

SHAREABLES

WHIPPED FETA  14
with Marinated Olives, Pistachio, Pomegranate,
Sliced Cucumber and Grilled Flatbread

CHICKEN WINGS 17/LB
Served with Crudit  Vegetables and Blue Cheese
Dip **Sauces** – Piri Piri, Honey Garlic, Sweet Chili,
BBQ, Hot Honey or Lemon Pepper

WAGYU DUMPLINGS 16
with Spiced Kimchi and Creamy Sesame Sauce


FIRE JALAPENO POPPERS (8) 16
with Cool Ranch Dip

COCONUT SHRIMP (8) 18
served with Tangy Sweet Chili Sauce

LOBSTER BAO BUNS (3) 19
with Cucumber and Spiced Aioli
- Add a 4th Bao \$5.00

SALADS

CAPRESE SALAD  19
Fior Di Latte, Beefsteak Tomatoes, Fresh Basil, Sea
Salt, Extra Virgin Olive Oil and Balsamic Glaze
AddChicken 7 | Add5ozSteak 12 | AddCoconutShrimp(5) 8

GREEK SALAD  16
Diced Romaine Lettuce, Cucumbers, Cherry
Tomatoes, Red Onion, Olives and Feta Cheese in a
Lemon Basil Dressing
AddChicken 7 | Add5ozSteak 12 | AddCoconutShrimp(5) 8

CALIFORNIA BOWL  21
Mexican Rice, Black Beans, Pineapple Salsa, Fresh
Avocado and Pico de Gallo
AddChicken 7 | Add5ozSteak 12 | AddCoconutShrimp(5) 8

ENTREES

FLANK STEAK CHIMICHURRI 28
with a Sweet Potatoes, Corn and Avocado Jumble

LOBSTER SALAD 32
Fresh Maritime Lobster with Citrus Salad, Fennel
and Creamy Lemon Dressing

**HONEY MISO MARINATED
SALMON** 29
served warm with Summer Salad, Piper’s Garden
Herbs and Vegetables, Chive Dressing and
Toasted Pumpkin Seeds

APPETIZER PLATTER 50
Choose Three of our Shareables, served with
Onion Rings and Crudit 

WAGYU BURGER 25
Caramelized Onions, Brie Cheese and Truffle Aioli
served with Choice of Side

SPICY CHICKEN STIR-FRY 24
tossed in Chow Mein Noodles loaded with
Vegetables in a Coconut Peanut Sauce

FISH AND CHIPS 22
with Tangy Coleslaw ,Lemon and Tartar Sauce



Dinner Menu available after 5pm