

SOUP & SALAD

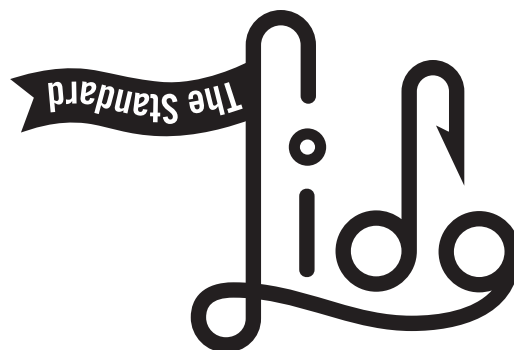
Soup du Jour Usually Vegan	8
Fresh Burratina Cheese Cherry Tomato-Haricot Vert Salad, Truffle Vinaigrette	14
Sprouted Grains & Organic Greens Salad Quinoa and Lentil Live Sprouts, Mixed Greens & Avocado Carrot-Ginger House Vinaigrette Add Chicken \$6, Octopus \$10, Shrimp \$10, Tuna \$10, Falafel \$6 or Tofu \$5	14
Raw Kale Salad Fresh Chopped Kale, Raisins, Carrot, Pine Nuts, Cider Vinegar & Olive Oil	16
Sunset Beach Calamari Salad Crispy Calamari, Frisee Lettuce, Chive; Carrot-Ginger House Vinaigrette	15
Living "Lasagna" Terrine Served Cold; Cashew Nut Cheese, Nut & Veg "Sausage" and Squash "Pasta"	18

SMALL PLATES

Ceviche Traditional Citrus Juices, Red Onion, Sweet Potato, Corn, Jalapeño & Cilantro	17
Gambas al Ajillo Toasted Garlic, Saffron, White Wine & Parsley	17//29
Shrimp, Asparagus, Shiitake & Ginger Potstickers House Made Japanese Style Potstickers; Chili Infused Dipping Sauce	16
Steamed White Water Clams White Wine, Fresh Herbs, Shallots & Garlic	14
Dawson Bay Smoked Salmon Flatbread Herbed Crème Fraiche, Capers, Red Onions & Arugula	17
Tuna Tartar Local Tuna, Scallions, Shallots, Macadamia Nuts, Wasabi Tobiko; Ponzu	17

MAIN PLATES

Skirt Steak Frites 10 ounce Center Cut Skirt Steak; Salsa Verde	35
Seafood Pasta Egyptian Kamut Spaghetti, Mahi Mahi, Shrimp, Clams & Mussels; Garlic-Basil Marinara Sauce	27
Seared Local Tuna Steak Spicy Broccoli Rabe, Sweet and Sour Shitake Sauce	31
Boneless Half Chicken Grilled Asparagus, Pepper Puree & Tempura Avocado	28
Grilled Salmon Sustainably Farmed Scottish Salmon, Wilted Spinach; Cherry Tomato Confit	32
Char Grilled Octopus Gigante White Bean, Baby Artichoke & Niçoise Olive Ragoût; Oregano Vinaigrette	29
Mussels a la Plancha Drawn Butter and Cracked White Pepper; Served with French Fries	23
Bouillabaisse Lido Local Snapper, Shrimp, Clams, Mussels & Saffron Potatoes; Classic Seafood Broth	32
Grilled Mediterranean Branzini Grilled Asparagus; Sundried Tomato Citrus Sauce	34
Tofu and Eggplant Curry West Indian Coconut Curry & Crispy Basil	21
Whole Grilled Local Snapper Sautéed Julienned Vegetables	38
22oz Natural Beef Bone-in Rib Eye Award Winning Tater Tots; Au Poivre Sauce	55



BITES

Sliced Avocado	6
Petite Cheese Plate	12
Boris's Chicken Empanadas	14
Crispy Panisse Fries	7

MEZZE 15

Hummus	5
Baba Ghanoush	5
Chick Peas	5
Olives	6

BURGERS

Mini Burgers	17
Turkey Burger	17
Veggie Burger	17

Served with Side Green Salad
Lettuce, Tomato, Red Onion, Cornichons
Choice of One Cheese
Cheddar, Blue or American

SIDES 7

Grilled Asparagus
White Bean Salad
French Fries
Tater Tots
Crispy Panisse Fries
Broccoli Rabe

DESSERT

Key Lime Tart	10
Fresh Berry Crumble	9
Chocolate Mousse	9
Chocolate Vegan "Ding Dong"	10
Warm Cappuccino Cake	12
(Please allow 15 minutes)	
PassionFruit Panna Cotta	9
Melon and Berry Plate	10
Ice Cream	6
Sorbet	6