

Starter Plates

LOKI-LOKI TUNA POKE*

Ahi tuna and guacamole Neapolitan with flatbread 16.50

PACIFIC GROVE ARTICHOKE

Marinated and char-grilled with lemon tarragon aioli 11.00

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

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

PACIFIC PALISADES SOLE

Pan roasted, risotto, yuzu lilikoi butter sauce 24.00

CORONADO CRAB & AVOCADO SALAD

Dungeness crab, tomato, avocado, feta, lime caper honey vinaigrette 17.00

TORREY PINES TUNA SALAD*

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

NOB HILL SEAFOOD CAESAR

Whole romaine hearts, Pecorino Romano cheese, garlic croutons with shrimp or fin fish 15.50 / 16.50

LOBSTER COVE GRILLED CHEESE

Maine lobster, 3 cheeses, sourdough bread, with heirloom tomato soup 18.50

BIG SUR SWORDFISH SANDWICH*

Tomato relish, lemon tarragon aioli and Asian slaw 18.50

PEBBLE BEACH PASTA

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

Other Plates

TOMMY'S RIB RACK

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

CAPO BEACH CHICKEN SANDWICH

Tomato, avocado, mango aioli and sweet potato fries 13.50

HABANA CABANA PORK SANDWICH

Slow roasted pulled pork, blackberry brandy BBQ sauce and fries 13.50

PARADISE NATION BACON CHEESEBURGER*

Prime beef, Tillamook cheddar, hickory smoked bacon, honey onions and fries 13.50

CHANNEL ISLAND CHICKEN

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

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

GOLDEN STATE FLAT IRON STEAK

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

SANTA CRUZ CHICKEN SALAD

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

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 8.50 / 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.*