

Appetizers

SESAME AHI

Sesame encrusted ahi tuna, seared and served rare with wasabi, ginger, and soy sauce, garnished with an Asian slaw / 19.95

AHI POKE

Soy and sesame-infused ahi, green onion, chopped macadamias, mixed leaves and crispy wontons / 18.95

CALAMARI PICATTA

Tender breaded calamari steak, with a lemon, caper and garlic butter sauce / 17.95

CRISPY POT STICKERS

Chicken and pork filled pot stickers served with a Thai chili sauce / 14.95

AHI TACOS

Raw ahi tuna, shredded cabbage, avocado, scallions, pickled red onion, topped with a sesame vinaigrette, folded into taro root shells / 14.95

COCONUT SHRIMP

Coconut-encrusted prawns on a bed of mixed greens with Thai chili dipping sauce / 15.95

CRISPY CALAMARI RINGS

Lightly breaded, seasoned and served with marinara sauce / 13.95

QUESADILLA

Your choice of carnitas or farmstand veggies, with jack and cheddar, black beans and cilantro in a flour tortilla, with fresh salsa, sour cream and guacamole on the side / 16.95

WEST END WINGS

Traditional Buffalo style or sweet and spicy mango, with carrots, celery and cool ranch dip / Doz. 17.95 / Half Doz. 10.95

HARBOR REEF HUMMUS

Traditional style served with sliced cucumbers, olives, feta, pepperoncini and warm pita / 12.95

HOUSE MADE CHIPS & SALSA

Everyone's favorite tapas twosome, made fresh daily / 9.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.