

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