



FAMILY STYLE OPTIONS

JUMBO SHRIMP COCKTAIL 15 pieces \$30 or 30 pieces \$55

GRILLED ANGUS STRIP STEAK LETTUCE WRAPS \$40 for 2 people/\$75 for 4 people
with chipotle aioli, queso fresco, pickled onion, cucumbers, carrots, sushi rice

SUSHI PLATTER \$75

8 pieces assorted nigiri, 2 spicy tuna rolls, 2 crunchy rolls.

Mixed green salad with carrot ginger dressing

Crab corn & miso soup

FISH TACOS \$30 for 2 people or \$ 60 for 4 people

grilled or fried grouper, guacamole, pico, salsa, corn salad, with flour tortillas

MEATS & CHEESES 25 for 2 people/45 for 4 people

served with mustard seed, marcona almonds, olives, pickled vegetables, crostini

CHEESES: Naked Goat, Cremont, Beemster XO **MEATS:** Prosciutto, Saucisson Sec Salami

SMALLS

CRAB CORN & MISO SOUP East Coast meets West Coast, corn, miso, cream, crab 5.95/7.95 ^{gf}

MIXED GREENS heirloom radish, carrots, red onions, lemon rosemary vinaigrette 7.95 ^{gf}

KALE CAESAR house dressing, brioche crouton, shaved parm, white anchovy 8.95

TRUFFLE PARMESAN FRIES house cut fries with horseradish aioli 7.95 ^{gf}

EDAMAME szechuan peppercorn gastrique 7.95 ^{gf}

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley 12.95 ^{gf}

TUNA TACO* ponzu, lime, cilantro, scallion, sesame, wasabi emulsion 10.95

GRILLED OYSTERS with, parmesan, garlic, butter, & lemon 10.95 ^{gf}

CALAMARI fried with spring onions & cilantro, tossed with sambal honey lime sauce 11.95

FRIED OYSTERS corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 14.95

SUSHI ROLLS

WEST COAST* spicy tuna, yellowtail avocado, jalapeno, cilantro, tobiko, crunch 12.95

EAST COAST* spicy crab salad, cucumber, topped with tobiko* & scallion, with sweet soy reduction 10.95

SPICY TUNA* sriracha aioli, togarashi, cucumber, scallions, crunch 9.95

RAINBOW* crab & cucumber topped with salmon, tuna, yellowtail & avocado 14.95 ^{gf}

CRUNCHY shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds 11.95

LARGE

ANGUS BURGER* white cheddar, onion, lettuce, tomato 10.95

WCP ANGUS BURGER* arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar 12.95

FRIED GROUPER SANDWICH pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 12.95

WCP SHRIMP & GRITS rice grits, bok choy, roasted tomatoes, miso brown butter 20.95 ^{gf}

ROASTED ROCKFISH asparagus, arugula, prosciutto, dates, parmesan, lemon, rice grits 26.95 ^{gf}

TRUFFLED POKE BOWL* tuna & yellowtail, rice, edamame, scallion, tobiko, & truffled unagi sauce 16.95 ^{gf}

CRAB CAKE sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 28.95

STEAK FRITES* hanger steak, house cut fries, chimichurri sauce 22.95 ^{gf}

6OZ FILET* aligot potatoes, asparagus, mushroom & sage brown butter 24.95 ^{gf}

WINE

THESE WINES ARE AVAILABLE FOR \$20 A BOTTLE, ALL OTHER WINES ON THE LIST WILL ALSO BE AVAILABLE FOR MENU PRICE

TORRE DI LUNA PINOT GRIGIO Alto Adige IT

BARNARD GRIFFIN SAUVIGNON BLANC Columbia Valley WAS

MERF CHARDONNAY Columbia Valley WA

BIELER PÈRE ET FILS ROSÉ Provence FR

MONTEFRESCO PROSECCO Veneto ITA

LA CLOSERIE DES LYS Languedoc FR

1000 STORIES BOURBON BARREL AGED ZINFANDEL Mendocino CA

SEAN MINOR CABERNET Paso Robles CA

BEER

\$3 EACH OR \$15 FOR 6

21st Amendment El Sully Mexican Lager

Budweiser

Miller Lite

Michelob Ultra

Corona

Hardywood Richmond Lager

Buckler N/A

Founders All Day IPA

Lost Coast Tangerine Wheat

New Belgium Glutiny

Port City Porter

Rev Nat's VIVA La Pineapple

Stella

* Notice: These items may be prepared raw or undercooked.

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