



## LUNCH MENU

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### STARTERS

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#### HUMMUS

Traditional hummus, roasted cherry tomatoes, crudités, olive oil, almonds, chickpeas, grilled pita bread. 12

#### FRIED BRIE CHEESE

Fried breaded brie cheese, balsamic macerated strawberries, pistachio, arugula, toasted baguette. 15

#### SPICY BABY SHRIMP

Fried baby shrimp, spicy mayo, fried rice noodles, green onion. 15

#### GROUPEL CEVICHE

Grouper, fresh lime juice, cilantro, chili pepper, red onion, sweet potato, choclo corn, fried cancha corn, corn tortilla chips. 13

#### SOUP OF THE DAY

Prepared fresh daily by the chef. 8

### SALADS

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#### BERRIES & FETA

Fresh berries, mixed baby lettuce, feta cheese, almonds, shallots, balsamic dressing. 18

#### JULIUS CAESAR

Crisp Romaine lettuce, Caesar dressing, parmesan cheese, bacon, garlic croutons. 17

| Add Chicken 6  
| Add Shrimp 8

### POKE

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#### SALMON POKE

Raw marinated salmon, miso dressing, toasted black sesame seeds, pickled cucumber, carrots, wakame, mango, radish, green onion, eel sauce. 24

#### TUNA POKE

Raw marinated Tuna, poke dressing, toasted black sesame seeds, peanuts, carrots, pickled cucumber, mango, wakame, radish, green onion, spicy peanut sauce. 24

| Poke bowl are served with choice of turmeric quinoa, Jasmine rice or lettuce.

### PASTAS

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#### CHICKEN LINGUINI

Grilled chicken breast, mushroom, onion, tomato, basil, garlic, parmesan cheese. 18

| Choice of Alfredo sauce, Tomato sauce or Aglio e Olio.

#### SHRIMP & ROASTED RED PEPPER

Shrimp, Spanish chorizo, roasted red pepper sauce, parmesan, roasted cherry tomatoes, basil, macaroni pasta, toasted breadcrumbs. 28

| Pastas are served with garlic bread.

### CHEF SPECIALS

#### BEYOND BURGER

8oz Beyond Burger patty, roasted cherry tomatoes, lettuce, grilled onion, roasted garlic aioli, black vegan bun. 22

#### SEA BREEZE BURGER

8oz black angus beef patty, gorgonzola cheese, sundried tomato, sauteed mushrooms, roasted red pepper, Worcestershire glaze, crispy fried onion, arugula, brioche bun. 24

#### SMOKY BABY BACK RIBS

1/2 Slab baby back ribs glazed with our house made smoky BBQ sauce, corn on the cob. 25

#### SPICY TUNA WRAP

Spicy seared ahi tuna, pico de gallo, cucumber, spicy mayo, spinach flour tortilla. 18

| Chef Specials are served with seasoned wedge fries.

### MAIN DISHES

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#### MARINATED CHICKEN BREAST

Grilled chicken breast, sautéed mushroom, peanut sauce. 20

#### GRILLED MAHI

Grilled Mahi Mahi fillet, black beans, plantain, pickled cucumber, creole sauce. 26

#### CHURRASCO

Grilled flank steak, black beans, grilled onion, cilantro chimichurri. 28

| Main dishes are served with Jasmine Rice and vegetables of the day.

### DESSERTS

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#### NY STYLE STRAWBERRY CHEESECAKE 10

#### BROWNIE A LA MODE

Fudge brownie with walnuts. Served with vanilla gelato. 12

#### GELATO 8

 Vegan  Gluten Free  Vegetarian  Super Spicy

All prices are in US Dollars and are subject to a 15% service charge. All sales taxes are included.

• Prices are subject to change without notification.

• Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

• \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.