



LUNCH

SUSHI & CRUDO

Spicy Tuna Roll 16

#1 Ahi tuna, pickled daikon, spicy sauce

Salmon Mango Roll 17

Salmon, mango, avocado, soybean paper

Spicy Yellowtail Roll 17

Yellowtail amberjack, jalapeño, spicy mayo

Veggie Roll 12

Avocado, asparagus, cucumber, red pepper

Giant Prawn Roll 23

Prawn tempura, avocado, asparagus, herbed panko

Stateside Roll 20

#1 Ahi tuna, salmon, avocado, microgreens, tomato vinaigrette

Dragon Roll 23

Eel tempura, pickled daikon, asparagus, avocado, eel sauce

Tuna Crudo 18

Pickled red onion, tomato, radish, shiso vinaigrette, rayu

Yellowtail Crudo 16

Jalapeño, pickled red onion, radish, ponzu, extra-virgin olive oil

Salmon Crudo 16

Avocado, red onion, radish, tomato vinaigrette, salmon roe

Crudo Trio 24

Two pieces each of the three crudo selections above

APPETIZERS

Focaccia & Olives Citrus-marinated Castelvetrano olives, house-made focaccia, herbed butter	6
Deviled Eggs An American classic – Hellman's mayo, French's mustard, celery, pickle relish	6
Tuna Tartar Freshly chopped tuna, avocado, shiso vinaigrette, toasted baguette, sea salt	20
Warm Crab Dip Super-lump crabmeat, three-cheese sauce, Old Bay, toasted baguette	16
Grilled Artichokes Seasoned and grilled, served with Creole remoulade	14
Shrimp Cocktail Coriander-poached jumbo shrimp, remoulade slaw, cocktail sauce	18

SALADS

Warm Beet Salad Roasted and marinated red and candy-striped beets, whipped Montchevre goat cheese spread, orange, rye croutons, fresh mint	14
Caesar Salad Crisp romaine, creamy Parmesan dressing, sourdough croutons	10
Miso Kale with Roasted Chicken House-roasted chicken, serrano peppers, cashews, sesame seeds	16
California Seared Tuna Salad Seared #1 Ahi tuna, house greens, mango, avocado, jicama, Campari tomato, sesame seeds, cilantro vinaigrette	20
Market Salad Mixed greens, Montchevre goat cheese, seasonal vegetables. Add chicken +6	10
Rainbow Sashimi with Kale Bluefin tuna, Hamachi, salmon, kale salad, cashews, miso vinaigrette	19
Blackened Salmon Caesar Sixty South salmon dusted with blackening spice, creamy Parmesan dressing, crisp romaine, sourdough croutons	23

SANDWICHES

Parlour Burger Chow-chow slaw, sharp white cheddar, seared tomato, sliced red onion, house pickle, Superfine brioche bun	18
Turkey Reuben House-smoked turkey, grilled Swiss, huntsman slaw, Gulden's mustard, sliced rye	15
Chimichirri Tri-Tip Sandwich Marinated shaved tri-tip, Havarti, curtido pickled relish, Superfine hoagie	16

ENTREES

Tuna Poke Bowl #1 Ahi tuna, sushi rice, avocado, mango, tobiko, ginger-soy sauce	24
Whole Roasted Branzino Fresh herbs, sliced lemon, petite greens, Brabant Creole potatoes	32
Jumbo Prawn Pasta Bucatini, sautéed jumbo shrimp, creamy basil-walnut pesto, burrata cheese	26
Roasted Half Chicken Taylor Farm chicken, tabbouleh, au jus	27
Spare Ribs Mustard BBQ sauce, chow-chow slaw, Stateside fries	24
Center-Cut Filet 10oz Certified Angus Beef filet, something green, Yukon smashed potatoes	40

SIDES

Stateside Fries 6	Brabant Potatoes 6	Jumbo Asparagus 7
Yukon Smashed Potatoes 6	Tabbouleh 7	Something Green 7