



ISLAND GRILL

ISLAND EXPERIENCE

\$35

APPETIZERS

(CHOICE OF ONE)

THE ORIGINAL TUNA NACHOS*

Fresh raw sushi grade tuna, seaweed salad, wasabi mayo, teriyaki glaze, sesame seeds, sriracha, scallions, crispy wontons

SHRIMP COCKTAIL [GF]

Chilled cooked shrimp, cocktail sauce

HUMMUS [v]

Hummus topped with cucumber, cherry tomatoes, olives, onions, pita

FILET MIGNON CARPACCIO

Thinly sliced beef tenderloin, mix greens, capers, truffle black garlic aioli, lemon-mustard dressing, baguette toast

PAN ROASTED MUSSELS

PEI mussels, shallots, white wine, herbs, butter, fennel, garlic toast

FRIED OYSTERS

Graham cracker fried oysters, topped with tuna tartare, seaweed salad, scallions, spicy mayo

ENTREES

(CHOICE OF ONE)

ALOHA POKE*

Fresh raw sushi grade tuna, avocado, sushi rice, wakame, pineapple, mango, crispy wonton hair, edamame, spicy tequila pineapple ponzu sauce, spicy mayo, eel sauce, furikake & togarashi

CRUNCHY ROLL*

Salmon, avocado, kani salad, crunchy fried, eel sauce, spicy mayo, thinly sliced jalapeño

CHARRED OCTOPUS [GF]

Octopus, grilled Peruvian corn, chimichurri sauce

CHICKEN CAESAR WRAP

Grilled chicken, flour tortilla, romaine lettuce, croutons, Caesar dressing, French fries "OR" sweet potato fries

PAN SEARED GROUPE

Asian vegetables, garlic mashed potatoes, creamy Chardonnay leek-mushroom sauce

BIRRIA TACOS

Tender, slow-cooked meat, shredded cabbage, guacamole, sour cream, pico de gallo, side of rice and beans

HALF BABY BACK RIBS

Fall-off-the-bone tender baby back ribs with BBQ sauce, 2 sides

PICANAHA STEAK [GF]

Grilled top sirloin steak, Maldon salt, jasmine rice, black beans, sweet plantains, chimichurri sauce

SNOW CRAB LEGS [GF]

1Lb of Alaskan snow crab cluster, drawn garlic butter, 2 sides

AVAILABLE DAILY 4PM-9PM

THIS MENU IS NOT INTENDED FOR SHARING. A \$15 SHARING FEE WILL BE ADDED FOR ANY SHARED ORDERS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness