

## Light Fare

Rock Lobster and Mango Salad 48  
With Citrus Vinaigrette

Nice Salad 32  
Chopped Iceberg with Tuna, Green Beans,  
Hard Boiled Eggs, Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!  
With Chicken 29  
With Shrimp 38

Crispy Caesar Salad  
With Chicken 29  
With Shrimp 38

Charlie's Chopped Cobb Salad 36  
Fresh Ahi Tuna, Bacon, Onions and  
Wasabi Chive Dressing

Crab Louie 38  
Jumbo Lump Crabmeat, Wedge Tomatoes  
Cucumber with Marie Louise Dressing

## Traditional Dinners

Norma's Burger 32  
With Nueske's Bacon, Provolone Cheese,  
Truffle Aioli and Curry Ketchup

Fajita a la Gringo 38  
With Onions, Guacamole and Black Beans

Hanger Steak with Green Peppercorn Sauce 41

Nonna's Wagyu Lasagna 36  
Traditional Homemade Lasagna

JC's Fried Chicken Sandwich 29  
Jidori Chicken, Cabbage Slaw, Homemade Pickles  
and Spicy Aioli

Chicken Paillard 28  
With Arugula, Radicchio, and Parmesan Salad

Pan Seared Salmon 38  
With Mushrooms, Bacon, Peas, Olives and Sauce Vierge

Real Tuna Salad Sandwich 28  
On Multigrain Bread

Chunks of Lobster Swimming  
in Cheesy Macaroni 38

Claw's & Chip's Gone Fishing 42  
Lobster and Mahi Mahi on Board, Like Fish 'n Chips

Pancho's Crispy Fish Tacos 32  
With Chipotle Salsa and Pickled Onions

Chipotle Portobello Vegan Tacos 29   
With Shredded Cabbage, Lime Aioli  
Red Salsa and Pickled Red Onion

## Bubbly and Wine

Jeio, Prosecco Valdobbiadene Superiore "DOCG" 17gl/85  
Veneto, Italy

Ruinart "Blanc de Blancs" Brut 35gl/150  
Champagne, France NV

Domaines Ott Château de Selle Rosé "Cru Classé" 36gl/595  
Côtes De Provence, France

Jermann, Pinot Grigio 18gl/79  
Venezia Giulia, Italy


Domaine Vincent Delaporte, Sancerre 23gl/115  
Loire Valley, France

Martinelli "Bella Vigna", Chardonnay 19gl/90  
Sonoma Coast, California

## The One That Didn't Get Away

Traditional Egg Benedict 29

Flat as a Pancake Crabcake 33  
Spiced with Habañero Pepper  
Served with Dill Yogurt Mustard Sauce

Vegan "Crab" Cakes 33   
With Lions Mane Mushroom, Edamame  
Corn Succotash and Green Goddess

## Daily Specials

### Monday

Pawan's Butter Chicken 35  
Served with Basmati Rice, Papadum, and Raita

### Tuesday

Crispy Skin Branzino 36  
With Lemon Wedge Potatoes,  
Asparagus Lemon, Lemon Beurre Blanc

### Wednesday

Frutti di Mare Pasta 42  
With Shrimp, Bay Scallops, Mussels, Tomato Sauce, Fresh Basil

### Thursday

Truffle Grilled Cheese Sandwich 24  
With Tomato Bisque

### Friday

Soft Shell Crab BLT 36  
With Yuzu Kosho Spread, Old Bay Fries

### Saturday

Linguine alle Vongole 36  
With Clams, Garlic-White Wine Sauce

### Sunday

Steak Sandwich 38  
With Mushroom Ragù, Chimichurri, Horseradish and Mayo

## Best Till Last

Carrot Cake 15

Norma's Doughnuts 18  
With Lemon Curd and Vanilla Bean Cream

Bananza 26  
Banana Custard, Choco Crumbled

Cristom "Mt. Jefferson Cuvée", Pinot Noir 36gl/120  
Eola-Amity Hills, Willamette Valley, Oregon

LAN "Gran Reserva", Tempranillo 24gl/95  
Rioja Alta, Spain

L'Ecole No. 41, Cabernet Sauvignon 28gl/105  
Columbia Valley, Washington

## Without the Spirit

Zéro Mojito 17  
Mint, lime, and sparkling citrus

## Pies Galore Pie Shake 15

Build your own!  
Choose from the following:

ICE CREAM:  
Vanilla  
Chocolate  
Strawberry  
Caramel

FILLING:  
Apple  
Banana  
Blueberry  
Key Lime  
Locally Grown California Dates

TOP & BOTTOM:  
Pecan Crisp  
Oatmeal Crumble  
Graham Cracker Crust  
Pie Crust



**Vegan**

**GF** Gluten-Free

For the comfort of all guests, please use headphones for personal devices and take phone calls outside the dining room.

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.

