

Starter Plates

LOKI-LOKI TUNA POKE*

Ahi tuna and guacamole Napoleon
with flatbread 16.50

PACIFIC GROVE ARTICHOKE

Marinated and char-grilled with
lemon tarragon aioli 11.00

MONTEREY HARVEST SALAD

California baby greens, heirloom tomatoes,
pepitas, dried cranberries, Meyer
lemon vinaigrette 8.00

TOMMY'S WORLD FAMOUS COCONUT SHRIMP

Papaya-mango chutney 16.50 / 11.50

CAPISTRANO CRAB CAKES

Dungeness crab, orange coconut
crust, Meyer lemon mango aioli 13.50

BIG ISLAND GOAT CHEESE

Warm, macadamia nut encrusted,
mango salsa, flatbread 12.00

NOB HILL CAESAR

Whole romaine hearts, Pecorino Romano cheese,
garlic croutons 7.50

SANTA MONICA SLIDERS*

American Kobe beef with dry aged jack,
tomato jam and Maine sea scallop with
chipotle aioli, basil and Asian slaw 12.50

COOPER ISLAND CRAB BISQUE

Sherry and lump crab meat 10.00 / 7.00

TORTOLA TORTILLA SOUP

Ground corn tortillas and grilled
chicken 8.00 / 6.00

Seafood Plates

HALF MOON BAY HALIBUT*

Lightly crusted, fingerling potatoes, rainbow
carrots, lemon beurre blanc 33.50

OLD SAN JUAN SHRIMP AND SCALLOPS*

Coconut rice with coconut-curry sauce 29.50

LOBSTER COVE GRILLED CHEESE

Maine lobster, 3 cheeses, sourdough bread,
with heirloom tomato soup 17.50

PACIFIC PALISADES SOLE

Pan roasted, risotto, yuzu lilikoi
butter sauce 24.00

PEBBLE BEACH PASTA

Caribbean spiced jumbo shrimp, angel hair,
oven dried tomato, cippolini onions, spinach
and garlic wine sauce 24.00

TORREY PINES TUNA SALAD*

Sushi grade Ahi tuna, jicama, green apple,
wasabi ponzu 17.50

Other Plates

GOLDEN STATE FLAT IRON STEAK

Pan-roasted prime beef, locally grown
roasted vegetables, natural sauce, garlic
smashed potatoes and Maytag blue cheese 29.50

SABA STEAK SALAD*

Char-grilled beef tenderloin, shiitake mushroom
chips, tamarind vinaigrette 18.50

KALIFORNIA KOBE CHEESEBURGER*

Snake River Farms American Kobe beef,
dry aged jack, tomato jam, watercress,
guacamole and fries 15.50

TOMMY'S RIB RACK

Baby back pork ribs, blackberry
brandy BBQ sauce and fries 29.50 / 19.50

SANTA CATALINA FILET*

Char-grilled Creekstone Farms beef tenderloin,
fingerling potatoes, baby arugula and
balsamic butter 36.00

SANTA CRUZ CHICKEN SALAD

Petaluma Farms organic roasted white and dark
chicken, heirloom tomatoes, pepitas,
dried cranberries, mango, Meyer
lemon vinaigrette 16.50

CHANNEL ISLAND CHICKEN

Grilled and smoked supreme cut breast,
mango-mustard glaze, garlic smashed
potatoes, string beans 19.50

Sweet Plates

MULHOLLAND MALTED

Chocolate malted pie in a chocolate cake
with fresh malted whipped cream 10.00

KEY WEST KEY LIME PIE

The real deal – with fresh whipped cream 8.00 / 6.00

RED CARPET CAKE

Vanilla bean cream cheese frosting 10.00

PINA COLADA CAKE

Myers Dark Rum, pineapple, white
chocolate mousse 10.00 / 6.00



**Consuming raw or less than fully cooked meats, poultry, eggs or fish
may increase your risk of food-borne illness, especially if you have certain medical conditions.*