

# THE BLACK POINT GRILL SEA RANCH LODGE DINNER

## Starters

Royal Calamari • \$15

fried in a curry rice batter, served with sesame Bengal aioli

Local oysters on the half shell • \$18

with a tomato chili, lime vinaigrette

Coastal Tuna Poke • \$15

Sushi grade tuna, avocado, jalapeno, & green cabbage, dressed in lime piced chili crème. Topped with Pico de Gallo & tobiko

Manilla Clams & Mediterranean mussels • \$16

a fragrant masala coconut sauce

Crispy Fried brussel sprouts with a moc cham dipping sauce • \$12

New England Clam Chowder • \$9

Caesar Salad • \$11

organic romaine hearts, lemon anchovy caper dressing  
finished with grated Parmigiano-Reggiano & happy jalapeno croutons

Pickled Chioggia beet, butternut squash & Fennel Salad • \$12

with arugula, laura chenal chever cheese, dressed with a lemon Pt. reyes blue cheese  
vinaigrette, sprinkled with candied walnuts

Sea Ranch Caprese Salad • \$12

organic spring mix, fresh mozzarella, heirloom tomatoes, basil, red onion jalapeno watermelon salsa  
dressed with a roasted tomato vinaigrette and sprinkled with toasted almonds.

## MAIN COURSE

Chinook Salmon • \$31

dusted and seared with our own curry blend, Madagascar coconut curry, made with mango, guava  
banana tossed in rice noodles, sautéed bok choy, Napa cabbage & snow peas.  
fried plantain pakoras

Bec's Cioppino • \$40

ocean prawns, fish, scallops, shellfish & freshwater prawns steamed in a red chili sauce over rice  
Dungeness crab crostini

Grilled Lamb Chops • \$35

Mediterranean olive, tomato sauce plus a feta cheese, walnut & orange phyllo cigar  
organic brown rice

Farmers Market Lasagna • \$26

roasted zucchini, eggplant, fennel & tomato layered with fresh ricotta, mozzarella, parmesan, basil, and  
spinach, on a roasted red pepper tomato cream.

Honey Orange Ginger BBQ Mary's Chicken • \$30

Frenched breast, lime coconut risotto, roasted grilled corn, peach & nectarine salsa, green beans

Creekstone Skirt Steak • \$35

marinated in maple syrup, fennel, garlic, chili & coffee with smashed marbled potatoes, sautéed in  
brown butter with an Argentinian Chimichurri pine nut sauce plus Portabella fries

Classic Cheeseburger • \$18

Creekstone Angus beef, choice of Swiss, cheddar, or Jack cheese,  
add bacon + 3, add avocado or blue cheese + 2

Sicilian burger • \$20

Creekstone Angus ground chuck, basil almond pesto aioli, fried prosciutto, fresh mozzarella,  
heirloom tomato & organic greens with Kennebec parmesan chili fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of 6 or more are subject to 20% service charge.