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APPETIZERS & FLATBREADS

CHIPS & DIPS | 12

House-made guacamole & heirloom tomato salsa

BLUE FIN LUMP CRAB STUFFED AVOCADO | 18

Jumbo lump crab salad, fresh grapefruit, hearts of palm, rocket dressed with lemon vinaigrette

TOGARASHI FRIED SHRIMP | 22

Crispy breaded shrimp tossed with Kewpie-chili emulsion, napa cabbage, green coriander, Yuzu emulsion, fried rice noodles

SHRIMP COCKTAIL | 24

Chilled Super Colossal black tiger shrimp, house made cocktail sauce, fresh lemon

ELOTE AVOCADO TOAST | 16

Grilled corn, Cotija cheese, herbs, avocado and heirloom tomato salad

YANG TUNA | 24

Sushi grade yellow-fin tuna, avocado, mango, cucumber, edamame, wasabi-yuzu aioli, orange tobiko, served with wonton chips

GRILLED VEGETABLE FLATBREAD | 17

Arugula-walnut pesto, grilled vegetables, tomato petals, black olives, goat cheese

TUSCAN FLATBREAD | 19

Grilled artichokes, prosciutto, fresh mozzarella, crimini mushrooms, heirloom tomato sauce, shaved parmesan, balsamic glaze

MARGHERITA FLATBREAD | 16

Mozzarella, tomato sauce, heirloom cherry tomato, fresh basil

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SALADS

Add-Ons: Chicken \$7, Herb Marinated Shrimp \$8, Fresh Fish \$9, Chimichurri Skirt Steak \$12

SPINACH SALAD | 14

Crisp spinach, cherry tomatoes, red onion, avocado, dried cranberries, balsamic vinaigrette

LOCAL FARM COBB SALAD | 15

Local greens, tomatoes, crispy bacon, avocado, hard boiled eggs, bleu cheese, sherry vinaigrette

GRILLED VEGETABLE MARKET SALAD | 18

Sourdough bread salad tossed with, grilled zucchini, yellow squash, asparagus, garbanzo, fresh mozzarella, fresh basil, radicchio, cherry tomatoes, light balsamic vinaigrette

HEARTS OF ROMAINE | 15

Crisp Romaine, hearts of palm, cured olives, shaved croutons, oven cured tomatoes, caesar dressing

BURRATA | 18

Creamy whole-milk burrata cheese, Prosciutto di Parma, green & black olive tapenade, crostinis, rocket, lemon vinaigrette, fig & orange compote

SHANGHAI CHINESE CHICKEN SALAD | 16

Pulled roasted chicken, iceberg lettuce, rice noodles, crispy wontons, scallions, cilantro, sesame oil

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ENTREES

Hand helds with hand cut french fries, sweet potato fries, fruit or side salad

BLACKENED MAHI-MAHI SANDWICH | 17

Blackened mahi-mahi, Tillamook cheddar cheese, roasted pepper aioli, lettuce, tomato, onion, served on jalapeno cornbread

MAINE LOBSTER ROLL | 28

Butter poached claw & knuckle meat, lemon aioli, traditional lobster roll

TIDELINE PRIME BURGER | 18

8oz blend of chuck, short-rib, brisket burger, aged Tillamook cheddar, butter lettuce, red onion, thick cut tomato

GRILLED CHICKEN AVOCADO BLT | 17

Citrus marinated chicken, gruyere, avocado, Nueske's bacon, butter lettuce, vine-ripe tomato, served on jalapeno cornbread

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Parties of 6 or more are subject to a 18% Service Charge

For guests with food allergies or specific dietary requirements, please ask to speak to a server.

*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.