

APPETIZERS

Wood Grilled Shishito Peppers* • 8
Sesame Soy Miso Dressing

Maine Lobster Roll* • 22
Salt & Vinegar House Potato Chips

Prince Edward Island Black Mussels* • 13
Thai Lemongrass Tomato Broth

Grilled Hawaiian Mahi Taco* • 6^{ea}
Curry Slaw, Garlic Yuzu Aioli, Mint, Jalapeño Puree

Lobster Potstickers* • 15
Spicy Miso Butter Sauce

Killer Surf & Turf Fried Rice* • 15
Chicken, Shrimp, Korean Barbeque Beef, Sunny Side Egg

Crispy Calamari* • 14
Chili Basil Dipping Sauce

Lobster Mac* • 19
Creamy Lobster Mornay Sauce, Buttered Ritz Cracker Crumbs

Chilean Sea Bass & Halibut Ceviche* • 15
Avocado, Fire Roasted Tomatoes, Cucumber, Pickled Onion

SALADS

Grilled Caesar* • 13
Baby Romaine, Anchovies, Parmigiano Reggiano, Herb Croutons

The Wedge* • 13
Bacon, Heirloom Tomatoes, Red Onion, Blue Cheese, Egg

Maui Wowie Shrimp Salad* • 16
Goat Cheese, Caper Lime Dressing

Warm Baby Spinach Salad* • 11
Beefsteak Tomatoes, Baby Spinach, Onions, Goat Cheese, Almonds, Pancetta Balsamic Vinaigrette

SEA & SMOKE

MESQUITE SEAFOOD GRILL

FRESH FISH

Misoyaki Roasted Ora King Salmon*..... 36
Szechuan Broccolini, Ginger Citrus Vinaigrette

Chimichurri Grilled Swordfish*..... 36
Israeli Cous Cous, Tomato Confit Vinaigrette

Grilled Sea Scallops*..... 40
Roasted Butternut Squash, Arugula, Grilled Vegetables, Pinot Noir Luxardo Cherry Reduction

Lobster Pot Pie*..... 35
1.25# Maine Lobster, English Peas, Yukon Potatoes, Brandy Lobster Cream Sauce

Pacific Halibut*..... 39
Lobster Mashed Potatoes, Grilled Asparagus, Citrus Herb Veloute

Hawaiian Mahi Mahi*..... 36
Wild Rice Pilaf, Grilled Meyer Lemon Chive Fumet

Chilean Sea Bass*..... 44
Butter Whipped Potatoes, Grilled Asparagus, Black Truffle Lobster Cream Sauce

Fish & Chips*..... 20
North Atlantic Haddock, Sea & Smoke Fries, Tartar Sauce

LOBSTER, CRAB, SHRIMP

The S&S Cioppino* • 49
Black Mussels, Maine Lobster, Sea Scallop, King Crab, Roasted Garlic Grilled Bruschetta

Maine Lobster Tails* • Mkt
Fire Roasted Tomato Scampi Butter Sauce

Alaskan King Crab Legs* • Mkt
Roasted Garlic Mashed Potatoes, Grilled Vegetables, Sea & Smoke Butter Sauce

CHICKEN & STEAK

Wood Roasted Half Chicken* • 27
Garlic Mashed Potatoes, Young Carrots, Broccolini, Bacon Pan Gravy

Mesquite Grilled Filet Mignon* • 45
Wood Roasted Vegetables, Rustic Mashed Potatoes, Fire Roasted Chimichurri

SIDES

Crab Cake “Oscar”* • 19

Maine Lobster Tail* • Mkt

8oz Alaskan King Crab Legs* • Mkt

Salt & Vinegar Chips* • 8

Roasted Brussels Sprouts* • 15
Balsamic, Roasted Garlic

* These foods may be served cooked to order, under cooked or raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu items and prices are subject to change | Cash Cards are not accepted | DO-8621

BY THE GLASS

BUBBLY

6oz 10oz

Zonin Prosecco <i>Italy</i>	8	12
Poema 'Cava Rosé' <i>Spain</i>	9	14

SAUVIGNON BLANC

Benziger <i>Sonoma</i>	8	12
Whitehaven <i>New Zealand</i>	9	14
John Anthony <i>Napa</i>	11	16
Pascal Jolivet <i>Sancerre France</i>	14	20

CHARDONNAY

Bogle <i>California</i>	8	12
Chamisal 'Stainless' <i>Edna Valley</i>	9	14
Kendall-Jackson <i>California</i>	10	15
La Crema <i>Monterey</i>	11	16
Hartford Court <i>Russian River</i>	15	22

MORE WHITES

Scarpetta Pinot Grigio <i>Friuli, Italy</i>	9	14
Kung Fu Girl Riesling <i>Columbia Valley</i>	11	16

ROSÉ

6oz 10oz

Honoro Vera, <i>Spain</i>	9	14
The Palm <i>Provence, France</i>	11	16

PINOT NOIR

Hahn <i>Monterey</i>	9	14
Meiomi <i>California</i>	12	18
Elouan <i>Willamette</i>	12	18
Belle Glos 'Balade' <i>Santa Maria</i>	15	22

CABERNET

Bogle <i>California</i>	8	13
Treana <i>Paso Robles</i>	10	15
Juggernaut <i>California</i>	11	16
Quilt <i>Napa</i>	14	20
Austin Hope <i>Paso Robles</i>	15	22

RED BLENDS

Santa Cristina <i>Tuscany</i>	9	14
8 Years in the Desert <i>California</i>	15	22

SIGNATURE

Hh Rg

Ocotillo Sazerac	8	10
<i>Buleit Rye Whiskey, Absinthe, Muddled Berries</i>		
French 75	8	10
<i>Aviation Gin, Lemon, Agave, Prosecco</i>		
Lavender Martini	8	10
<i>Dee Eddie, Elderflower Liqueur, Lavender Simple Syrup</i>		
L.J. Martini	8	10
<i>Smirnoff Raspberry Vodka, Fresh Lemon, Agave, Raspberry Liqueur</i>		
Paper Plane	8	10
<i>Old Forester Bourbon, Aperol, Amaro, Lemon Juice</i>		

SELTZER & WATER

High Noon Hard Seltzer	6
<i>Assorted Flavors</i>	
CENTR	7
<i>Sparkling CBD Water</i>	
<i>30mg of CBD (NA)</i>	
Purely Sedona	6
<i>Artesian Water</i>	
<i>Still or Sparkling (750ml)</i>	

HOPS & BARLEY

DRAFT

Stella Artois <i>Leuven, Belgium</i>	6
Blue Moon <i>Golden, Colorado</i>	6
Kilt Lifter <i>Scottish Ale Tempe, Arizona</i>	6
Union Jack IPA <i>Paso Robles, California</i>	6
Salty Crew <i>Blonde Ale Imperial beach, Cal.</i>	6
Bud Light <i>St. Louis, Missouri</i>	5

BOTTLE

Lagunitas IPA <i>Petaluma, California</i>	6
Corona <i>Mexico City, Mexico</i>	6
Dos XX Lager <i>Monterrey, Mexico</i>	6
Coors Light <i>Golden, Colorado</i>	5
Michelob Ultra <i>St. Louis, Missouri</i>	5
Miller Lite <i>Milwaukee, Wisconsin</i>	5
Angry Orchard Cider <i>Walden, New York</i>	6
St. Pauli Girl <i>Bremen, Germany (NA)</i>	6