

SMALLS

SHRIMP COCKTAIL five jumbo prawns with cocktail sauce 12.95 **gf**

TRUFFLE PARMESAN FRIES house cut fries with horseradish aioli 8.95 **gf**

STEAMED EDAMAME honey sambal sauce 8.95 **gfo, v**

FEATURED OYSTERS** on the half shell 12.95 / 24.95 **gf**

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley 12.95 **gf**

TUNA TACOS** tuna tartare, ponzu, lime, cilantro, scallion, sesame, wasabi emulsion 12.95

CALAMARI fried with spring onions & cilantro, tossed with sambal honey lime sauce 12.95

GRILLED OYSTERS parmesan, garlic, butter, lemon 12.95 **gf**

FRIED OYSTERS corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 16.95

PEI MUSSELS white wine, sriracha, butter, cilantro, garlic, shallot, toasted bread 11.95 **gfo**

BURRATA sourdough toast, prosciutto, poached pear, candied pistachio, balsamic reduction 12.95 **gfo**

MEAT & CHEESE BOARD prosciutto, soppressata, dolce gorgonzola, meadow creek appalachian, beemster xo gouda, marcona almonds, pickled mustard seed, pickled vegetables, jam, and toasted country loaf 24.95 **gfo**

SUSHI / SASHIMI

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

EAST COAST ROLL cucumber, avocado, charred pineapple, topped with spicy crab salad, & sweet soy reduction 14.95

SPICY TUNA ROLL** spicy mayo, togarashi, cucumber, crunch dynasty 9.95

RAINBOW ROLL** crab & cucumber topped with salmon, tuna, yellowtail & avocado 14.95 **gf**

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

VEGGIE ROLL fried cabbage, avocado, carrot, enoki, cilantro inside, panang curry, pickled cabbage, peanuts on top 8.95 **gf, v**

SALMON TARTARE** fried rice paper, yuzu kosho aioli, wakame salad, trout roe 9.95

TUNA SASHIMI** brown butter bread crumb, foie gras mousse, pickled apricot, borage, evoo, maldon, pink peppercorn 15.95

YELLOWTAIL CRUDO** passion fruit leche de tigre, coconut jelly, red radish, fried vermicelli, chili oil 12.95 **gf**

SALADS & BOWLS

add to any salad: **chicken** 6.95, **steak*** 8.95, **shrimp** 8.95, **salmon*** 12.95

CRAB CORN & MISO SOUP east coast meets west coast, corn, miso, cream, crab 5.95 / 7.95 **gf**

MIXED GREEN SALAD heirloom radish, carrots, red onions, lemon rosemary vinaigrette 7.95 **gf, v**

CAESAR SALAD house dressing, brown butter crumb, parmesan sesame crisps, balsamic glaze 8.95

ARUGULA SALAD edamame, oranges, sunchoke chips, miso maple vinaigrette 10.95 **gf, v**

NIÇOISE SALAD mixed greens, sugar snap peas, roasted tomatoes, potatoes, olives, boiled egg, mustard herb vinaigrette 10.95

CHOPPED SALAD bibb lettuce, blue cheese, bacon, tomatoes, cucumbers, red onion, lemon rosemary vinaigrette 10.95 **gf**

CURRY BOWL black rice, snap peas, sweet potato, bell pepper, red onion, fried cabbage, peanuts, cilantro, thai basil 15.95 **gf, v**

SANDWICHES

ANGUS BURGER* burger house style, white cheddar, onion, lettuce, tomato 12.95

WCP ANGUS BURGER* burger house style, arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar 14.95

CALI CLUB turkey, avocado, white cheddar, applewood bacon, lettuce, tomato, cilantro aioli, sourdough toast 13.95

BLACKENED TUNA SANDWICH* pickled carrots, radish, jalapeno, cilantro lime aioli, brioche bun 16.95

FRIED GROUPER pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 16.95

CRAB CAKE cilantro aioli, arugula, tomato 18.95

SHRIMP PO BOY shredded lettuce, tomato, chipotle aioli 15.95

SPICY FRIED CHICKEN house pickles, horseradish peppercorn aioli, brioche bun 13.95

LOBSTER BLT maine lobster, gruyere, lemon thyme aioli, bacon, lettuce, tomato, sourdough toast 28.95

MAINE LOBSTER ROLL served chilled with tarragon aioli & spring mix OR warm with drawn butter 28.95

MAINS

POKE BOWL** sushi rice, tuna, crab, cucumber, jalapeno, scallion, fried wonton, unagi sauce, wasabi aioli 20.95

FRIED GROUPER TACOS pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 18.95

BLACKENED MAHI TACOS corn salsa, pickled red onion, avocado, cilantro aioli 20.95

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

SEARED SALMON* shaved brussels sprouts, apples, candied walnuts, fresh dill, beet puree, pickled mustard seed 24.95 **gf**

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

STEAK FRITES* hanger steak, house cut fries, arugula, chimichurri sauce 26.95 **gf**



v - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* These items may be served raw or undercooked to customer preference. **These items are served raw.