

# Gluten Sensitive

Pacific Catch 

## Starters

### Sea Bass Skewers\* 16.95

Glazed Chilean sea bass, pineapple pico de gallo, pickled Fresno peppers, arugula

### Serrano Ahi Poke\* 14.95

yellowfin ahi tuna, sriracha aioli, sweet onion, serrano chile, special gluten free tortilla chips

### Baja Shrimp Ceviche\* 14.95

shrimp, avocado, lime marinade, special gluten free tortilla chips

### Guacamole & Chips 13.95

special gluten free tortilla chips

## Sushi

### Steamed Edamame 6.95

### Sashimi Hand Rolls

single 5.95 trio 15.95

Pacific Yellowtail\* | Spicy Salmon\*

### Spicy Tuna Roll\* 13.95

serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds

### California Roll 15.95

real crab salad, avocado, cucumber, sesame seeds

## Mains

### Chopped Louie Salad

Lobster 29.95 | Shrimp 24.95 | Combo 34.95

avocado, asparagus, egg, cherry tomato, tobiko, wasabi Louie dressing, romaine

### Chilean Sea Bass Salad\* 29.95

grilled skewers, orange, jicama, pickled onions, cilantro, pepitas, queso fresco, organic greens, red quinoa

### Grilled Lobster Tail 37.50

broccolini, mashed potatoes, chimichurri

### Taco Platter two 19.95 | three 24.95

black beans, salsa, special gluten free tortilla chips

–Grilled Chilean Sea Bass | Pineapple Salsa

## Bowls

### West Coast Style 23.95

#### Grilled Salmon\*

roasted cauliflower, avocado, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa, organic greens

#### Mexican Grill 22.95

#### Seared Shrimp\*

Mexican corn, black beans, pico de gallo, guacamole, cotija cheese, tomatillo dressing, brown rice, organic greens, special gluten free tortilla chips

## Dessert

### Scoop of Gelato 6

dulce de leche, vanilla

## From the Grill

### FISH

#### Salmon\* | 29.95

Patagonia, Chile

#### Kanpachi\* | 34.95

Kona, Hawaii

#### Barramundi Sea Bass\* | 29.95

Vân Phong Bay, Vietnam

#### Market Fish | MP

Ask your server

### STYLE

#### Hawaiian Sea Salt

red alaea salt, citrus oil

#### Asian Herb Chimichurri

fresh herb-garlic marinade

#### Passion Fruit Glaze

grilled pineapple salsa

### SIDES

select two from below

## Veggies & Sides 7.95

### Grilled Asparagus

### Herb-Garlic Eggplant

### Chile-Miso Broccolini

### Mexican Corn

### Mashed Potatoes

### Sushi or Brown Rice 4.95

## Vegan

### Starters & Sides

Guacamole & Chips 13.95

Steamed Edamame 6.95

Herb-Garlic Eggplant 7.95

Regular Fries 7.95

Sweet Potato Fries 7.95

Sushi or Brown Rice 4.95

### Bowls

#### West Coast Style

#### Marinated Grilled Tofu 21.95

roasted cauliflower, avocado, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa, organic greens



### ALLERGENS & INGREDIENTS

Our gluten free and vegan items are made in an active kitchen therefore cross contamination may occur.

\* May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.