

BEGINNINGS

AHI TUNA POKE <i>avocado, cucumber, edamame, sesame seeds, wonton chips</i>	18	POTATO SOUP <i>pearl onions, crisp potato</i>	12
CRAB CAKES <i>Dungeness crab, frisee salad with radishes, herbs and calamansi vinegar, house remoulade</i>	16	CORN CHOWDER <i>corn, Dungeness crab</i>	12
HOUSE ROLL <i>lobster, avocado, cucumber, soy paper, chipotle sauce, yuzu soy vinaigrette</i>	16	AVOCADO FRIES <i>yellow curry sauce, sweet and sour dipping sauces</i>	12

ENTRÉE SALADS

LOBSTER SALAD <i>Maine lobster, avocado, grapefruit, almonds, jalapeno and honey vinaigrette</i>	26
ORGANIC CHICKEN SALAD <i>Mary's chicken breast, local greens, organic strawberries, Drake Farms goat cheese, California black walnuts, honey balsamic vinaigrette</i>	22
SEARED AHI TUNA SALAD <i>sesame crusted ahi, assorted greens, cashews, wontons, mango, citrus, spicy vinaigrette</i>	32
LITTLE GEM SPRING SALAD <i>pecorino cheese, baguette crisp, roasted toybox squash, basil, pine nuts, white wine vinaigrette</i> ADD SHRIMP (additional 15) ADD ORGANIC CHICKEN (additional 10)	12
BBR CLASSIC MARINER SALAD <i>smoked salmon, lump crab meat, seared ahi, shrimp, lobster, hard boiled egg, red onion, iceberg lettuce, 1000 island dressing, and cocktail sauce</i>	36
COBB SALAD <i>organic mixed greens, rotisserie turkey, bacon, avocado, hard boiled eggs, tomato, cucumber, blue cheese, radish & honey balsamic vinaigrette</i>	20
FLAT IRON STEAK GREEK SALAD <i>(7 oz.) Brandt Farms flat iron steak, heirloom tomatoes, cucumber, feta, Kalamata olive powder, red wine vinaigrette</i>	29

THE MAIN EVENT

FARMERS FRIED CHICKEN & WAFFLE SANDWICH <i>bacon, cheddar and scallion Belgium waffle, fried chicken breast, coleslaw, béarnaise, french fries</i> ADD FRIED EGG (additional 3)	19
KOBE BURGER <i>Kikorangi blue cheese, arugula, red onion marmalade, herb aioli, brioche bun, french fries</i>	20
OPEN FACE EGG SANDWICH <i>duck bacon, grilled wheat bread, avocado, heirloom tomato, "everything bagel" seeds, sunny side-up egg, pecorino cheese</i>	18
LOCAL HALIBUT BLT <i>grilled local halibut, bacon, arugula, avocado, heirloom tomato, lemon aioli, layered with lavash</i>	27
FISH & CHIPS <i>local halibut, house remoulade, malt vinegar aioli</i>	19
MAHI MAHI TACOS <i>creamy chipotle sauce, cabbage, pico de gallo, avocado, corn tortillas</i>	19
GLUTEN FREE TORTELLONI <i>white corn, zucchini, ricotta, pecorino, basil, pine nuts</i> MAINE LOBSTER TAIL ENHANCEMENT (additional 25)	22