Specials

She-Crab Soup

House-made, crab meat, sherry, parsley.
A signature NAPA Kitchen and Wine featured dish
• cup $7.9 | bowl $14.9 •

Seared Scallops

Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn. GF $35.9

Seasonal Catch: Mahi-Mahi

Certified sustainable. Choice of topping and two house-made sides. GF $25.9

Seaside Pasta

Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms. GFO VO $26.9

Crème Brûlée

House-made vanilla custard, caramelized raw sugar crust. GF V
$9.9

Afterlife Elixir

Ilegal mezcal, Midori, lime, simple, volcanic salt rim. $14
• bright + smoky •

Pallini Limoncello Liqueur

$10
• bright + sweet •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your rise of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.
**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.