

SMALL PLATES & SHAREABLES

seasonal oysters* mignonette, horseradish cocktail sauce	3ea
new england clam chowder bacon crumb, chives	8.00
mixed greens salad cucumber, cherry tomato, lemon vinaigrette	8.00
lime poached shrimp piquillo horseradish pesto, cilantro	9.00
crab deviled eggs* salmon caviar	12.25
pei mussels garlic, shallot, herbs, fresno chile, preserved lemon	9.00
ceviche* mango, coconut, serrano, lime, cilantro, tomatoes, taro chips	13.50
spicy tuna on crispy rice* sriracha aioli, sweet soy, serrano, radish, scallion	8.50
point judith calamari mediterranean-style, lemon oil, parmesan, kalamata olives, sambal	9.00
jumbo lump crab cake citrus whole grain mustard sauce	18.75
shishito peppers toasted sesame seeds, bonito flakes	9.00
veggie roll asparagus, daikon, cucumber, avocado, spicy aioli	14.00
spicy tuna roll avocado, green onion, tobiko, spicy aioli	15.75
rainbow roll hamachi, salmon, tuna, crab, cucumber, avocado	16.25

SIDES TO SHARE

malt vinegar chips	5.00
kohlrabi slaw point coleslaw dressing	5.00
french fries	5.00
roasted fingerling potatoes whole garlic confit, olive oil	6.00
skillet mac & cheese cavatappi, aged cheddar, mascarpone, potato crunch	10.00
roasted golden beets sweet butter, maldon salt	8.00
brussels sprouts anchovy butter, shaved grana padano, pinenuts	8.00

JOIN US FOR
HAPPY HOUR
M-F 3.30 - 6.30

SALADS & BOWLS

grilled caesar romaine, torn croutons, grana padano add chicken 6 shrimp 7 salmon 8	10.00
brussels sprouts & red quinoa dried blueberries and cranberries, smoked almonds, shaved manchego	10.00
lime poached shrimp cobb bacon, bleu cheese, egg, avocado, tomato, green goddess	16.75
ahi tuna poke bowl* kimchi rice, wakame, shiitake, mango, avocado, cucumber, furikake, sriracha aioli	15.75
salmon avocado bowl* local greens, sweet soy, daikon, carrot, crisp wonton	14.00
chef's farm farro bowl local farm veggies, champagne vinaigrette, fennel fronds	11.00

1/2 sandwich combo

your choice of

shrimp po' boy, grilled ahi sandwich,
salmon tartine

with your choice of mixed green salad or chowder

14.50

SANDWICHES *choice of chips, kohlrabi slaw or fries*

smoked salmon tartine* soft herb salad, baguette, jersey milk ricotta, pickled onion	14.00
popcorn shrimp po' boy split top bun, grilled corn remoulade, lettuce, tomato, slaw, spicy mayo	13.00
grilled ahi tuna sandwich* marble rye, green peppercorn aioli, spinach, tomato, onion jam, swiss	14.00
the point burger* pimento cheese, lettuce, tomato, onion, pickles, point sauce	14.75
crispy thai fish tacos cilantro ginger slaw, sriracha aioli	13.75
new england lobster roll split top brioche bun, mayo, celery	28.50

ENTRÉES

atlantic salmon pan-seared, artichoke hearts, blistered tomatoes, caper berries, lemon beurre blanc	23.75
idaho snake river trout grilled, cajun spices, kohlrabi slaw, remoulade sauce	18.25
seared california halibut heirloom tomatoes, fennel salad	24.75
barramundi pan-seared, bok choy, cantonese sauce	24.50
crispy fish & chips cod, remoulade sauce	17.75
linguine & clams garlic, shallots, chili, spanish chorizo	18.50