

STARTERS

SHE-CRAB SOUP

House-made / crab meat / sherry / parsley / 13
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / olive oil / sea salt / sun-dried tomato tapenade /
whipped butter / V VGO / 6

CRISPY BRUSSELS SPROUTS

House-fried** / togarashi / sweet soy / cauliflower purée / GFO / 9

TUNA WONTON NACHOS**

Togarashi-seared tuna* / wonton chips / wasabi aioli / avocado / scallions / DF / 18

CHEESE BOARD

Cheese / fig jam / crostinis / mustard / grapes / GFO V / 17
-Charcuterie +5

CRISPY CALAMARI**

Lightly dusted pepperoncini / Fresno chilies / spicy marinara sauce / DF / 16

PORK BELLY BURNT ENDS**

Soy sauce / brown sugar / garlic / marinated cucumbers / honey / sesame seeds / DF / 12

FRIED GOAT CHEESE**

Panko-crusted / grilled figs / balsamic glaze / honey / fresh rosemary / 14

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / VGO GFO / 12

ITALIAN PIZZA

Pepperoni / prosciutto / red onion / hot honey / mozzarella / parmesan / GFO DFO / 12

MAMA SORRENTINO'S MEATBALLS

House-made / beef / pork / red sauce / ricotta / mozzarella / basil /
grilled garlic crostini / GFO / 12

SCALLOPS MEDITERRANEAN

3 wild-caught scallops / sun-dried tomato tapenade / micro cilantro / GF / 18

OYSTERS

Includes six per order

FRIED**

Local VA oysters / dusted / flash-fried / wasabi aioli / Thai chili / 14

RAW

Local VA oysters* / mignonette granita / hot sauce / cocktail sauce / saltines / GFO DF / 15

ROCKEFELLER

Local VA oysters / spinach / bacon / 18

TOGARASHI BUTTER-ROASTED

Local VA oysters / togarashi butter / lemon / GF / 16

Culinary Director - Tyler Barbaro
Executive Chef - Greg Smiley
Chef de Cuisine - Desi Govan
Beverage Director - Christine O'Flanagan
Sommelier - James Auer
Registered Dietitian - Julie Barbaro

20% gratuity added to parties of 8 or more.

DF = Dairy-Free DFO = Dairy-Free Option GF = Gluten-Free GFO = Gluten-Free Option
V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option

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

Please inform your server of any allergies or intolerances.

**All items have potential for cross-contamination with some or all of the following: shellfish, fish, dairy, wheat and sesame.

SALADS

Add chicken +8, shrimp +12, steak* +18 or salmon* +16

HOUSE

House greens / slivered almonds / slow-roasted tomatoes / cucumbers /
heart of palm / balsamic vinaigrette / VG GF / 7
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes /
Caesar dressing / GFO / 7
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / buttermilk bleu cheese dressing /
GF VO / 10

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg /
avocado / grilled corn / choice of dressing / GF VGO DFO / 16

HARVEST

House greens / panko-crusted goat cheese** / toasted walnuts / Asian pears /
apple cider vinaigrette / 10

SALMON*

Spring mix / red onion / slow-roasted tomatoes / feta / cucumber /
avocado / balsamic vinaigrette / GF DFO / 24

SUSHI & RAW

PARADISE

Salmon* / cucumber / green onion / masago / eel sauce / micro cilantro / sesame
seeds / DF / 14

BUDDHA

Asian pear / green onion / bleu cheese / sweet potato** / Fresno chili /
GFO VO VGO / 9

CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF / 9

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy / 14

COBRA

Lump crab meat / cucumber / carrot / eel sauce / avocado / masago /
spicy aioli / DF / 16

MIYAGI

Shrimp tempura** / avocado / tuna* / acevichado sauce / 16

MILLION DOLLAR

Filet* / avocado / cream cheese / tuna* / spicy aioli / eel sauce /
sriracha / scallions / 20

RAINBOW

Hamachi* / unagi / tuna* / salmon* / crab / avocado / masago / GF DF / 22

EYE OF THE TIGER**

Shrimp tempura** / crab / avocado / spicy aioli / eel sauce / spicy tuna* /
masago / DF / 22

SASHIMI PLATE

Tuna* / hamachi* / salmon* / shrimp / house greens / cherry tomatoes /
avocado / GF DF / 18

SPICY TUNA TACOS**

Sweet soy / avocado / masago / micro cilantro / DF / 13

LAND

FILET MIGNON*

USDA Choice / Maître d'Hôtel butter / asparagus / goat cheese whipped potatoes / GF / 42

CHURRASCO STEAK

Marinated USDA Choice Black Angus flat iron* / crispy herb potatoes** / elote / chimichurri / GF DFO / 30

CHICKEN VELOUTÉ

Lightly breaded / prosciutto / sun-dried tomato velouté / mozzarella / balsamic glaze / goat cheese whipped potatoes / haricots verts / 20

CHICKEN MARSALA

Lightly dusted / pan-seared / Marsala sauce / mushrooms / goat cheese whipped potatoes / steamed spinach / 20

CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

SEA

Salmon & mahi mahi can be prepared 'simply grilled'

DYNAMITE SALMON*

Spicy aioli / sesame rice / marinated cucumbers / GF DF / 26

CRAB-CRUSTED HALIBUT

Lemon butter / goat cheese whipped potatoes / steamed spinach / 40

NORCAL CRAB CAKES

Jumbo lump crab meat / lemon butter / goat cheese whipped potatoes / grilled asparagus / GF / 35

SEARED SCALLOPS

Wild-caught / pan-seared / basil cream sauce / cauliflower purée / roasted vegetables / GFO / 36

SIDES

ELOTE

On the cob / cotija / cilantro / GF V / 6

CRISPY HERB POTATOES**

Fried fingerlings / kosher salt / parsley / GF V / 5

ASPARAGUS

Grilled / za'atar-seasoned / GF V / 7

ROASTED VEGETABLES

Oven-roasted / herb seasonings / GF VG / 7

CAULIFLOWER PURÉE

Blanched / blended smooth / béchamel sauce / 5

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings / GF V / 5

CRISPY BRUSSELS SPROUTS

House-fried** / togarashi / kosher salt / 7

SWEET POTATO FRIES**

GF V / 7

FRIES**

GF V / 6

All steaks can be prepared 'simply grilled'

PASTA & GRAINS

Add chicken +8, add shrimp +12, add steak* +18 or salmon* +16

CACIO E PEPE

Bucatini / black pepper / parmesan / exotic mushrooms / truffles / cream / GFO V / 19

BLACKENED CHICKEN PENNE

Red peppers / onion / broccoli / carrots / parmesan cream sauce / GFO VO / 22

HIBACHI STEAK FRIED RICE

Wok-fried rice / flat iron steak* / carrots / sweet soy / scallions / egg / ginger / yum yum / VO / 26

SHRIMP SCAMPI RISOTTO

Seared jumbo shrimp / creamy risotto / scampi sauce / fried garlic / GF / 21

SHORT RIB GNOCCHI

Potato gnocchi / house-braised beef / parmesan / 27

HANDHELDS

Gluten-free bun +1 / add bacon or turkey bacon +2

LOBSTER ROLL

Served warm / 1/4 lb. lobster meat / lemon / Bibb lettuce / brown butter / chives / fries** / market

NAPA BURGER

7 oz. Wagyu beef* / sesame seed bun / crispy onion ring** / Monterey jack / mustard / mayonnaise / avocado / lettuce / fries** / GFO DFO / 17

SMASH BURGER

Wagyu double patty* / American cheese / lettuce / pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries** / sesame seed bun / GFO DFO / 17

IMPOSSIBLE TACOS

Crispy corn tortillas / Impossible® ground beef / spinach / pickled red onions / avocado / almond-avocado "crema" / grilled asparagus / GF VG / 18
-Contains nuts

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring** / lettuce / avocado asparagus / GF VG / 18

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime / soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

3.5

MEXICAN COCA-COLA

355 ml / 4.5

FRENCH PRESS COFFEE

5 / 10

HOT TEAS

Ask your server for today's selection / 3.5

ESPRESSO

Illy® intenso / deeply aromatic / notes of cocoa & dried fruit / rich / full-bodied / 3.5 / 6

CAPPUCCINO

Illy® espresso / thick milk foam / 6

LATTE

Illy® espresso / steamed milk / light milk foam / 6
Milk options include whole, almond and oat

AMERICANO

Illy® espresso / hot water / 6

SAN PELLEGRINO

750ml / Sparkling or still / 7

20% gratuity added to parties of 8 or more.

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