

MATT'S BRUNCH MENU

Served 11am to 5pm

- French Toast & Waffle Bowl** served with complimentary side of fruit **\$15**
Melba sauce and cream cheese stuffed French toast a stack of waffles slathered with maple syrup, finished with whipped cream, sliced strawberries, blueberries, and powdered sugar. Add panko chicken \$5
- American Style** served with hash browns and complimentary side of fruit **\$12**
Three eggs your style and a choice of bacon or sausage with toast.
- Meaty Omelet** served with hash browns and complimentary side of fruit **\$18**
Sausage, bacon, ham, onion, mushroom, cheddar, and mozzarella.
- Veggie Omelet** served with hash browns and complimentary side of fruit **\$15**
Spinach, artichoke, bell peppers, diced tomatoes, mushroom, onion, mozzarella, and pepper-jack.
- Sirloin Steak & Eggs** served with hash browns and complimentary side of fruit **\$16**
8oz Angus sirloin, 3 eggs your style, and balsamic cucumber & tomato salad

Appetizers

- Cheesy Deliciousness** **\$12**
Toasted bread bowl filled with crab and shrimp au gratin OR spinach and artichoke cheesy dip.
- Shrimp Cocktail** **\$11**
Six large shrimp served with homemade cocktail sauce and lemon
- Veggie Spring Rolls** **\$6**
Three spring rolls served with HOT Chinese mustard and sweet chili sauce
- Crunchy Pork Dumplings** **\$8**
Seven dumplings topped with a sweet chili sauce
- Casbah Wings** **\$9**
One pound of whole chicken wings (6-8 pieces).
Choice of sauce: Korean BBQ, Thai BBQ, Chipotle BBQ, Hot Habanero, Buffalo

Salads

All salads are made from our spring mix:
a blend of petit red and green leaf lettuce, Lolo rosso, oak leaf,
carrot strips, red cabbage, radish, tomatoes, and cucumber slices.

House Made Dressings:

Ginger Cilantro ~ Tropical Mango ~ Mustard Vinaigrette ~ Blue Cheese ~ Garlic Lime Chili ~ Sesame Tofu

- Original Warm Nuted Goat Cheese Salad (since 1996)** **\$13**
Goat cheese round encrusted with peanuts, almonds, and cashews. Served atop our spring mix with toasted pita points and our homemade ginger cilantro vinaigrette. Addon proteins available.
- Trio Fish Salad** **\$22**
2.5 oz filets of Mahi, Salmon, and 'fish of the day' served atop our spring mix with choice of dressing.
- Fish Salad** **Fish of the day** **\$MP**
6 oz filet can be served grilled or blackened. Served atop our spring mix with choice of dressing.

Burgers & Sandwiches

All burgers and sandwiches served with our signature sidewinder fries

- Seaside Burger** **\$13**
8oz patty topped with blue cheese, bacon, lettuce, tomato, and pickle.
- Falafel Sandwich** **\$12**
Seasoned chickpea patty with tzatziki sauce and tomato pickle relish.
- Chicken Panini** **\$13**
Grilled chicken, spinach, artichoke, sundried tomatoes, and pepper jack cheese on ciabatta.
- Fish Sandwich** **Fish of the day** **\$MP**
Can be prepared grilled or blackened with lettuce, tomato, and remoulade.

20% gratuity will be added for parties of 6 or more people

SUSHI MENU

~some items may require longer preparation~

APPETIZERS

EDAMAME-steamed soybeans and kosher salt	6
SEAWEED SALAD- green veggies from the sea tossed with sesame oil and chili	7
TUNA DEPTH CHARGE- tuna slices wrapped around seaweed salad with habanero paste*	10
SUSHI OR SASHIMI SAMPLER – 5pcs of chef’s choice*	11
PANKO SHRIMP- 6 pcs fried panko shrimp with the sweet chili sauce and pineapple salsa	12
PEPPER SEARED TATAKI- choice of tuna or salmon with sesame seeds, ponzu sauce and scallions*	15
POKE – choice of tuna or salmon with signature spicy poke sauce, seaweed salad and shredded nori*	14

SPECIALTY ITEMS *choice of miso soup or a sushi salad (one per order)*

STUDY IN TUNA- spicy tuna roll, maguro nigiri, and pepper seared tuna sashimi. A LOCAL FAVORITE*	21
MONSTER-HOLE-BOWL- chef’s choice of nine delicious sashimi items over seasoned rice*	31
SURF BOARD – 6 pcs of chef choice nigiri, 9 pcs of chef choice sashimi, with your choice of 1 signature roll, and 1 traditional roll*	41

SIGNATURE ROLLS

GARNET AND GOLD- spicy tuna, krab, grn onion topped with tuna, tempura flakes, ponzu, sriracha, masago mayo, eel sauce & masago*	17
RAINBOW- variety of sliced fish and shrimp arranged on top of California roll*	13
G-LAND- tuna and salmon inside, topped with tuna and salmon and salmon eggs*	18
VOLCANO- baked krab, salmon, and whitefish on top of California roll with eel sauce, green onion, and masago	15
DRAGON-panko shrimp, masago mayo, green onion, and asparagus, topped with eel, avocado, and eel sauce	16
BEAUTY & THE BEAST – cream cheese, avocado, masago & krab salad topped w/ toasted eel and tuna*	16
ANDY IRONS- panko shrimp, avocado, cucumber, masago mayo, and sriracha, topped with pickled ginger, pepper seared tuna, masago mayo, eel sauce, green onion, and masago*	17
CRUNCHY TUNA or SALMON – cream cheese, avocado, masago lightly tempura fried, topped w/ eel sauce, masago mayo & krab salad*	18
MESSY JESSY- panko shrimp, cream cheese, avocado, cucumber, topped w/ baked seafood, green onion, eel sauce and masago	18

TRADITIONAL ROLLS or TEMAKE STYLE (hand roll)

KAPPA- cucumber with seaweed outside	6
AVOCADO- avocado, sesame seeds with rice outside	8
FAT VEGGIE- avocado, seaweed salad, cucumber, and shredded vegetables, seaweed outside	7
CALIFORNIA- krab, avocado, cucumber, sesame seeds and masago	8
TEKKA- fresh tuna with seaweed outside*	9
BAGEL- salmon, cream cheese, sesame seeds and cucumber*	9
M.P.D- steamed shrimp, krab, avocado, green onion, sesame seeds and spicy ginger sauce	7
PHILADELPHIA- smoked salmon, cream cheese, sesame seeds and cucumber	9
NEW YORK- tuna, cream cheese, sesame seeds and avocado*	10
SPICY YELLOWTAIL- yellowtail, green onion, sesame seeds and masago mayo*	10
CRUNCHY SHRIMP- panko shrimp, cucumber, avocado, and masago, seaweed outside	10
EEL- toasted eel, masago, avocado, cucumber, sesame seeds and eel sauce	10
SPICY TUNA- tuna with red chili paste, green onion, and sesame seeds*	10

NIGIRI/SUSHI BY THE PAIR

MAGURO- tuna*	9
SAKE- salmon*	7
HAMACHI- yellowtail*	9
ESCOLAR*	8
UNAGI- eel	9
EBI- steamed shrimp	7
PEPPER SEARED TUNA*	10

SASHIMI 4 SLICES

MAGURO- tuna*	11
SAKE- salmon*	11
HAMACHI- yellowtail*	10
ESCOLAR*	9
UNAGI- eel	10
PEPPER SEARED TUNA*	12

Extra Sauce:

Kimchee, sesame soy glaze, spicy ginger, Eel sauce, masago mayo .50 each

***ITEMS IN RED CONTAIN RAW PRODUCT
CONSUMER INFORMATION:**

There is a risk associated with consuming raw seafood. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from eating raw seafood, and should eat fully cooked seafood. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks, or eggs may increase your risk of food borne illness.



20% gratuity will be added for parties of 6 or more people