



APPETIZERS

FIRE GRILLED ARTICHOKE

Steamed & Grilled Artichokes • Lemon Aioli • 15.95 GF

MAHI MAHI SPRING ROLLS*

Mahi Mahi • Mango Avocado Salsa

Huli Huli Sauce • 15.95

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE.

Ahi Tuna • Asian Slaw • Sriracha Aioli • 17.95

CRISPY CALAMARI

Fried Calamari • Homemade Potato Chips

Sichuan Aioli • Basil • Arrabiata Sauce • 16.95

COCONUT SHRIMP

Crispy Rice Noodles • Pineapple Mizo Glaze

Pickled Carrots • Cilantro • Iceberg Lettuce • 16.95

CRAB STACK*

Blue Crab • Ahi • Mango & Papaya Salsa

Avocado • Cucumber • Pickled Ginger Vinaigrette

Macadamia Nuts • Taro Chips • 22.95 GF

SOUPS & SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE.

Creamy Chowder • Clams • Potatoes • Bacon

Cup 8.95 • Bowl 10.95

HEIRLOOM GAZPACHO

Chilled Yellow Heirloom Tomatoes • Cucumbers • Chives

Red Bell Peppers • Avocado • Ciabatta Crostini • 10.95

THE COVE SUMMER SALAD

Baby Greens • Kale • Watermelon • Honeydew

Cinnamon Walnuts • Sherry Vinaigrette • Goat Cheese

Shaved Brussels Sprouts • 13.95 GF

MEDITERRANEAN SALAD*

Baby Mixed Greens • Mixed Quinoa • Kalamata Olives

Feta Cheese • Roasted Tomatoes • Cucumber • Figs

Meyer Lemon Vinaigrette • 14.95 GF

SEARED AHI SALAD*

Mixed Greens • Seared Ahi • Thai Basil • Avocado

Crispy Wontons • Green Onions • Daikon Sprouts

Macadamia Nuts • Mango • Passion Fruit Vinaigrette • 20.95

BEACHCOMBER LUNCH ENTREES

MAHI MAHI TACOS*

Mahi Mahi • Guacamole • Pico de Gallo • Cabbage

Cilantro Crema • Pickled Onions • Achiote • Lime

Flour Tortillas • Cole Slaw • 17.95

GRILLED SHRIMP TACOS*

Pacific Shrimp • Flour Tortillas • Cabbage

Cotija Cheese • Chipotle Aioli • Guacamole

Mixed Green Salad • Lime Vinaigrette • 19.95

ALASKAN COD FISH & CHIPS

Beer Battered Alaskan Cod • Homemade Potato Chips

Housemade Tartar Sauce • 18.95

PAN ROASTED OPAH*

Blackened Opah • Pineapple Mizo Glaze

Coconut Rice • Asparagus • 24.95

MAINE LOBSTER CLUB*

Diced Maine Lobster Tarragon Salad • Tomato

Avocado • Bacon • Lettuce • Mango Aioli

Toasted Brioche Bread • Fries • 22.95

ALBACORE TUNA MELT & SOUP*

White Albacore Tuna • Herb Aioli • Diced Red Onions

Artisan Sourdough • White Cheddar Cheese

Cup of Tomato Bisque with Bleu Cheese • 15.95

BUTTERMILK FRIED CHICKEN SANDWICH

Chicken Breast • Pepper Jack Cheese • Bacon

Honey Mustard Slaw • Sliced Pickles • Avocado

Caramelized Bun • Fries • 16.95

TURKEY CLUB SANDWICH*

Oven Roasted Turkey • Bacon • Brie Cheese • Apricot Jam

Arugula • Cranberry Pecan Baguette • Mixed Green Salad

Meyer Lemon Vinaigrette • 15.95

BEACHCOMBER KOBE BURGER*

Half-Pound of American Kobe Beef • Bacon • Lettuce

Tomato • Onion • Sun-Dried Tomato Aioli

Choice of Cheese • Caramelized Bun • Fries • 18.95

ZUCCHINI FETTUCINI

Fresh Zucchini "Pasta" • Roasted Tomato Basil Sauce

Seasonal Vegetables • Feta Cheese • 18.95 GF

THE "BEYOND MEAT" VEGAN CHEESEBURGER

Vegan Patty • Veganasie Mayo • Vegan American Cheese

Lettuce • Tomatoes • Red Onion • Pickle • Vegan Bun

Mixed Green Salad • 17.95

Entrée Split Charge 5.00 * An 18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.