



THE GRANARY

Small Plates

AGUACHILE * 🌱	17
<i>marinated shrimp, lime, lemon, cilantro, parsley, avocado, housemade wonton crisps</i>	
CRUDO * 🌱🌱🌱	MP
<i>chef's fresh daily fish selection</i>	
OLIVES & ALMONDS 🌱🌱🌱	13
<i>marcona almonds, kalamata olives, castelvetrano</i>	
EMPANADAS	15
<i>three, duck bacon, sweet corn, cream cheese, agave bbq sauce</i>	
STEAK TIDBITS	14
<i>6-ounce steak bites, agave bbq or house teriyaki</i>	

TACOS	17
<i>two mix or match, flour tortillas, served with guacamole, tomatoes, red onion, sour cream and salsa fresca</i>	
FISH - beer battered & fried mahi mahi	
SHRIMP - baja seasoned grilled tiger shrimp	
BEEF - braised and shredded tenderloin, smoked paprika	
AHI TOSTADAS * 🌱	17
<i>three mini wonton crisp shells, local microgreens, ahi tuna, jalapeno, avocado, spicy mayo, eel sauce, cured egg yolk. Add one tostada - \$8</i>	
FETA DIP	16
<i>whipped feta cheese, marinated cherry tomatoes, castelvetrano olives, balsamic & olive oil drizzle, homemade crostinis</i>	

Handhelds

MEATBALL SUB	16
<i>housemade meatballs, burrata, smoked marinara, fresh baguette, papas fritas</i>	
SEAFOOD ROLLS	
<i>choice of protein, butter, lettuce, tomato, pickle, kewpie mayonnaise, blackening seasoning, brioche roll, papas</i>	
Lobster ~ 32, Fried Oyster ~ 22, Crab ~ 30, Shrimp ~ 16, Fish ~ 16	
SHREDDED BEEF BURRITO	17
<i>large flour tortilla stuffed with braised beef tenderloin, red onion, tomatoes and served with papas fritas, salsa fresca, and nacho cheese</i>	

MAHI AHI SLIDERS	16
<i>two 3-ounce sliders, blend of mahi mahi and bigeye tuna, blackening seasoning, housemade tarter sauce, tomatoes, slaw, papas fritas</i>	
GRANARY SUB	16
<i>imported traditional italian meats, burrata, arugula, tomato, dijon mustard, sourdough, oapas fritas</i>	
RIBEYE CHEESESTEAK SANDWICH	16
<i>roasted ribeye grilled in beef tallow and shallots, finished with house fresno chile nacho cheese</i>	
50/50 BURGER	17
<i>8-ounce house blend of beef tenderloin & bacon, smoked cheddar, lettuce, tomato, pickles, red onion, housemade brioche bun, kewpie mayo, papas fritas</i>	

Shareables

NAAN FLATBREADS	15
<i>Meatball - mediterranean inspired meatball, burrata, housemade smoked marinara sauce, parmesan, parsley</i>	
<i>Burrata Caprese - Seasonal heirloom cherry tomatoes, burrata, balsamic glaze, local basil, parsley</i>	
P.E.I. MUSSELS	17
<i>iberico sofrito shallot, garlic, red bell pepper, paprika, lime, parsley</i>	
CRAB STACK	30
<i>shredded king crab, mango, cucumber, chutney, avocado, truffle chips</i>	

WORLDLY CHARCUTERIE	33
<i>collection of meat and cheeses from around the world, housemade hummus, housemade crostini, piparras peppers, dates, chef seasonal vegetables, fruit, spiced honey</i>	
GRILLED OCTOPUS 🌱🌱	38
<i>two grilled tentacles, smoked marinara, charred castelvetrano olives, blistered cherry tomatoes</i>	
TUNA PIZZA	32
<i>thinly sliced bigeye tuna flown in fresh from Honolulu, fried flour tortilla, ponzu aioli, radish microgreens, white truffle oil</i>	

Garden of the Coast

BURRATA CAPRESE SALAD	10
<i>seasonal heirloom tomatoes, burrata, pink peppercorn, pomegranate</i>	
NICOISE SALAD * 🌱	19
<i>seared tuna, house lettuce blend, french vinaigrette, potato, fermented green beans, soft boiled egg, cherry tomato</i>	
LOUIE SALAD 🌱	18
<i>butter lettuce, louie dressing, pancetta, soft boiled egg, shrimp, cherry tomato</i>	

GRANARY SALAD 🌱🌱🌱	17
<i>tender greens and arugula, artichoke, kalamata olives, black truffle, piparra peppers, marcona almonds, house truffle vinaigrette</i>	
RIBOLLITA SOUP	9
<i>san marzano tomatoes, cannellini beans, white wine, garlic, garnished with onion, kale, olive oil, parmesan</i>	
SMOKED SEAFOOD CHOWDER	14 ~ Cup 🌱
<i>shrimp, clams, squid, smoked cream, potatoes</i> 19 ~ Bread Bowl	

Salad Add-Ons: 6oz Filet ~ 25
Grilled Chicken ~ 8 1/2 lb Grilled Shrimp ~ 16

🔥 Spicy 🌱 Gluten 🌱 Dairy free 🌱 Vegan