

OFFSHORE

AVAILABLE FROM 4PM - CLOSE

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

SHAREABLES

Oysters on the Half Shell.....\$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.....\$18
Fries, Ranch

Smoked Chicken Wings.....\$22
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 (3 per order)

Buffalo Chicken Sliders.....\$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
Corn Tortillas, Beer Battered Cod, 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)

THE OFFSHORE BROWNIE

Baked Brownie Skillet Topped with Vanilla Ice Cream and Caramel Anglaises.....\$12

SALADS

Caesar Salad.....\$16
Romaine, Parmesan Crisp, Crostini, Parmesan, Caesar Dressing

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

Kale & Quinoa Salad.....\$16
Shaved Kale, Citrus, 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)

Offshore Prime Burger.....\$22
Brioche Bun, House Pickles, Sweet Onion Agrodolce, White Cheddar Cheese, Garlic Aioli, Fries

Faroe Island Salmon.....\$28
7oz Seared Salmon, Root Vegetable 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)

Captain's Fish & Chips.....\$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 THAT AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED FOR CHECKS OF \$100 OR MORE

PLEASE NOTE: CONSUMING RAW OR UNDERCOOKED FOODS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

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, 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
ROSÈ ALL DAY – Grey Goose Strawberry Lemongrass, Minuty M Rosè, Giffard Rhubarb, Lemon.....	\$16
AVION SUN – Avion Tequila, Falernum, OJ, Grapefruit, Lime, Cinnamon.....	\$16
DAQUIRI NO. 6 – SelvaRey Rum, Coconut, BitterSweet Chocolate, Lime	\$16
AFTERNOON DELIGHT – Casa Dragones Blanco Tequila, Maraschino Liqueur, Sorel Hibiscus Ginger Liqueur, Lime, Agave..	\$20

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
<i>Ask Your Server For Flavors</i>	

BEER & SELTZER

DRAFT

Miller High Life.....	\$8
Sam Adams OctoberFest.....	\$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
Michelob Ultra.....	\$10
High Noon Peach and Watermelon.....	\$12
Half Past Grapefruit Rosemary.....	\$12
NÜTRL Pineapple.....	\$12
White Claw.....	\$10
Truly Wild Berry.....	\$10

WINE

(GLS) (BTL)

SPARKLING

Indigenous Prosecco, Italy	\$12	\$48
Perrier Jouet Grand Brut, Champagne, France	\$35	\$140
GH Mumm Brut Rosè, Champagne, France	\$30	\$130
Perrier Jouet Belle Époque Brut Rosè, Champagne, France 2013		\$420

ROSE

M by Minuty, Rosè, Provence, France 2020	\$12	\$48
Hampton Water Rosè, Provence, 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
Kim Crawford, Malborough, New Zealand	\$12	\$48
Justin, Sauvignon Blanc, Napa Valley, California 2019	\$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
Sea Sun California, Pinot Noir 2020	\$12	\$48
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
Unshackled by Prisoner Cabernet Sauvignon, California	\$13	\$52
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
Vursu, Barolo, Campe’ Della Spinetta DOCG 2004		\$360
One Hope California, Pinot Noir 2016	\$13	\$52

