Appetizers

Hamachi Crudo
sea bean salsa verde, fried shallots, shishito vinaigrette 18

Yuzu Crab Salad
yuzu crème fraiche, celery, apple, avocado, togarashi 18

Fish & Chips
Atlantic cod with fried potato "chips" and malt aioli 18

Tuna Tartare
risotto chips, avocado and tuna vinaigrette 22

Salads

J.G. Chinese Chicken Salad
iceberg lettuce, wontons, almonds, cilantro, scallions, vermicelli, sesame seeds, sage chicken and sesame oil 18

L.A. Inspired Chopped Salad
iceberg and red leaf lettuce, marinated chickpeas, mozzarella, heirloom tomatoes, turkey breast, Kalamata olives and red wine vinaigrette 18

Grilled Vegetable Salad
mixed greens, corn, zucchini, cherry tomatoes, asparagus, scallions, avocado and lime vinaigrette 16

Quinoa Caprese
quinoa, mozzarella, basil and heirloom tomatoes 16

Entrees

Driftboat Fish
local caught fish (varies daily) prepared to your preference: grilled, blackened, pan-seared or fried with seasonal vegetables and rice pilaf (Market Price)

Jerked Scallops
Pineapple chutney, plantain chips, coconut yogurt, leeks and red pepper gastrique 32

Clams in Corn
fettuccini, corn broth, tomatoes, asparagus and pea tendrils 28

Smoked Salmon Pasta
farfalle, organic smoked king salmon, snap peas, chives and vodka cream 26

Ribeye
broiled leeks, blistered tomatoes with mashed fingerling potatoes and house steak sauce 40

New York Strip
with house cut fries, seasonal vegetables and arugula 40

The Burger
custom blend of beef, choice of American or Gruyere cheese, lettuce, tomato, onions and homemade pickles on a brioche bun 18

Citrus Herb Chicken
pan-roasted chicken, huancaina cauliflower and roasted purple potatoes 27

Quinoa Stuffed Squash
acorn squash, celery, apple, carrot & scallions with fresno pineapple glaze 22

Miso Grouper
with cucumber salad, shoyu dressing and rice 32