

APPETIZER SPECIAL

PORTOBELLO MUSHROOM WITH SALMON Marinated in olive oil and fresh herbs, grilled, then topped with spinach, goat cheese and parmesan cheese. Served with salmon and a creamed basil garlic sauce then finished under the broiler. 14.75

OUR HOUSE SPECIALTY

PAELLA DEL MAR* A Spanish classic with shrimp, King crab, bay scallops, mussels, clams, calamari, chicken breast, linguisa sausage, peas and saffron rice. 26.75

* does not include vegetable or potatoes. * No split plates, please.

PAELLA DE VEGETABLES* A Spanish classic with fresh sautéed vegetables, spinach, grape tomatoes, grilled Portobello mushroom marinated in olive oil, garlic and herbs with saffron rice. This is a vegetarian dish. 19.25

* No split plates, please. Does not include a side dish.

DAILY SPECIALS

NEW YORK STEAK Aged, corn-fed beef, 14 ounces, served with an oven roasted onion stuffed with bleu cheese and port wine reduction. 29.25

*Does not include vegetables.

KING CRAB LEGS One pound of Alaskan King Crab Legs steamed in garlic, herbs and white wine. Served with drawn butter. 47.25

Entrees are served with sourdough rolls, seasonal vegetables and your choice of rice pilaf or garlic mashed potatoes, plus your choice of tossed green salad, Caesar salad or soup. With Baked Potato, add 1.75 Split plate charge 8.25

BLACKBERRY PECAN SALAD Baby greens, grape tomatoes, goat cheese, red onion, fresh blackberries and candied pecans in a honey blackberry vinaigrette. 14.75

Entree Salads do not include soup or vegetables.

With Grilled Salmon 19.75

DAILY CATCH

HALIBUT Fresh Alaskan halibut stuffed with crab, and baked with a goat cheese crust and served over citrus beurre blanc. 31.25

AHI Seared rare and blackened with Cajun spice, topped with avocado and wasabi cream sauce. Served on a bed of toasted noodles tossed in cool Asian-spiced vinaigrette. 26.75

SALMON HOLLANDAISE Fresh Atlantic salmon charbroiled and served on a bed of spinach topped with an herb Dijon hollandaise sauce. 24.75

EL DORADO Mahi Mahi in Mexico is Dorado. The filet is coated with cracked black pepper and charbroiled. Topped with mangos, apples, tomatoes and chives in a tangy citrus dressing. 23.25

PACIFIC ROCKFISH Crusted with Cajun spices, fresh herbs and parmesan cheese. Baked and topped 23.25

SEAFOOD BAR

OYSTERS*	On the half shell	15.25	
OYSTERS ROCKEFELLER	Spinach, bacon, garlic and parmesan cheese topped with hollandaise.		Oyster Shooter 3.75
SCALLOPS ROCKEFELLER	Bay scallops prepared as above.		16.25
ISLAND STYLE POLENTA CAKES	Island corn cakes grilled and served with spicy slaw.		16.25
PRAWN COCKTAIL	Chilled prawns served atop tangy green papaya slaw.		13.75
CALAMARI STRIPS	Dredged in herbs, parmesan cheese, and lemon zest, sautéed in olive oil.		12.75
STEAMERS	Your choice of clams or mussels with fresh herbs and dry sherry.		13.75
TRIO SHELLFISH	Clams, mussels and shrimp sautéed in garlic with smoked tomato bisque.		14.25
BEACHSIDE CEVICHE	Marinated fresh fish and calamari. Tossed in a Mango cole slaw.		13.75
QUESADILLA	Shrimp, chicken breast or homemade chorizo sausage. Guacamole, Pasilla chile strips and salsa.		13.50
CRAB CAKES	Almond crusted, atop fresh cabbage slaw in an Asian dressing with chilled rice noodles.		13.75
SEARED AHI*	Fresh ahi seared rare and blackened with Cajun spice atop baby greens.		15.75
YUCATAN SEAFOOD SKEWERS	Two skewers of shrimp and sea scallops with papaya salsa.		15.75
			14.75

*Item is served raw

DINNER ENTREES

Served with Seasonal Vegetables & Garlic Mashed Potatoes or Rice Pilaf, plus your choice of Tossed Green Salad, Caesar Salad, or Soup. With Baked Potato, Add 1.75

CHICKEN BREAST	Your choice, marinated in fresh rosemary, garlic shallots, lemon juice and olive oil, charbroiled and served atop a zesty lime-cilantro sauce. Or, marinated in teriyaki sauce, charbroiled and served with fresh pineapple-mango-mint salsa.		19.25
PORK LOIN	Marinated in fresh herbs, garlic and olive oil, charbroiled and served with shiitake mushroom a jus.		19.25
TOP SIRLOIN	Aged Prime Grade corn-fed beef.	8 ounce 22.25	12 ounce 25.25
CHILE RELLENOS DE CAMARONES	Fire-roasted chiles stuffed with shrimp and cheese top-broiled. Served with tomatillo sauce and choice of one side.		23.25
AUSTRALIAN LOBSTER	One seven to eight ounce lobster tail, two lobster tails, or one lobster tail and an 8 ounce Prime Grade top sirloin.	Market Price	No split plates, please.

PASTAS

Served with your choice of Tossed Green Salad, Caesar Salad, or Soup.

PORTOBELLO AND PENNE	Marinated in garlic and herbs, a grilled Portobello mushroom sliced atop penne pasta and sautéed artichoke hearts, corn, zucchini, red bell peppers, and spinach tossed in a chevre cheese sauce.		21.75
PASTA PRIMAVERA	Fresh seasonal vegetables sautéed in garlic, olive oil and basil tossed in linguine.		19.25
SHRIMP PESTO	Linguine pasta and broiled shrimp that is basted in lemon butter then served tossed with a fresh pesto of basil, parmesan cheese, garlic, olive oil and pine nuts.		23.75
LINGUINE AND CLAMS	Linguine served in a classic clam sauce of white wine garlic, olive oil and parmesan cheese.		19.25

SOUPS

CLAM CHOWDER	New England style and loaded with clams! Bowl 8.25 Cup 6.25
SHRIMP SOUP	A generous portion of tender bay shrimp served in a light zesty tomato broth. Bowl 8.25 Cup 6.25
SEASONAL SOUP	Ask your server what delicious soup Chef Carlos has prepared for you.

SALADS

Served with fresh, hot, sourdough rolls.

BEACHSIDE COBB	Green leaf lettuce, tomatoes, avocado, grated egg and crumbled bleu cheese tossed in avocado dressing, topped with roasted chicken breast and crisp bacon.	16.75
CASHEW CHICKEN	Chicken marinated with "five spice" served on a bed of greens with traditional rice sticks tossed in a tangy Chinese dressing and topped with toasted cashews.	16.75
TROPICAL SEAFOOD	Fresh fish, bay scallops, calamari and bay shrimp tossed with mixed greens, mango, pineapple, avocado, tomato, and leek in a zesty Cajun dressing.	16.75
CHICKEN CAESAR	Crisp romaine tossed in our classic garlic dressing with croutons and parmesan cheese. Topped with a thinly sliced, lemon herb marinated charbroiled chicken breast.	16.75

SUNDOWNER SPECIALS

FROM 5:00 TO 6:00 PM

Served with Seasonal Vegetables & Garlic Mashed Potatoes or Rice Pilaf, plus your choice of Tossed Green Salad, Caesar Salad, or Soup. With Baked Potato, add 1.75. (No split meals, please).

CHEF'S SEAFOOD SELECTION	Chef's choice of today's seafood special. Ask your server.	17.25
PRIME TOP SIRLOIN	8 ounce corn-fed beef.	17.25
CHARBROILED CHICKEN BREAST	Rosemary herb style or Teriyaki.	15.25
MARINATED PORK LOIN		15.25
PASTA PRIMAVERA	<i>does not include rice or potatoes</i>	15.25
LINGUINE AND CLAMS	<i>does not include rice or potatoes</i>	14.25

BEVERAGES

FRESHLY GROUND COFFEE	3.95	ESPRESSO	single 4.75	double 6.25
ICED TEA	3.95	CAPPUCCINO	single 4.75	double 6.25
FRESH SQUEEZED LEMONADE	4.00	CAFFE LATTE	single 4.75	double 6.25
ARNOLD PALMER	4.00	CAFFE MOCHA	single 5.25	double 7.25
No refills on lemonade or Arnold Palmers		HOT CHOCOLATE	4.50	MILK 3.75

KEIKI'S MENU

For Kids 12 Under

Grilled Cheese	On sourdough bread	5.95
Cheese Quesadilla	With flour tortillas	5.95
Pasta Marinara	With Linguine	5.95

All children's meals are served with fresh fruit

Beverages

Roy Rogers	Coca Cola with Grenadine	3.25
Shirley Temple	Sprite with Grenadine	3.25
Darth Vader	Diet Coke with Grenadine	3.25
Lemonade	Fresh squeezed, homemade	3.25
Root Beer Float	Unlimited refills for soft drinks	6.25

Ice Cream

French Vanilla	4.75
Coconut	4.75
Chocolate Burnt Almond	4.75

Single scoop. With chocolate fudge, add .75

Sandwiches

For Grownups, too

Filet of Fish	Charbroiled	15.75
Grilled Chicken	Charbroiled	13.75
Beachside Burger	11.25	with cheese 12.25

All sandwiches are served with a choice of fresh fruit, side salad, rice or beach fries before 5 pm or garlic mashed potatoes after 5 pm.

Soups

Chowder Boat	In a "bowl" of sourdough	11.25
Shrimp Soup	bowl 8.25	cup 6.25
Clam Chowder	bowl 8.25	cup 6.25
Sourdough Roll		1.00