



SHAREABLE

FRESH PULL-APART DINNER ROLLS	12
with Maldon sea salt	
EDNA'S PICNIC CHICKEN SNACK ♦	15
herbs, spices, hot sauce, ranch dipping sauce	
CRISPY BRUSSELS SPROUTS ♦	18
apple gastrique, almonds, goat cheese dipping sauce	
TUNA CRISPY RICE ♦*	19
#1 Bigeye tuna, avocado, spicy aioli, sesame oil	
SMOKED TROUT DIP	17
Ducktrap Farms trout, watermelon radish, saltines	
CRISPY CALAMARI ♦ POINT JUDITH, RI	18
Thai dipping sauce, KILLER louie dressing	
VOODOO FRIED RICE	18
shrimp, chicken, peas, gochujang, red Fresnos	
BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ	19
wild shrimp, cucumber, cilantro, tomato, avocado	
J.T.'S BROILERS*	23
six oysters on the half shell charbroiled to perfection	

Seasonal Soup

SHRIMP & CRAB GAZPACHO 16

Sea of Cortez wild shrimp, blue crab, tomato and cucumber – chilled and refreshing!

GIGI'S SEAFOOD STUFFED ARTICHOKE

Italian traditions meet Creole flavors. Handpicked Louisiana jumbo lump crab meat, wild-caught Sea of Cortez shrimp.

Limited availability.

48



THE SUSHI BAR

NIGIRI 3PC/6PC ♦*	12/22
Ora King salmon, hamachi, #1 Bigeye tuna	
TEMAKI TUNA TARTARE*	19
#1 Bigeye tuna, kizami, crispy nori, sushi rice	
DELUXE SPICY TUNA ROLL ♦*	18
#1 Bigeye tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦	18
roasted almonds, avocado, spicy aioli, serrano pepper	
HAMACHI & SALMON ROLL ♦*	18
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	15
beets, asparagus, avocado, yuzu kosho	
HAMACHI CRUDO* KAGOSHIMA, JP	19
Thai chili sauce, ponzu	
ALASKAN KING CRAB ROLL ♦*	24
baked king crab, tuna, serrano pepper, soy paper, avocado	

SALADS

CAESAR*	15
sweet gem lettuces, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA PICNIC	24
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon	
TUNA TATAKI*	26
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	
DUNGENESS CRAB "WEDGE"* ♦	32
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER*	20	SHRIMP SCAMPI RISOTTO ♦	34
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries		Sea of Cortez wild shrimp, garlic, fresh herbs	
MARY'S PAN ROASTED CHICKEN	30	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL	35
all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic		lemon caper beurre blanc, market vegetable	
BBQ PORK RIBS ♦	31	DIVER SCALLOPS ♦*	43
fall off the bone tender, housemade bbq sauce, served with a baked potato		U10 dayboat scallops pan seared with lemon caper beurre blanc, market vegetable	
TROFIE PASTA	26	FRESH BLUE CRAB CAKES*	46
Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto		jumbo lump crab NO FILLERS!, pommery mustard, market vegetable	
HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME	27	TODAY'S FISH SELECTION FLOWN IN DAILY	MKT
Spanish chorizo, white wine, grilled rustic sourdough		ask your server about our market catch – served with a side of mojo verde, lemon caper beurre blanc, or piri piri	

BUCK & RIDER ANGUS BEEF

MAKE IT A SURF & TURF

CENTER CUT FILET MIGNON ♦* (8oz.)	55	RIBEYE STEAK ♦* (16oz.)	58
ELITE PRIME NY STRIP ♦* (14oz.)	63	BONE IN RIBEYE ♦* (32oz.)	110

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.



1/2 Lobster	30
1/4 lb. King Crab	42.50
Scallop*	10 ea
Crab Cake*	24 ea
Shrimp Scampi	5 ea

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
♦ Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

Handcrafted Cocktails

ALL 16

SANT’ ANDREA SPRITZ

Ford’s gin, Italian amaro, house citrus-cello, sparkling wine

KYOTO SOUR

Ford’s gin, plum wine, ginger, fresh citrus

SECRET GARDEN

St. George vodka, cucumber, yuzu, Chateau

THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth served full strength, table side!

40-LOVE

The Botanist gin, fresh citrus, allspice dram, peach tea

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

PLAYA DE PIÑA

chile-infused mezcal, pineapple, cilantro, lime

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

GOLDEN HOUR

Old Forester bourbon, Amontillado sherry, honey, chamomile

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur, served up (try with Casamigos Reposado +5)

IN THE WELL: St. George Standard vodka, Ford’s gin, Corazón Silver tequila, Old Forester bourbon, Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

BEER SELECTIONS

DRAFT

ARIZONA WILDERNESS ‘REFUGE’ IPA, AZ 6.8%	9
PEDAL HAUS ‘WHITE RABBIT’ HAZY IPA, AZ 6.5%	9
GREENWOOD BREWERY’S ‘LUNA’ Amber, AZ 5.4%	9
WREN HOUSE ‘BIG SPILL’ Pilsner, AZ 4.7%	9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.	7
ATHLETIC ‘UPSIDE DAWN’ Golden Ale, CA 12oz., N/A	7

WINE SELECTIONS

SPARKLING / ROSÉ

glass quartino bottle

Acinum Prosecco Italy	13	–	46
The Diver Brut California	13	–	46
Ultraviolet Sparkling Rosé Napa Valley	13	–	46
Peyrassol ‘La Croix’ Rosé France	15	23	52

WHITE

Cadre ‘Sea Queen’ Albariño Central Coast	15	22	52
Wai Wai Sauvignon Blanc New Zealand	14	21	49
Chemin du Cormier Sauvignon Blanc Sancerre	18	27	63
Big Salt Riesling Blend Oregon	16	24	56
Left Coast Pinot Gris Willamette Valley	15	22	52
Tyler Chardonnay Santa Barbara County	16	24	56
Dutton-Goldfield Chardonnay Russian River Valley	18	27	63
Ramey Chardonnay Russian River Valley	20	30	70

RED

Upwell Pinot Noir Mendocino	15	22	52
Whitehall Lane ‘Stage’ Pinot Noir Sonoma Coast	18	27	63
‘La Cuadrilla’ Red Blend Santa Barbara County	14	21	49
Trefethen ‘Eschol’ Red Blend Napa Valley	16	24	56
Montoya Cabernet Central Coast	15	22	52
Hook & Ladder Cabernet Sonoma County	18	27	63
Grgich Hills ‘Estate’ Cabernet Napa Valley	20	30	70

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.

Reserve Wines

For full reserve list, see our GOOD STUFF book

SPARKLING / ROSÉ

NV Laurent-Perrier Brut Rosé Champagne	135
NV Bollinger ‘Special Cuvee’ Brut Champagne	165
NV Ruinart Brut Rosé Champagne	175
2015 Dom Perignon Brut Champagne	395

WHITE

2022 Sinegal ‘Estate’ Sauvignon Blanc Napa Valley	85
2023 Merry Edwards Sauvignon Blanc Russian River Valley	115
2023 Domaine Garnier Chardonnay Chablis	85
2022 Kistler ‘Les Noisetiers’ Chardonnay Sonoma Coast	145

RED

2022 Scribe Pinot Noir Sonoma County	95
2022 Lonesome Rock ‘Estate’ Pinot Noir Oregon Coast	130
2022 Domaine de la Côte ‘Bloom’s Field’ Santa Rita Hills	175
2021 G.D. Vajra di ‘Albe’ Barolo Italy	95
2019 Ashes & Diamonds Cabernet Franc Napa Valley	135
2021 O’Shaughnessy Cabernet Napa Valley	155
2021 Darioush ‘Signature’ Cabernet Napa Valley	235
2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley	495