



RAW BAR

OYSTERS - SHUCK 'EM (6).....\$18
cocktail, horseradish & mignonette

· King Tide, Carlsbad, CA
deep cup, juicy, briny

SHRIMP CEVICHE.....\$14
tomatillo, serrano, tomato, avocado,
tortilla chips

POKE TACOS.....\$19
ahi tuna, slaw, spicy creme, crispy
wonton

HANDROLLS

sweet wasabi sauce & pickled ginger

avocado \$6
ahi poke \$7
lobster \$9

SHARE PLATES

BAVARIAN PRETZEL.....\$10
whole grain mustard, thorn st. brewing beer cheese

DEVILED EGGS.....\$10
local eggs, mango chutney, garam masala

TRUFFLED FRIES.....\$10
grana padano, lemon garlic aioli, pomegranate ketchup

BRUSSELS SPROUTS.....\$10
asian bbq sauce

CRISPY OCTOPUS.....\$14
patatas bravas, lemon + garlic aioli, pickled fresno peppers

CRISPY CALAMARI.....\$14
taco seasoning, fried lemon, sweet tomatillo sauce

STEAMED CLAMS.....\$15/\$19
mezcal, bacon, onion, sourdough

WITH YOUR HANDS

LEROY'S BURGER.....\$19
white cheddar, bacon jam, house pickles, truffled fries

FRIED CHICKEN SANDWICH.....\$19
slaw, spicy aioli, sweet pickles, sweet onion potato chips

LOBSTER ROLL.....\$24
lemon & roasted garlic aioli, sweet onion potato chips, green salad

LOCAL SWORDFISH SANDWICH.....\$18
brioche bun, lettuce, tomato, tartar, sweet onion chips, green salad

FALAFEL.....\$15
turmeric naan, harissa aioli, pickled onion, mint, tomato, green salad

GRILLED CHEESE AND ROASTED TOMATO BISQUE.....\$15
chive, cheddar, american, smoked cheddar, brioche

WITH A FORK

PORK CHOP.....\$25
vindaloo curry, beluga lentils, ginger, mint

SEAFOOD STEW.....\$30
swordfish, shrimp, calamari, tomato + fennel broth, sourdough

LOCAL SWORDFISH.....\$28
coriander cous-cous, basil, sauce-vierge, cucumber, red wine vinaigrette

CITRUS-GLAZED CHICKEN.....\$24
green bean and red pepper stir fry, peanut, cilantro, green onion

FLAT IRON STEAK.....\$29
roasted tomato vinaigrette, farmer's shelling beans

PEEL & EAT SHRIMP

served with old bay, cocktail & lemon

1/2 pound\$15
1 pound.....\$23

LOCAL FARM VEGETABLES

SHISHITO PEPPERS.....\$10
honey miso, sesame, green onion
Stehly Farm · Valley Center, CA

HEIRLOOM TOMATOES.....\$13
bleu cheese, shaved white onion
Stehly Farm · Valley Center, CA

SEEDLESS WATERMELON.....\$8
cotija, tajin, cilantro, charred lime
Flora Bella · Three Rivers, CA

SALADS

(Chicken \$7 Swordfish \$8 Falafel \$5 Ahi Poke \$9)

KALE CAESAR.....\$12
crispy chickpeas, grana padano

RAW CHOPPED.....\$13
broccoli, peppers, cashews, cabbage,
orange ginger vinaigrette

SUMMER SALAD.....\$12
romaine, stonefruits, corn, tomato,
basil, sherry vinaigrette

BEET SALAD.....\$13
goat cheese, pecans, lil gem, orange

SWEETS

NAUGHTY DING DONG.....\$10
frangelico mousse, toasted
marshmallow ice cream

LEMON BLUEBERRY CAKE.....\$10
blueberry compote, white chocolate

MOOTIME SORBET.....\$10
seasonal fruit

LOCAL · SUSTAINABLE · SEASONAL

We are committed to a local, sustainable, and seasonal menu. Our menu will change to highlight the efforts of our partner farmers, fishermen, brewers, distillers, and other artisans. We will always celebrate local goods purchased directly whenever possible.

EXECUTIVE CHEF RONNIE SCHWANDT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.