

LUNCH

SUSHI

SPICY KRAB ROLL 12

cream cheese, cucumber, avocado, krab, spicy mayo, rolled inside out, topped with wasabi sesame seeds, spicy mayo, and eel sauce

COCONUT-CRUSTED LOBSTER ROLL MKT

sesame sushi sheets, sushi rice, remoulade, mango, jalapeño, cilantro, roasted coconut, eel sauce, and siracha sauce

TEMPURA SHRIMP ROLL 12

asparagus, cream cheese, and eel sauce

SALMON ROLL 14

salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo, and eel sauce

CALIFORNIA ROLL 10

krab, cucumber, and avocado

BITES

TUNA TARTAR 15

tuna, avocado, ponzu sauce, and crispy wontons

CRAB CAKE 15

corn relish and remoulade sauce

KOBE SLIDERS 15

a trio of American Kobe beef sliders with cheese

PORK SLIDERS 14

a trio of roasted pork sliders with chipotle BBQ sauce, served on a challah bun, with crispy onions, pickles, grape tomatoes

CEVICHE 17

Peruvian style with corvina, shrimp, and bay scallops, served with crispy plantains

SPINACH AND ARTICHOKE DIP 12

served with warm tortilla chips and salsa

SOUPS & GREENS

SHE CRAB BISQUE 9

SEASONAL SOUP 9

BRIMSTONE SALAD 9

mixed greens, bacon, tomatoes, blue cheese, red onions, and house dressing

WEDGE SALAD 9

iceberg lettuce, bacon, tomato, and crumbled blue cheese

STACKED TOMATO 10

fresh mozzarella, red onion, sun-dried tomato oil, basil, and balsamic glaze

CAESAR SALAD 9

romaine, shaved Parmesan cheese, and croutons

AHI TUNA SALAD 21

mixed greens, avocado, mango, and cilantro vinaigrette

TOSSED CHICKEN SALAD 16

roasted chicken, romaine, charred corn, black beans, avocado, cheddar, chipotle ranch dressing, and tortilla strips

ARUGULA SALAD 8

arugula lettuce, Boston lettuce, bacon, mélange tomatoes, hard-boiled eggs, bacon, red onion, raisins, pine nuts, white balsamic dressing, & drizzle of balsamic glaze

STEAK AND BLUE 18

filet mignon, mixed greens, tomatoes, dried cranberries, walnuts, blue cheese vinaigrette, and crispy onions

Salad Dressings: House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Buttermilk Ranch, Honey Mustard, and White Balsamic Vinaigrette

SIDES - 7

MASHED POTATOES

BRIMSTONE FRIES

ROASTED ASPARAGUS

JALAPEÑO MAC & CHEESE

BROCCOLINI

SAUTEED SPINACH WITH GARLIC

SWEET POTATO FRIES

KALE SALAD

FLAT BREADS

MARGHERITA 12

mozzarella, tomatoes, pesto, and garlic oil

BEEF TENDERLOIN & MUSHROOMS 14

roasted peppers, grilled portabello mushrooms, goat cheese, and mozzarella

SHRIMP THAI PIZZA 16

fire cracker sauce, mozzarella cheese, sautéed shrimp, topped with julienne carrots, peppers, scallions, and macadamia nuts

CHICKEN ALFREDO 14

alfredo sauce, garlic oil, chicken, prosciutto, sun-dried tomato, sautéed spinach, caramelized onions, and basil leaf

BETWEEN THE CRUST

PRIME BEEF BURGER 14

½-lb. ground prime sirloin, woodfire grilled with lettuce, mayo, tomato, and pickle, served with fries
add cheese 1 • add bacon 2

CHIPOTLE BBQ PORK 14

shaved roasted pork, chipotle BBQ sauce, Swiss cheese, pickle, and French baguette griddled and served with fries

MONTEREY CHICKEN 14

woodfired chicken breast with Swiss cheese, bacon, avocado, lettuce, and tomato, served with fries

GRILLED FRESH FISH SANDWICH MKT

chef's choice, woodfire grilled, blackened, toasted challah bun, remoulade, lettuce, tomato, and pickle, served with sweet potato fries

STEAK SANDWICH 18

marinated filet mignon, sautéed mushrooms, bacon, mozzarella, and crispy onions, served with fries

FROM THE FARM

BABY BACK RIBS, FULL SLAB 29 • HALF SLAB 17

slow roasted and woodfire grilled with house-made BBQ sauce

CRISPY PARMESAN CHICKEN 16

Parmesan and panko crusted over linguine with mushrooms and caper butter sauce

SKIRT STEAK CHIMICHURRI 29

woodfire grilled, served with mashed potatoes, and house-made chimichurri

SIRLOIN STEAK 20

topped with sun-dried tomatoes and mushroom marsala wine sauce, and served with mashed potatoes

CHICKEN CAMPANELLE PASTA 20

roasted chicken, sun-dried tomato, mushrooms, and asparagus in a Parmesan cream sauce

FROM THE SEA

BBQ SALMON 15

woodfired Atlantic salmon with house-made BBQ sauce and served with roasted asparagus

FRESH MARKET CATCH MKT

lightly seasoned and woodfire grilled, served with roasted asparagus

FISH AND CHIPS 19

chef's choice of fresh fish, battered and crispy, with tartar and cocktail sauce



We proudly serve and are a licensed and registered provider of Certified Angus Beef™.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. rev 6/16