

**B
I
T
E
S**

MEZZ PLATTER 20
spiced hummus, tzatziki,
grilled pita bread, crudités,
marinated olives, crumbled feta

AVOCADO TOAST 12
chili, spring onion, coriander,
tomato, lime *add an egg + 2*

GUAC & CHIPS 8

SHRIMP COCKTAIL 15
lettuce, tomato, apple,
chef barry's cocktail sauce

SEARED TUNA TACOS 15
salsa bruja, tomato, coriander, lime

IN A BOWL

POOL SALAD 14
mixed leaf salad,
house dressing

TUNA POKE 22
raw tuna, wild rice, avocado,
edamame beans, bonito flakes,
pickled cucumber, spring onions,
chipotle crema, sesame seeds

**GRILLED CHICKEN
CAESAR KALE SALAD 18**
kale, parmesan, croutons,
caesar dressing, *add anchovies + 1*

VEGAN POWER 15
tabbouleh, quinoa, coriander, mint,
heirloom tomato, watermelon,
apple cider vinegar dressing

ON A ROLL

all served with fries & a pickle

MAINE LOBSTER ROLL 25
chopped lobster, mayonnaise, lemon,
chives, cucumber, brioche roll

GRILLED CHICKEN CLUB 19
grilled chicken, lettuce, tomato,
chipotle crema, bacon,
provolone cheese, ciabatta

FISH SANDWICH 17
crispy cod fillet, old bay seasoning,
lettuce, tomato, red onion,
tartar sauce, sesame bun

SIDES

TATER TOTS 9

FRIES 8

**MEXICAN STREET
CORN IN A CUP 7**
sriracha crema, lime

DRESSED GREENS 8

ROCKAWAY SLAW 6
red & white cabbage,
red onion, carrot

DESSERT

**COCONUT & CHIA
SEED PUDDING 7**
blueberries, bee pollen,
toasted coconut flakes

KEY LIME PIE 8
graham cracker,
whipped cream,
meringue
