



SHAREABLES

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 — just get them!	

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

TRUE DOVER SOLE

ENGLISH CHANNEL

wild-caught, hand-filleted in-house daily, lightly pan-seared, whole grain mustard beurre blanc

56

NIGIRI 3PC/6PC ♦*	12/22
choice of: Ora King salmon, yuzu shrimp, 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, serranos	
HAMACHI & SALMON ROLL ♦*	18
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	15
beets, asparagus, avocado, yuzu kosho	
CRUNCHY TOFU ROLL	15
X0 marinated tofu, tempura asparagus, mixed greens	
HAMACHI CRUDO* KAGOSHIMA, JP	19
Thai chili sauce, ponzu	
BAKED YUZU CRAB ROLL ♦*	24
blue crab, tuna, serranos, soy paper, avocado	

SALAD SELECTIONS

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

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER*	20	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL	35
B&R Reserve beef, Beecher’s smoked cheddar, crispy shallots, served with french fries		lemon caper beurre blanc, market vegetable	
HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME	27	803 BEEF RIBS ♦	36
Spanish chorizo, white wine, grilled rustic sourdough		Carolina gold bbq sauce, slow cooked and tender, served with a baked potato	
SHRIMP SCAMPI RISOTTO ♦	34	DIVER SCALLOPS ♦*	43
Sea of Cortez wild shrimp, garlic, fresh herbs		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	
MARY’S PAN ROASTED CHICKEN	30	TODAY’S FISH SELECTION FLOWN IN DAILY ♦	MKT
all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic		Served with a side of lemon caper beurre blanc, mojo verde, or piri piri. Mkt price on raw bar card.	

BUCK & RIDER ANGUS BEEF				MAKE IT A SURF & TURF	
CENTER CUT FILET MIGNON ♦* 8oz.	55	RIBEYE STEAK ♦* 16oz.	58	1/2 LOBSTER	30
ELITE PRIME NY STRIP ♦* 14oz.	63	BONE IN RIBEYE ♦* 32oz.	110	SCALLOP*	10 ea
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.				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

THE SHOP ‘CHURCH MUSIC’ IPA, AZ 6.8%	9
WREN HOUSE ‘BIG SPILL’ Pilsner, AZ 4.7%	9
FATE ‘HALF WAY TO HEFEN’ Hefeweizen, AZ 4.8%	9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz	8
ATHLETIC ‘UPSIDE DAWN’ Golden Ale, 12oz, N/A	7

SAKE

TAKARA FUNE TREASURE SHIP JUNMAI GINJO	38
smooth, pure, refreshing, crisp, cherry blossoms	
HONJOZO NIGORI SACRED MIST	33
unfiltered, well-balanced, subtle sweetness, floral	
TSUKINOWA SHUZO, MIDNIGHT MOON YOI-NO-TSUKI	46
amber tint, notes of honey and caramel, earthy, crisp	

PRIVATE DINING & SPECIAL EVENTS

Host your next event in one of our thoughtfully designed private dining and event spaces.

WINE SELECTIONS

SPARKLING / ROSÉ

	glass	quartino	bottle
Poggio Costa Prosecco Italy	13	-	46
The Diver Brut California	13	-	46
M. Haslinger Brut Champagne	20	-	70
Ultraviolet Sparkling Rosé Napa Valley	13	-	45
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
Famille Natter 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
Pride ‘Mountain’ Chardonnay Napa Valley	20	30	70

RED

Upwell Pinot Noir Mendocino	15	22	52
Whitehall Lane ‘Stage’ Pinot Noir Sonoma Coast	18	27	63
Illehe ‘Bon Sauvage’ Pinot Noir Willamette Valley	20	30	70
Marcel Malbec France	14	21	49
Trefethen ‘Eschol’ Red Blend Napa Valley	16	24	56
Montoya Cabernet Central Coast	15	22	52
Hook and 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

NV Famille Moutard Brut Champagne	95
NV Bollinger ‘Special Cuvée’ Brut Champagne	165
NV Ruinart Blanc de Blanc Brut Champagne	175
2012 Veuve Cliquot ‘La Grande Dame’ Champagne	325

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 Noisetier’ Chardonnay Sonoma Coast	145
2022 Sea Smoke Chardonnay Sta Rita Hills	175

ROSÉ

2023 Clos Saint Magdelene Rosé Provence	85
2021 Robert Sinskey ‘Vin Gris’ Rosé Los Carneros	95

RED

2022 Marine Layer ‘Lyra’ Pinot Noir Sonoma Coast	115
2021 Aston ‘Estate’ Pinot Noir Sonoma County	135
2021 Edmond Cornu ‘Vieilles Vignes’ Pinot Noir Burgundy	150
2021 Dom. De La Cote ‘Bloom’s Field’ Pinot Noir Sta Rita Hills	175
2016 Cerbaie Brunello de Montalcino Tuscany	105
2019 Ashes & Diamonds Cabernet Franc Napa Valley	135
2021 Barnett Vinyards Cabernet Napa Valley	165
2020 The Mascot Cabernet Napa Valley	350
2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley	495