

LUNCH

Beginnings

Sweet Corn and Lobster Chowder gf 11
yukon potato, tarragon, fennel
saffron oil

Chef's Daily Pot Luck 8-cup 12-bowl
ask your server for today's inspiration

1/2 Dozen Cold Water Oysters gf 21
yuzu mignonette, horseradish
cocktail sauce

Seafood Tower for Two 70

Spiny Lobster Tail, Cocktail Shrimp, King Crab Legs, Oysters on the ½ Shell, Lump Crab Meat
sauces include: *keylime cocktail, yuzu mignonette, horseradish, stone ground mustard*
(not included in any promotional package)

Prince Edward Island Mussels 16
marascada broth, italian parsley
chorizo, grilled country bread

Beetroot Poke v 13
macadamia nut granola, scallions
sesame butter, pickled asian pear
crispy seaweed, avocado

House Smoked Fish Dip 14
grilled crostini, pickled onions,
jalapenos

Sesame Tempura Rock Shrimp 16
apricot chili plum sauce, green onions
seaweed

Crispy Calamari 15
cherry bomb peppers, chipotle aioli

Wahoo Tiradito gf 15
crispy olives, tiny tomatoes

Burger Bar

all burgers served on toasted brioche
(gluten free bun available)

Prime ½ Pound Marriott Burger 18
vermont cheddar, apple wood bacon
leaf lettuce, tomato, red onion

Yellow Fin Tuna Burger 18
tomato pineapple chutney, chipotle aioli
cucumber salad

Beyond Meat Burger v 18
plant based burger, roasted portobello
garlic hummus, leaf lettuce, tomato
red onion

All Natural Turkey Burger 18
pepper jack, caramelized onions, avocado
leaf lettuce, tomato, cilantro mayo

Black and Blue Sliders 15
two 3 oz mini burgers, point Reyes blue cheese
cajun rub, caramelized onions

choice of fries or seasonal fruit

\$2 more: sweet fries, house salad

\$2 add on's: bacon, cheese, avocado, onions
mushrooms

Salads

Caesar Salad 12
hearts of romaine, garlic croutons, white anchovies
shaved parmesan

"Eat your Greens" Salad v 15
arugula, spinach, broccolini, cucumber, avocado, asparagus
green bean, 6 minute egg, manchego, sumac vinaigrette

Singer Island Cobb 15
baby greens, hearts of palm, artichokes, apple wood bacon
hard cooked egg, gorgonzola cheese, mango, avocado
aged balsamic vinaigrette

Wedge Salad 13
baby iceberg, roasted peppers, house made gorgonzola dressing
tomatoes, crispy onions, apple wood bacon

salad add on's:

grilled chicken 5 grilled shrimp 10 grilled mahi 8 skirt steak 8

Hand Helds

Grilled Chicken Pesto Stack 18
pesto aioli, arugula, provolone, pretzel bun, tomato jam

3800 Turkey Club Wrap 18
all natural turkey breast, avocado, baby greens, swiss cheese
apple wood bacon, dijonnaise, whole wheat wrap

Blackened Mahi Tacos 18
avocado, cabbage slaw, citrus salad, cilantro lime crema

gf = gluten free v = vegetarian