



Private Dining Appetizer Selections

AHI CRUDO TACOS	\$16 (3 pieces per order)
<i>Nori sesame crusted seared Ahi, sesame seaweed salad, sriracha aioli, crispy wontons</i>	
SHRIMP COCKTAIL	\$15 (5 pieces per order)
<i>Horseradish, grilled lemon, housemade cocktail sauce</i>	
AHI POKE "CHIPS"	\$18 (4 pieces per order)
<i>Wonton chips, ginger, tobiko, wasabi cream</i>	
SPRING ROLL	\$14 (4 pieces per order)
<i>Carrot, cucumber, cabbage, mint, vermicelli, cilantro peanut and chili plum soy dipping sauces</i>	
CRAB CAKE SLIDERS	\$12 (2 pieces per order)
<i>Arugula, whole grain mustard remoulade</i>	
BABY SCALLOP AND SHRIMP CEVICHE	\$16 Per Person
<i>Avocado lime crema, crispy tortilla chips</i>	
FIRE SHRIMP AND "GRITS"	\$16 (4 pieces per order)
<i>Creamed corn polenta, Anaheim chili-garlic pan sauce</i>	
PROSCUITTO AND BASIL WRAPPED PRAWNS	\$16 (4 pieces per order)
<i>Roasted cherry tomatoes, heirloom radishes, Meyer-lemon garlic aioli</i>	
KING CRAB AND AVOCADO CEVICHE	\$18 (4 pieces to order)
<i>Citrus, onion, tomato, micro cilantro, crispy wontons</i>	
BLUE CRAB AND SHRIMP WONTONS	\$16 (4 pieces to order)
<i>Tobiko, chives, Asian slaw, sweet chili garlic and key lime curry dipping sauces</i>	
MUSSELS AND CHORIZO	\$20 (12-15 pieces per order)
<i>Roasted fennel, sweet onions, tomato, cilantro garlic butter-shrimp broth, olive oil grilled ciabatta</i>	
CLAMS	\$20 (12-15 pieces per order)
<i>Capers, basil, grilled lemon, cilantro-garlic butter shrimp broth, olive oil grilled ciabatta</i>	
CHILLED PACIFIC OYSTERS	\$24 (12 per order)
<i>Served on the halfshell, housemade cocktail sauce, cucumber mignonette</i>	
OVEN ROASTED PACIFIC OYSTERS	\$28 (12 per order)
<i>Applewood smoked bacon, Savoy spinach, grana padano parmesan, tarragon beurre blanc</i>	
OYSTER SHOOTER TRIOS	\$12 (3 pieces per order)
<i>Spicy bloody mary style, spicy green bean</i>	



PANKO FRIED OYSTERS	\$26 (12 pieces per order)
<i>Grilled lemons, chives, housemade cocktail and chili pepper aioli</i>	
CRAB STUFFED MUSHROOMS	\$16 (5 per order)
<i>Alaskan Opilio crab, Maryland Blue crab, dill, sweet sherry, melted jack cheese</i>	
MINI SOUTHERN STYLE CRAB CAKES	\$18 (5 pieces per order)
<i>Blue crab, old bay spices, charred tomato sweet onion relish, whole grain mustard remoulade</i>	
CRISPY CALAMARI	\$16 (10 pieces per order)
<i>Panko crusted, deep fried, chili pepper aioli</i>	

Platters

BRUSCHETTA WITH GARLIC, TOMATO, BASIL, PARMESAN	\$6 per person
BRUSCHETTA WITH MARSCAPONE, STRAWBERRY, BALSAMIC SYRUP	\$6 per person
BRUSCHETTA WITH OYSTER MUSHROOMS, APPLEWOOD SMOKED BACON, GOAT CHEESE AND CARAMELIZED ONIONS	\$6 per person
CHEESE AND FRUIT PLATTER	\$8 per person
LOCALLY FARMED SEASONAL VEGETABLE CRUDITE PLATTER AGED BLEU CHEESE AND CREAMY BELL PEPPER-CHIVE DIPPING SAUCES	\$6 per person
LOCALLY FARMED SEASONAL GRILLED VEGETABLE PLATTER AGED BLEU CHEESE AND CREAMY BELL PEPPER-CHIVE DIPPING SAUCES	\$6 per person

*Appetizer reception offered most often
in outdoor courtyard---availability & weather permitting
10/20/17*



Private Dining DINNER Menu Selections

Soup or Salad Starter

CRAB BISQUE	\$14
<i>Blended crabmeats in a creamy roasted pepper and shrimp broth</i>	
CAESAR SALAD	\$12
<i>Crisp romaine with the traditional dressing using pasteurized eggs, topped with garlic foccacia croutons and fresh-shaved grana padano</i>	
WEDGE SALAD	\$12
<i>Crispy iceberg lettuce, baby tomatoes, smoked bacon, aged bleu cheese dressing</i>	
ROASTED BEET AND WILD ARUGULA	\$14
<i>Micro beet greens, shaved parmesan, cherry tomatoes, herb balsamic vinaigrette</i>	

Entrées Choice of Three

SPAGHETTI AND CLAMS	\$26
<i>Pan roasted clams, citrus, parsley, chardonnay garlic sauce</i>	
BLACK MUSSELS FETTUCCINE	\$28
<i>Roasted tomatoes, fennel, shallots, basil, whole grain mustard garlic cream</i>	
CITRUS AND GARLIC GRILLED BAJA TIGER SHRIMP	\$30
<i>*Per person charge with this entrée, starter & dessert- \$52</i>	
<i>Pappardelle, baby tomatoes, shallots, basil, shrimp bordelaise</i>	
SALMON	\$34
<i>*Per person charge with this entrée, starter & dessert - \$54</i>	
<i>Leek-mushroom and sundried tomato couscous, arugula, creamy sweet onion-dill sauce</i>	
FILET MIGNON	\$46
<i>*Per person charge with this entrée, starter & dessert- \$66</i>	
<i>Slow cooked garlic whipped potato, sautéed savoy spinach, bordelaise sauce and crispy leeks</i>	
BRAISED BEEF SHORT RIB	\$34
<i>*Per person charge with this entrée, starter & dessert- \$56</i>	
<i>Farmers market sweet potato, roasted turnips and carrots, bordelaise sauce, pomegranate port wine reduction</i>	
CRAB STUFFED FISH	\$34
<i>*Per person charge with this entrée, starter & dessert- \$56</i>	
<i>Chef's seasonal selection, lump crab stuffing, local seasonal vegetable farro, whole grain mustard thyme sauce</i>	



Entrées
Choice of Three

ALASKAN KING CRAB LEGS	\$68
<i>*Per person charge with this entrée, starter & dessert- \$94</i>	
<i>1.25 lbs. Bering Sea Alaskan Red King Crab legs, crispy potatoes, warm sweet corn salsa</i>	
**Market Price May Vary	
LIVE MAINE LOBSTER	\$62
<i>*Per person charge with entrée, starter & dessert- \$84</i>	
**Market Price May Vary	
<i>1.5 lbs. Live Maine Lobster, garlic- chive fingerlings, local seasonal vegetables</i>	
<i>Citrus-tarragon butter sauce</i>	
CIOPPINO	\$46
<i>*Per person charge with this entrée, starter & dessert- \$67</i>	
<i>Shellfish and fresh seafood in a chipotle tomato saffron broth, fennel, fresh herbs, and a king crab leg</i>	
PARMESAN CRUSTED STUFFED CHICKEN	\$28
<i>Herb marinated chicken breast, creamy Savoy spinach and bacon stuffing, creamed corn polenta, whole grain mustard thyme sauce</i>	

**Price per person does not include tea, coffee, alcoholic beverages, taxes or gratuity*
***Prices and presentations subject to change*
10/20/17



Private Dining LUNCH Menu Selections

Soup or Salad Starter

CRAB BISQUE	\$14
<i>Blended crabmeats in a creamy roasted pepper and shrimp broth</i>	
CAESAR SALAD	\$12
<i>Crisp romaine with the traditional dressing using pasteurized eggs, topped with garlic focaccia croutons and fresh-shaved grana padano</i>	
WEDGE SALAD	\$12
<i>Crispy iceberg lettuce, baby tomatoes, smoked bacon, aged bleu cheese dressing</i>	
ROASTED BEET AND WILD ARUGULA	\$14
<i>Micro beet greens, shaved parmesan, cherry tomatoes, herb balsamic vinaigrette</i>	

Entrée Selections

Choice of Three

COBB SALAD	\$24
<i>Baby Iceberg, marinated chicken breast, avocado, tomato, bleu cheese, smoked bacon, egg and a red wine vinaigrette</i>	
CRAB CATCHER BLT	\$18
<i>Blue crab salad, Applewood smoked bacon, local field greens and tomato on toasted brioche, housemade tartar sauce</i>	
GRILLED CHICKEN SANDWICH	\$15
<i>Charbroiled herb marinated chicken breast, with Havarti cheese, slow roasted tomatoes, caramelized onions, avocado, salsa verde aioli, local organic greens on brioche bun</i>	
CRAB CAKE SANDWICH	\$18
<i>Pan fried and served open face, chopped romaine, tomato, caramelized onions, avocado and remoulade on toasted sourdough</i>	
CRAB AND SHRIMP LOUIE	\$28
<i>Chopped shrimp and crab, capers, cucumber, tomato, organic field greens and our louie dressing</i>	
CRAB CAKE	\$18
<i>Jumbo lump crabmeat served with roasted tomato, corn & fennel relish, wholegrain mustard remoulade</i>	
SALMON	\$34
<i>*Per person charge with this entrée, starter & dessert - \$54</i>	
<i>Leek-mushroom and sundried tomato couscous, arugula, creamy sweet onion-dill sauce</i>	



Entrée Selections
Choice of Three - Continued

GREAT BIG FISH & CHIPS	\$22
<i>Lightly fried, panko crusted Dutch Harbor Alaskan Cod, French fries, housemade tartar sauce, Malt vinegar, Server open-faced on Ciabatta</i>	
CITRUS AND GARLIC GRILLED BAJA SHRIMP	\$28
<i>Pappardelle, baby tomatoes, shallots, basil, shrimp bordelaise</i>	
CRAB STUFFED FISH	\$36
<i>Chef's seasonal selection, local vegetable farro, lump crab stuffing, whole grain mustard thyme sauce</i>	
ALASKAN KING CRAB LEGS	\$65*
<i>1.25 lbs. Bering Sea Alaskan Red King Crab legs, crispy potatoes, warm sweet corn salsa</i>	
LIVE MAINE LOBSTER	\$58
<i>*Per person charge with entrée, starter & dessert- \$84</i>	
<i>**Market Price May Vary</i>	
<i>1.5lbs. Live Maine Lobster, garlic- chive fingerlings, local seasonal vegetables</i>	
<i>Citrus-tarragon butter sauce</i>	
CIOPPINO	\$44
<i>Shellfish and fresh seafood in a chipotle tomato saffron broth, fennel, fresh herbs, and a king crab leg</i>	
PARMESAN CRUSTED STUFFED CHICKEN	\$28
<i>Herb marinated chicken breast, creamy Savoy spinach and bacon stuffing, creamed corn polenta, whole grain mustard thyme sauce</i>	

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Private Dining BRUNCH Menu Selections

Soup or Salad Starter

CRAB BISQUE	\$14
<i>Blended crabmeats in a creamy roasted pepper and shrimp broth</i>	
CAESAR SALAD	\$12
<i>Crisp romaine with the traditional dressing using pasteurized eggs, topped with garlic foccacia croutons and fresh-shaved grana padano</i>	
WEDGE SALAD	\$12
<i>Crispy iceberg lettuce, baby tomatoes, smoked bacon, aged bleu cheese dressing</i>	
ROASTED BEET AND WILD ARUGULA	\$14
<i>Micro beet greens, shaved parmesan, cherry tomatoes, herb balsamic vinaigrette</i>	

Entrée Selections

Choice of Three

POACHED EGGS LA JOLLA	\$22
<i>Our southern style blue crab cakes, arugula, avocado, tomato, poached eggs remoulade sauce, served with fruit and crispy breakfast potatoes</i>	
ABC OMELETTE	\$18
<i>Avocado, bacon and cheddar omelette, served with fruit and crispy breakfast potatoes</i>	
CRAB OMELETTE	\$22
<i>Blended crabmeats and parmesan cheese, salsa fresca, served with fruit and crispy breakfast potatoes</i>	
EGGS BENEDICT	\$18
<i>Poached eggs and Canadian bacon, toasted English muffin hollandaise sauce, served with fruit and crispy breakfast potatoes</i>	
FRIED CHICKEN AND WAFFLE	\$18
<i>Belgian waffle, crispy panko fried chicken, maple syrup and pecan honey butter</i>	
CRAB ENCHILADAS	\$24
<i>Sweet crabmeat, jack cheese & green onions baked in tortillas, topped with spicy Mexican sauce and sour cream with rice and beans</i>	
HUEVOS RANCHEROS	\$16
<i>Fried eggs in a spicy Mexican sauce, served with refried beans, Spanish style rice and tortillas</i>	



Entrée Selections

Choice of Three - Continued

COBB SALAD <i>Crispy baby iceberg lettuce, marinated chicken breast, avocado, tomato, bleu cheese, smoked bacon, sliced egg and a red wine vinaigrette</i>	\$24
CRAB CAKE <i>Jumbo lump crabmeat served with roasted tomato, corn & fennel relish, wholegrain mustard remoulade</i>	\$18
CRAB AND SHRIMP LOUIE <i>Chopped shrimp and crab, capers, cucumber, tomato, organic field greens and our louie dressing</i>	\$28
CITRUS AND GARLIC GRILLED BAJA SHRIMP <i>Pappardelle, baby tomatoes, shallots, basil, shrimp bordelaise</i>	\$28
SALMON <i>*Per person charge with this entrée, starter & dessert - \$54</i> <i>Leek-mushroom and sundried tomato couscous, arugula, creamy sweet onion-dill sauce</i>	\$34
CRAB STUFFED FISH <i>Chef's seasonal selection, lump crab stuffing, local vegetable farro, whole grain mustard thyme sauce</i>	\$34
ALASKAN KING CRAB LEGS <i>1.25lbs. Bering Sea Alaskan Red King Crab legs, crispy potatoes, warm tarragon corn salsa</i>	\$65*
LIVE MAINE LOBSTER <i>*Per person charge with entrée, starter & dessert- \$84</i> <i>**Market Price May Vary</i> <i>1.5lbs. Live Maine Lobster, garlic- chive fingerlings, local seasonal vegetables</i> <i>Citrus-tarragon butter sauce</i>	\$58
PARMESAN CRUSTED STUFFED CHICKEN <i>Herb marinated chicken breast, creamy Savoy spinach and bacon stuffing, creamed corn polenta, whole grain mustard thyme sauce</i>	\$28

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Private Dining Dessert Menu

ALL DESSERTS ARE \$11

CHOCOLATE TORTE

Flourless Belgian chocolate torte with warm chocolate ganache center with sun-dried cherries, pistachios, and topped with Tahitian vanilla gelato

CRÈME BRULEE

Tahitian vanilla bean custard with a burnt sugar shell served with fresh berries

PARADISE PIE

Macadamia nut ice cream pie with a chocolate cookie crust topped with warm chocolate sauce, whipped cream and crushed macadamia nuts

KEY LIME PIE

Key lime custard using fresh key lime juice with a graham cracker pecan cookie crust and Italian style meringue

BREAD PUDDING

Sourdough baguette-vanilla and cinnamon custard bread pudding with sun-dried cherries and white chocolate served warm with Tahitian vanilla bean gelato

**(seasonal/available September-February)*

TIRAMISU

Espresso soaked ladyfingers layered with Italian mascarpone pastry crème, topped with shaved Belgian chocolate

CHOCOLATE COVERED STRAWBERRIES

**(seasonal/available March-September)*

Belgian white chocolate and milk chocolate dipped local strawberries served with whipped cream, brown sugar and strawberry coulis

COFFEE & TEA	\$4.00 / \$3.75
ESPRESSO	\$6.00
CAPPUCCINO & LATTE	\$8.00

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