



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

65

NIGIRI 3PC/6PC ♦*	13/24
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
XO 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'* ♦	33
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*	21	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	28	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 ♦*	45
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*	48
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	31	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.)	58	RIBEYE STEAK ♦* (16oz.)	59	1/2 Lobster	30
ELITE PRIME NY STRIP ♦* (14oz.)	64	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 17

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

GREENWOOD ‘HERSTORY’ American IPA, AZ 6.2% 9

WREN HOUSE ‘SPELLBINDER’ IPA, AZ 7% 9

PEDAL HAUS ‘DAY DRINKER’ Lager, AZ 3.6% 9

FATE ‘HALF WAY TO HEFEN’ Hefeweizen, AZ 4.8% 9

CAN

HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz 8

ATHLETIC ‘UPSIDE DAWN’ Golden Ale, non-alcoholic, 12oz 7

GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5% 9

SAKE

HONJOZO NIGORI SACRED MIST 300ml 33
unfiltered, well-balanced, subtle sweetness, floral

TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml 46
amber tint, notes of honey & caramel, earthy, crisp

ARIZONA SAKE “THE ORIGINAL” 370ml 48
slightly fruity, well-balanced, sweetly dry, slight acidity

WINE SELECTIONS

SPARKLING / ROSÉ

glass quartino bottle

Acinum Prosecco Italy 13 - 46

The Diver Brut California 13 - 46

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

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

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 and Ladder Cabernet Sonoma County 18 27 63

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 Haslinger & Fils Brut Champagne 70

NV Gaston Chiquet ‘Tradition’ Brut Champagne 105

NV Bollinger ‘Special Cuvee’ Brut Champagne 165

NV Billecart-Salmon Brut Rose Champagne 200

WHITE

2022 Lieu Dit Sauvignon Blanc Santa Ynez Valley 65

2022 Sinegal ‘Estate’ Sauvignon Blanc Napa Valley 85

2022 Eyrie ‘Vineyard’ Estate Pinot Gris Willamette Valley 70

2022 Ramey Chardonnay Russian River Valley 70

2023 Domaine Garnier et Fils Chablis 85

2021 Kistler ‘Les Noisetier’ Chardonnay Sonoma Coast 145

ROSÉ

2024 Arnot Roberts Rose Mendocino 65

2023 Clos Saint Magdalene Rose Provence 85

RED

2022 Illahe ‘Bon Sauvage’ Pinot Noir Willamette Valley 70

2021 Aston ‘Estate’ Pinot Noir Sonoma Coast 135

2021 Sea Smoke ‘Ten’ Pinot Noir Santa Rita Hills 200

2021 G.D. Vajra di ‘Albe’ Barolo 95

2020 Grgich Hills ‘Estate’ Cabernet Napa Valley 70

2020 ‘Crossbarn’ Cabernet Napa Valley 105

2021 Darioush ‘Signature’ Cabernet Napa Valley 235

2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley 495