

# FEATURES

## *AHI TUNA NACHOS* 13

Ahi tuna, mango and avocado over togarashi spiced wonton chips and drizzled with maple unagi and togarashi mayo.

## *AHI AVOCADO SALAD* 19

Seared ahi tuna layered with avocado, nestled on a citrus and sesame salad with snap peas and pickled watermelon radish, finished with crispy wontons, and drizzled with togarashi mayo.

## *PISTACHIO MAHI MAHI* 24

Pistachio crusted mahi mahi roasted to perfection and topped with an in-house pistachio and lime butter. Served with garlic mashed potatoes and feature vegetables.

GF



## *STEAK N'AWLINS* 34

A 6oz Certified Humane® Creekstone Farms Black Angus beef Sirloin topped with plump, juicy prawns and drenched in our signature remoulade sauce. Served with crispy fries.

GF

8oz 36

## **SWEET SURRENDER**

### *CHOCOLATE BOMB* 8:00

Walnut gelato captured in a chocolate sphere on a throne of sea foam candy crackle, melted away, table-side, by molten hot salted caramel.

*You've got time.*

### *CHOCOLATE MOUSSE CAKE* 8

Dark chocolate cake layered with chocolate mousse, drenched in salted caramel and chocolate ganache, and served on raspberry coulis.

### *PEANUT BUTTER PIE* 8

Graham crust topped with vanilla peanut butter gelato, smothered in chocolate sauce and crunchy roasted peanuts.

### *KEY LIME PIE* 8

Graham crust with a sweet key lime custard, topped with whipping cream.

# BRUNCH

BRUNCH HAPPY HOUR  
11am - noon



SEASIDE BENNY 15.5  
HAPPY HOUR 10.5

Two perfectly poached eggs, nestled on sliced avocado, smothered in our Champagne hollandaise sauce, atop our famous crab cakes. Served with our spiced brunch potatoes.

“GET IN THE HOLE!” 14  
SANDWICH HAPPY HOUR 10.5

Two medium fried eggs, each trapped inside crispy sourdough slices, thick-cut, hickory-smoked bacon, cheddar cheese, lettuce, tomato, with a sweet and spicy chipotle honey aioli. Served with our spiced brunch potatoes.

THE DAY AFTER 15  
FRENCH TOAST BENNY HAPPY HOUR 10.5

French toast, bacon, french toast, bacon, french toast, bacon... THEN, 2 poached eggs, Champagne hollandaise sauce and maple syrup on top.

BRUNCH POWERBOWL 14.5  
HAPPY HOUR 10.5

A light Argentinian brunch that boasts a mix of fluffy quinoa, crisp bacon, avocado, roasted vegetables, perfectly poached eggs, bold chilis, and garlic-thyme infused tomato. Finished with Grana Pandano parmesan cheese, a crack of black pepper, and a blend of fresh herbs.

SPANISH CAESAR 5  
A tequila caesar spiced with Valentina hot sauce, a cajun spiced rim, and garnished with celery and pepperoncini.

OLD FASHIONED CAESAR 5  
Our Beefeater gin caesar made with horseradish and a Himalayan pink salt rim.

BANGKOK CAESAR 5  
A classic caesar spiced with Sambal Oelek.

HAWAIIAN MIMOSA 5  
A tropical twist on the classic: Malibu Rum and pineapple juice topped with Cava.

PASSIONFRUIT MIMOSA 5  
Alize and passionfruit shaken with orange juice and topped with Cava.



# DRINKS