

TO START

PRETZEL CRUSTED FRIED CALAMARI 17
mustard scallion remoulade, spicy marinara

SHRIMP FIRECRACKER 17
tempura fried shrimp, kanzuri butter sauce

CHAR GRILLED WAKAME OCTOPUS 18
japanese seaweed, avocado, surimi crab meat, red onion,
pickled cucumber, spicy aioli

SPICY YELLOWFIN TUNA TARTARE 18
guacamole, sriracha aioli

TRUFFLE MAC N' CHEESE 15
cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS 16
guacamole, salsa fresca

CREAMY LOBSTER CROQUETTES 17
spanish chorizo, mozzarella, petite pois, kaffir lime,
"tapas" tartar sauce

NEW ZEALAND MUSSELS 18
roasted red peppers, onions, cilantro,
buttery meunière sauce

SHRIMP TEMPURA CRISPY RICE BITES 16
sweet soy, mentaiko, spicy japanese mayo

SHORT RIB BRUSCHETTA 15
bacon jam, ricotta salata, poached pear, blackberry crème

FETA & CRANBERRY SALAD 15
arugula, baby spinach, crispy tofu, cucumber, almonds, onion,
tomato, apple, balsamic vinaigrette

BURRATA & HEIRLOOM TOMATO SALAD 13
arugula, medjool dates, onions, basil, elephant garlic chips

ROASTED BEET & GOAT CHEESE SALAD 15
mesclun, shaved pear, tomato, red onion, pistachio rumble,
mandarin, chablis blood orange vinaigrette

Lunch

RAW BAR

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS
crassostrea virginica.....(medium).....lean, briny 3.00ea

PACIFIC OYSTERS
crassostrea gigas.....(medium).....crisp, sweet 3.50ea

KUMAMOTO OYSTERS
crassostrea sikamea.....(small).....buttery, delicate 4.00ea

AROUND THE WORLD OYSTER TASTING
4 atlantic, 4 pacific, 4 kumamoto 39

SALADS

FREE RANGE CHICKEN 23
mesclun greens, pepperjack cheese, bacon, avocado,
corn, tomato, cucumbers, cilantro-honey lime vinaigrette

SKIRT STEAK 26
grilled squash, green papaya, snap pea leaves,
tomatoes, onions, ricotta salata, seven leaf greens,
kumquat balsamic vinaigrette

GRILLED SHRIMP 24
romaine lettuce, parmesan cheese, pink grapefruit,
jicama, watermelon radish, tomato, scallions,
smokey roasted red pepper dressing

HAPPY HOUR

BAR & LOUNGE ONLY

MON-FRI 5pm-8pm

\$6 beer, \$7 cocktails, \$8 wine,

\$10 food specials

BRUNCH

SAT & SUN 11am - 3pm

a la carte or

\$34 prix fixe includes

2 mimosa's, bellini's or bloody mary's

MAINS

PAN SEARED ATLANTIC SALMON 21
sautéed tri-color quinoa, roasted cauliflower, red beet emulsion

ATLANTIC COD FISH & CHIPS 21
house seasoned fries, kaffir lime tartar sauce, malt vinegar

GRILLED COLORADO SHORT RIB 23
yukon mashed potatoes, garlic green beans, caramelized onions,
au poivre sauce

PETITE FILET STEAK FRITES 33
house cut natural fries, butter-cognac flambe seasonal vegetables,
elephant garlic chips, au poivre sauce

GRILLED CHURRASCO SKIRT STEAK 27
lyonnaise potatoes, charred red onions, watercress salad,
worcestershire au poivre sauce or chimichurri sauce

FRENCH CUT CHICKEN 21
potato gnocchi, sun dried tomatoes, mushrooms, buffalo
mozzarella, roasted tomato vodka cream sauce

GRILLED SHRIMP & CREAMY BURRATA LINGUINI 22
heirloom cherry tomatoes, roasted red peppers,
shaved red onions, wilted snap pea leaves, basil scampi sauce

MARGHERITA PIZZETTA 18
buffalo mozzarella, tomato, basil, aged balsamic glaze

SANDWICHES

ALL SANDWICHES 20
SERVED WITH

*a choice of french fries, baby greens salad
or multi grain quinoa salad*

HAVEN BURGER - aged white vermont cheddar,
crispy bacon, fried onion ringlettes, heirloom tomato,
sweet onion-bacon jam, "katsup aioli"

SPICY CRISPY CHICKEN - smoked bufala mozzarella,
green onions, tomato, bibb lettuce, aji panca aioli

IMPOSSIBLE PLANT BASED BURGER - cheddar cheese, add \$4
crispy pickles, lettuce, beefsteak tomato, shaved red onions,
mustard - scallion remoulade, sourdough bun