

OFFSHORE

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS. GF = GLUTEN FREE | VEG = VEGETARIAN

SHAREABLES

***Raw Oysters**.....\$3.50 Each | \$36 Dozen
Habanero Mignonette, Cocktail, Horseradish (GF)

Chips & Dips.....\$14
Tortilla Chips, White Queso, Pico De Gallo, Guacamole (GF, VEG)

Mezze Board.....\$21 Half | \$40 Full
Grilled Pita, Grilled Vegetables, Whipped Feta, Garlic Hummus, Olive Tapenade (VEG)

Parmesan Truffle Fries.....\$16
Crispy Fries, Parmesan, Truffle Oil, Garlic Aioli (VEG)

Chicken Tenders.....\$20
Fries, Ranch

Smoked Chicken Wings.....\$20
Hot Sauce, Ranch (GF)

Chicago Sushi Roll.....\$18
Seared Filet, Asparagus, Mushroom, Unagi Sauce (GF)

***Spicy Tuna Sushi Roll**.....\$18
Avocado, Cucumber (GF)

Shrimp Tempura Sushi Roll.....\$18
Shrimp Tempura, Scallion, Hot Chiles, Tobiko

MINIS

Buffalo Chicken Slider.....\$21
Brioche Bun, Crispy Chicken, Spicy Mayo, Pickles, Coleslaw, Buffalo Sauce

Filet Sliders.....\$28
Brioche Bun, Onions, Arugula, Horseradish

Portobello Slider.....\$18
Brioche Bun, Pesto, Arugula, Goat Cheese, Balsamic Glaze (VEG)

***Ahi Tuna Taco**.....\$21
Crispy Corn Shell, Avocado, Green Onion, Wasabi Mayo

Beer Battered Fish Taco.....\$18
Beer Battered Cod, Corn Tortillas, Slaw, Avocado Crema

MAKE IT A LETTUCE WRAP +\$2

POKE BOWLS

***Salmon Poke Bowl**.....\$24
Sushi Grade Salmon, Avocado, Edamame, Watermelon, Furikake, Seaweed Salad, Radish, Cucumber, Pickled Ginger, Sushi Rice, Orange Sauce (GF)

***Ahi Tuna Poke Bowl**.....\$28
Sushi Grade Ahi Tuna, Avocado, Edamame, Pineapple, Seaweed Salad, Radish, Cucumber, Pickled Ginger, Sushi Rice, Yakiniku Sauce

SUBSTITUTE FOR SEARED TOFU (VEG)

***WARNING: CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

THE OFFSHORE BROWNIE

Baked brownie skillet topped with vanilla ice cream, caramel anglais.....\$12

SALADS

Caesar Salad.....\$16
Romaine, Croutons, Parmesan, Caesar Dressing

Green Goddess Bowl.....\$21
Romaine, Avocado, Edamame, Broccoli, Cilantro, Purple Cabbage, Cashew Ginger Dressing (VEG)

Kale & Quinoa Salad.....\$16
Shaved Kale, Blood Orange, Feta, Watermelon, Radish, Lemon Citrus Vinaigrette (GF, VEG)

ADD A PROTEIN

Steak 4oz +\$8 | Chicken 6oz +\$6 | Salmon 4oz +\$8 | Tofu 4oz +\$4

PIZZAS

Margherita.....\$18
Fresh Mozzarella, Basil, Tomato, Olive Oil

Brussels Sprout & Prosciutto.....\$18
Fresh Mozzarella, Balsamic Glaze, Pecorino Romano, Tomato Sauce

Veggie.....\$18
Fresh Mozzarella, Green Pepper, Mushroom, Onion, Black Olive, Roasted Broccoli, Tomato Sauce (VEG)

Sausage & Mushroom.....\$18
Fresh Mozzarella, Sausage, Mushroom, Onion, Tomato Sauce

Pepperoni.....\$18
Fresh Mozzarella, Pepperoni, Tomato Sauce

MAKE IT A 12" CAULIFLOWER CRUST +\$8

MAINS

Warm Greek Orzo.....\$22
Kalamata Olives, Roasted Red Pepper, Goat Cheese, Summer Squash, Spinach, Marcona Almonds, Raisins, Oregano Vinaigrette (VEG)

Prime Double Griddle Burger.....\$22
Brioche Bun, Lettuce, Red Onion, Tomato, Pickle, White Cheddar, BBQ Aioli, Fries

Faroe Island Salmon.....\$28
7oz Seared Salmon, Sweet Onion & Parsnip Puree, Spinach, Gastrique Butter Sauce (GF)

Smoked Double Cut Pork Chop.....\$32
16oz Bone In Pork Chop, Brussels Sprouts, Prosciutto, Red Pepper Coulis, Spicy BBQ Sauce (GF)

Great Lakes Pike.....\$28
Beer Battered Pike, Tartar Sauce, Hot Sauce, Texas Toast, Fries

Organic Petite Filet.....\$42
6oz Filet, Herb Butter, Demi-Glace (GF)


SIDES

Steamed Broccoli With Lemon (GF, VEG).....\$8

Roasted Brussels With Balsamic (GF, VEG).....\$8

PLEASE NOTE AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED FOR GROUPS OF 5 OR MORE

COCKTAILS

DARK SIDE OF THE MOON – Jefferson’s Small Batch Bourbon, Black Walnut & Orange Bitters.....	\$16
SPARKLING SAPPHIRE - Bombay Sapphire Gin, Soho Lychee, Ginger, Cucumber, Lemon, Bubbles.....	\$16
COCO LOCO – Santa Teresa Rum, Giffard Cocoa, Lime, Liquid Alchemist Orgeat, Lime.....	\$16
MELONDRAMATIC – Casamigos Blanco Tequila, Twisted Alchemy Watermelon Juice, Lime, Agave.....	\$16
FIRESIDE CHAT – 400 Conjelos Mezcal, Pepper, Allspice Infused Tamarind, Pineapple, Lime.....	\$16
LEFT ON RED  – Maestro Dobel Tequila, Spicy Pepper Hot Sauce, Ginger, Lemon.....	\$16
BAD & BOUJEE – D’Usse VSOP Cognac, Giffard Passionfruit, Twisted Alchemy Prickly Pear, Lemon.....	\$16
KIWI GO AGAIN – Woodford Reserve, Kiwi Puree, Giffard Banana, Lemon.....	\$16
NEVER A DILL MOMENT – Hendrick’s Gin, Champagne Vinegar, Dill, Pickle Spice.....	\$16
FROZÈ - Grey Goose Strawberry Lemongrass, Minuty M Rosè, Giffard Rhubarb, Lemon.....	\$16

ADD CBD DROPS TO ANY COCKTAIL +\$5

SUNTORY HIGHBALL

Classic highball, made with your choice of spirit & extra carbonated soda water

Suntory Toki.....	\$14
Suntory Roku.....	\$14
Maker’s Mark.....	\$14
Jim Beam Black.....	\$14
Knob Creek.....	\$14
Basil Hayden.....	\$14

MOCKTAILS

CITRUS PEPPER 	\$8
Spicy Pepper Hot Sauce, Ginger, Lemon	
TROPIC LIKE IT’S HOT	\$8
Kiwi Puree, Guava Puree, Lemon	
MAIN SQUEEZE	\$8
Orange Juice, Pineapple, Orgeat	
QUATREAU CBD SPARKLING WATER	\$10
Ask Your Server For Flavors	

BEER & SELTZER

DRAFT

Miller High Life.....	\$8
Sam Adams Summer Ale.....	\$9
Revolution Anti-Hero.....	\$9
Krombacher.....	\$9

BOTTLES & CANS

Miller Lite.....	\$7
Modelo.....	\$7
Founder’s All Day IPA.....	\$9
Guinness.....	\$9
Heineken.....	\$9
Bell’s Oberon.....	\$9
Angry Orchard.....	\$9
High Noon Peach and Watermelon.....	\$12
Half Past Grapefruit Rosemary.....	\$12
White Claw.....	\$10
Truly Wild Berry.....	\$10

WINE

(GLS) (BTL)

SPARKLING

Indigenous Prosecco, Italy	\$12	\$48
Veuve Clicquot Yellow Label, Champagne, France	\$24	\$92
Moët & Chandon Rosè Imperial, Champagne, France	\$28	\$120
Dom Perignon Brut, Champagne, France 2010		\$380

ROSE

M by Minuty, Rosè, Provance, France 2020	\$12	\$48
Dawn’s Dream, Pinot Noir Rosè, Santa Lucia, California 2019		\$75

WHITE

August Kessler Riesling, Rhinegau, Germany 2020	\$12	\$48
Due Torri, Pinot Grigio, Piedmont, Italy 2020	\$12	\$48
Wairu, Sauvignon Blanc, Marlborough, New Zealand 2021	\$12	\$48
Justin, Sauvignon Blanc, Napa Valley, California 2020	\$14	\$56
Merry Edwards, Sauvignon Blanc, Napa Valley, California 2019		\$96
Cakebread, Sauvignon Blanc, Napa Valley, California 2020		\$95
Accendo Cellars, Sauvignon Blanc, Napa Valley, California, 2019		\$140
Trefethen, Chardonnay, Napa Valley, California 2019	\$13	\$52
Dawn’s Dream Escolle, Chardonnay, Santa Lucia 2019		\$70
Stags’ Leap, Chardonnay, Napa Valley, California		\$76
Mannequin by Orin Swift, Chardonnay, St Helena 2018		\$88
Cakebread, Chardonnay, Napa Valley California 2019		\$125
Far Niente, Chardonnay, Napa Valley, California, 2019		\$160

RED

Dawn’s Dream Alyssa, Pinot Noir, Santa Lucia Highlands 2018		\$90
Van Duzer Pinot Noir, Wilamette Valley, Oregon 2018	\$14	\$56
Williams Selyem, Pinot Noir, Russian Valley, California, 2019		\$225
Merry Edwards, Pinot Noir, Napa Valley, California 2018		\$110
Locations by Dave Phinney, Red Blend, California NV	\$14	\$56
Galante Kick Ass, Red Blend, Carmel Valley, California 2017		\$60
Dawn’s Dream Bel Sogna, Red Blend, Monterey, California 2018		\$150
Aruma, Malbec, Argentina 2020	\$14	\$56
Galante Ace High, Malbec, Carmel Valley, 2014		\$75
Primus, Cabernet Sauvignon, Chile 2018	\$15	\$60
Sequoia Grove, Cabernet Sauvignon, Napa Valley, California, 2018		\$120
Frank Family, Cabernet Sauvignon, Napa Valley, California 2018		\$140
Galante, Cabernet Sauvignon, Carmel Valley, California, 2014		\$150
Cakebread, Cabernet Sauvignon, Napa Valley, California, 2018		\$170
Masi Costasera, Amarone della Valpolicella DOCG, Italy 2015		\$165
Vürsù, Barolo, Campè’ Della Spinetta DOCG 2004		\$360



= SPICY | PLEASE NOTE AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED FOR GROUPS OF 5 OR MORE