chicken Caprese Sandwich

Grilled chicken, sliced tomato, basil leaves, shaved red onion, and burrata cheese, with pesto aioli and balsamic glaze on warm ciabatta. \$18

Ragged Point Burger

Grilled Snake River Farms American Wagyu beef patty on a homemade bun with lettuce, tomato, onion, and a house-made dill pickle. \$24

Turkey or veggie burger. \$16

Add cheese, grilled onions, or sautéed mushrooms - \$1 each

Add bacon, avocado, or an egg - \$2 each

Sides

Curly, steak, shoestring, or sweet potato fries \$4.5

Onion rings \$6 - Side salad \$10

Dessert menu, Milkshakes, and Espresso bar items available

Corkage fee - \$10