



DINNER MENU

SPICY FRIED DILL PICKLES

BUTTERMILK RANCH

SOFT PRETZEL STICKS & QUESO

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOUSE-MADE CROUTONS
ADD GRILL'D AND CHILL'D CHICKEN BREAST OR SALMON

BOB'S CALAMARI

HOUSE-MADE COCKTAIL SAUCE

WINGS

FRANK'S BUFFALO SAUCE

WATERMELON & JICAMA SALAD

SUMMER SEEDLESS WATERMELON, JICAMA, MANGO PLUM SAUCE,
CHILI CITRUS SALT AND LIME VINAIGRETTE

HAVASU SALAD

CHILI'D CHICKEN, BACON, BLACK BEANS, AVOCADO, EGG, TOMATO,
KALAMATA OLIVES, FIRE ROASTED CORN, CHEDDAR JACK CHEESE OVER MIXED BEBY GREENS,
AVO CILANTRO VINAIGRETTE

CHOICE OF FRIES - COLESLAW - FRUIT

BEACH BURGER

BLACK ANGUS BEEF PATTY, AMERICAN, LETTUCE, TOMATO, SLICED RED ONION ON A POTATO BUN

CROISSANT CLUB

TURKEY, HAM, SWISS, BACON, LETTUCE, TOMATO, MAYO, ON A BUTTER CROISSANT

FRENCH DIP

THINLY SLICED ROAST BEEF, MUENSTER CHEESE, SOFT ROLL AND THYME AU JUS

C.L.T.A

SEARED CHICKEN BREAST, LETTUCE, TOMATO, HASS AVOCADO, SRIRACHA AIOLI
ON CIABATTA

VEGGIE BURGER

BEYOND PATTY, MIXED BABY GREENS, TOMATO,
TOPPED WITH SESAME GINGER GLAZE, ON A POTATO BUN

CHICKEN OR STEAK QUESADILLA

JALAPEÑOS, ONIONS, BELL PEPPERS, SHREDDED LETTUCE, TOMATO, SOUR CREAM,
FIRE ROASTED TOMATO SALSA

LOADED NACHOS

GROUND BEEF OR SHREDDED CHICKEN, DICED TOMATO, SLICED JALAPEÑOS, BLACK BEANS,
DICED RED ONIONS, TRI COLOR TORTILLA CHIPS, FIRE ROASTED TOMATO SALSA AND SOUR CREAM

An 18% Gratuity will be added for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



BAJA FISH TACOS

FRIED MAHI, TWO FLOUR TORTILLAS, BLACK BEAN SALSA, BAJA DRESSING & ISLAND COLESLAW

CEVICHE BLANCO

COLD WATER FISH, TOMATO, CILANTRO, RED ONION, CUCUMBER, LIME JUICE SERVED WITH TRI COLOR CORN TORTILLA CHIPS

FISH AND CHIPS

HAND DUSTED ALASKAN COD, FRIES, ISLAND COLESLAW, DILL TARTAR SAUCE

AHI POKE BOWL

SASHIMI GRADE AHI, MANGO, AVOCADO, SCALLIONS, TUXEDO SESAME SEEDS, SUSHI RICE, GINGER DRESSING, CRISPY WONTON CHIPS

HAND STRECHED WOODFIRE PIZZAS

COVE PEPPERONI

PREMIUM PEPPERONI, MOZZARELLA & PROVOLONE

MARGHERITA

FRESH MOZZARELLA, BASIL, ROMA TOMATO & EVOO

ARTISAN

ROASTED RED ONION, ARTICHOKE HEARTS, SPINACH, ARUGULA, ROMA TOMATO, BASIL, FETA & GOAT CHEESE, DRIZZLED BALSAMIC GLAZE & EVOO

TURTLE CHOWDER

BOWL OF OUR FAMOUS CLAM CHOWDER

CHICKEN FETTUCCINI

CLASSIC FETTUCCINI ALFREDO, FRESH SPINACH, DICED ROMA TOMATO AND GARLIC BREAD

SEASONAL VEGETABLES WITH THE FOLLOWING ENTREES

SALMON

ATLANTIC SALMON, GINGER PLUM GLAZE, CALROSE RICE & QUINOA, CILANTRO AIOLI

NY STEAK 12oz

YUKON MASHED POTATO, MERLOT DEMI, POINT REYES BLUE CHEESE, BALSAMIC GLAZE

BEEF MEDALLIONS

TWO 4oz TENDERLOIN FILETS, CRÈME FRESH MASHED POTATO, SAGE DEMI, CREMINI MUSHROOMS, SAFFRON AIOLI

BASKET OF FRIES

FRESH FRUIT

ISLAND COLESLAW

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