

DINNER



OBSURF LODGE

Paddle Out

SHRIMP SKILLET Ancho Butter Sauce, Citrus Poblano Slaw, Grilled Sourdough **13**

FRIED CHEESE CURDS Guajillo and Cilantro Aioli Dipping Sauces **9**

COCONUT BRAISED PORK BELLY Frisee, Orange, Fennel **12**

LUMP CRAB & FRIED GREEN TOMATO Poblano Citrus Slaw, Cilantro Aioli **16**

CRISPY FRIED CHICKEN Local Honey & Buttermilk Sauce **9**

Burger Fixe

SERVED WITH FRIES

THE LODGE Bacon, Swiss, Rye Slaw, Tomato, Aioli, Dijon, Brioche Bun **15**

TAHINI CHICKEN Ground Jidori Chicken, Feta Cheese, Cucumber, Romaine, Tomato, Beet Aioli, Whole Wheat Bun **13**

BLACK BEAN Firehouse Jack Cheese, Romaine, Fried Green Tomato, Guajillo Aioli **10**

PACIFIC OPAH Pickled Radish, Red Onion, Ginger, Cilantro, Aioli, Onion Bun **14**

The Greens

**ADD TAHINI CHICKEN SKEWERS + 6,
SMOKED SALMON +7, HANGER STEAK +8,
GRILLED SHRIMP +9**

BAJA KALE SALAD Pepitas, Red Onion, Radish, Cilantro, Cotija, Charred Pineapple Vinaigrette **9**

ORGANIC MIXED GREENS Dried Fruit, Cucumber, Toasted Almonds, Mint, Shaved Onion, Apple Cider Vinaigrette **9**

GRILLED ROMAINE Cherry Tomatoes, Shaved Parmesan, Croutons, Ancho Caesar Dressing **9**

Entrees

SLOW ROASTED PORK SHOULDER Fire Roasted Chili Quinoa, Grilled Carrots, Sauteéd Kale, Cilantro **16**

JALAPEÑO GLAZED SHRIMP Creamy Polenta, Grilled Sourdough **16**

MARKET FISH Grilled Rainbow Chard, Baby Squash, Roasted Potatoes, White Corn Puree, Tarragon Oil **18**

GRILLED HANGER STEAK Market Vegetables, Horseradish Smashed Potatoes, Maitre d' Butter, Fried Onion **21**

'EVERYTHING' SALMON Creamy Polenta, Arugula, Red Onion Fried Capers, Buttermilk Sauce **21**

GRILLED AIRLINE TAHINI CHICKEN BREAST Jasmine Rice, Grilled Beet and Cucumber Salad, Feta Cheese, Fried Garbanzo Beans, Lemon-Cumin Yogurt **18**

FARRO Roasted Cauliflower, Mushrooms, Ricotta, Pickled Radish, Fresh Herbs **14**

Sweet Endings

CHOCOLATE HAUPIA PIE Toasted Macadamia **8**

CHEF'S BREAD PUDDING 'DU JOUR' **7**

ICE CREAM OR SORBET **3.50**