

ALL DAY MENU 12PM -2PM & 5PM-10PM

ENTREES

LET'S BEGIN WITH...

CHEFS CHARCUTERIE BOARD 30 artisan meats, cheeses & chef's favorite goodies

TRUFFLE FRENCH FRIES 16
fresh garlic, parsley, parmesan cheese, white truffle oil

SUNSET SALAD 27

farmers market greens, papaya, mango, cucumber, quinoa, candied pecans, chevre, citrus-poppy seed dressing

CRISPY CALAMARI 21

fine herbs, malt vinegar aioli, spicy marinara sauce, lemon

CHOPPED PROMENADE SALAD 28 grilled chicken, romaine, tomato, cucumber, bacon, avocado, crispy shallots, carrot, blue cheese, green goddess dressing

CHICKEN WINGS 25
thai bbq sauce or traditional buffalo sauce,
celery, carrots, ranch

THE COASTLINE VEGAN 29

seasonal squash puree, cherry tomato, quinoa, pearl onions, maitake mushrooms, baby kale, roasted parsnip chips, citrus gremolata

BOARDWALK SHRIMP PASTA 29

spinach, corn, zucchini, cherry tomatoes, mushrooms, pepper flakes, shallots, garlic, white wine and parmesan cheese

SNAKE RIVER FARMS BRAISED SHORT RIBS 38 butternut squash puree, pearl onions, parsnip chips, au jus

SO CAL SALMON 36

corn succotash, zuchinni, squash, tomato, basil, lemon, chili flake, citrus gremolata

FIREBIRD SANDWICH 28

crispy cajun spiced chicken breast, dill pickles, lime jalapeño slaw, sriracha aioli, brioche

DOCKSIDE SHRIMP TACOS 29

grilled shrimp, chipotle aioli, marinated cabbage, mango-pineapple salsa, handmade corn tortilla, salsa verde

THE SA-MO BURGER 28

80z wagyu beef, aged smoked cheddar cheese, caramelized onions, avocado, garlic aioli, arugula and cherry tomatoes on a brioche bun

SWEET ENDINGS...

STARBUCKS CAPPUCCINO, LATTE OR AMERICANO

TRIPLE CHOCOLATE MOUSSE CAKE 18

chocolate curls atop white chocolate, dark chocolate mousse

NEW YORK STYLE CHEESECAKE 18

macerated berries, mint

BLACK MARKET GELATO 16

seasonal gelato or sorbet

20% gratuity will be included for parties of six or more

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