CREATE YOUR OWN ...

PRO	OTEIN	PROTEIN SI	ZE	BUILD	SAUCE ME! add a premium sauce +0.75	SHAREABLES a lil something ext	tra for the table
	Salmon · 13.95 Marinated + grilled Grilled Catch · 13.95 Wild-caught hake, white + flaky Shrimp · 13.95	Origina Large +2 Double	4	Greens & Grains Half powerbox + half veggiebox Powerbox Brown rice, quinoa, wheat berry, fresh spinach, herbs Veggiebox Sautéed brussels, broccoli, green beans, kale, fresh spinach, herbs Salad 3 greens, sweet potatoes, red cabbage, crispy onions, carrots, shaved parm, herbs Tacos Two flour tortillas, slaw, herb sauce, pickled red onions, jalapeño, cilantro	Sesame-soy sriracha Golden ginger lime Supergreen garlic & herb		Veggie blend Ancient grain blend Garlic bread \$1.50 Mini chowdah \$5.00 Reg chowdah \$8.50
•••	OR CHOOSE A CLA	ssic!				BEVERAGES + BOOZE	
With lettuce, pickles, sando tartar and herbs, served with seasoned fries two sides, and two sides, and the sale fries the sides of the sides, and the sides of the sides of the sides of the sides, and the sides of			Grilled Saln Kale and mixe croutons, serv	ne portion of protein, l garlic bread non Caesar · 16.75 ed lettuces, shaved parm, ped w/garlic bread	Fish & Chips · 16.75 Beer battered, served with fries, slaw, tartar sauce and malt vinegar Lobster Roll · 34.00 Served warm in a toasted bun, with truffle-parm tots	☐ Iced Tea \$2.95 ☐ Fountain Drink \$2.95 ☐ Bottled Bev. \$2.95 ☐ Pineapple Lime Ginge	Wine \$8
pickled onions, cilantro and avo-jalapeño ranch Sub blackened shrimp Sub blackened shrimp Sub blackened shrimp \$15 Dinner Plate \$5 Shareables \$4-6 Booze						Name:	☐ For Here ☐ To Go

