

LUNCH * BRUNCH

SHELLFISH & RAW BAR

Oysters on the Half Shell, served with hogwash (half dozen)
Colossal Prawn Cocktail, spicy cocktail sauce
Fresh Steamed Mussels or Clams, chefs seasonal preparation, garlic bread
Dungeness Crab Cocktail, hearts of palm, tomato, avocado, orange-shallot vinaigrette
Fruits de Mer Platter, oysters, prawns, baby lobster, mussels (serves 2)

STARTERS

Soup of the Day cup bowl
Creamy Clam Chowder, garnished with candied bacon cup bowl
Dungeness Crab Cakes, citrus butter, roasted corn-jicama slaw, chipotle aioli
Crispy Fried Calamari, chipotle aioli, lemon remoulade, cocktail sauce
Crab, Artichoke, Spinach, Jack Cheese Dip, grilled sourdough
Coconut Red Curry Chicken Spring Rolls, mango-pineapple salsa, sweet chili-soy dip

BRUNCH served until 2:30PM

Huevos Rancheros, black beans, Spanish rice, sour cream, guacamole, flour tortilla
Eggs Benedict, poached eggs, grilled ham, lemon hollandaise sauce, sweet potato hash
Citrus Cured Smoked Salmon Omelette, mascarpone cheese, fried capers, sweet potato hash
Eggs Chesapeake, poached eggs, crab cakes, lemon hollandaise sauce, sweet potato hash
Lobster Benedict, poached eggs, maine lobster, lemon hollandaise sauce, sweet potato hash

SANDWICHES

House made Angus Burger, white cheddar, smoked bacon, avocado, tomato, onion, french fries
Dungeness Crab Melt, lemon-pepper brioche, Swiss cheese, mixed greens
Fresh Fish Tacos, pico de gallo, guacamole, sour cream, pickled onions, corn tortillas
Grilled Chicken Sandwich, pacilla cilantro pesto, roasted red pepper, cheddar, focaccia bread
Grilled Salmon Sandwich, sun-dried tomato pesto, avocado, lemon aioli, onion-poppy seed roll
Soup, Salad, Sandwich, half sandwich of the day, cup of soup

SALADS

Organic Mixed Greens, cherry tomatoes, cucumber, balsamic vinaigrette
Caesar, romaine hearts, focaccia croutons, shaved parmesan
add chicken or bay shrimp
Dungeness Crab Louis, avocado, egg, tomato, red onion
Asian Chicken, napa cabbage, fried wontons, snap peas, mint, cashews, pickled ginger
Blackened Tilapia Salad, mixed greens, dried cranberries, mangos, pecans, mango vinaigrette

ENTREES

Today's Fresh Catch AQ
Fish & Chips, batter-fried tilapia, french fries
Pirate's Brochette salmon, scallops, prawns, jasmine medley rice
Grilled Salmon Napoleon goat cheese mashed potatoes, spinach, grapefruit sauce
Horizons Bouillabaisse scallops, prawns, fish, clams, mussels, saffron broth
Sesame Seared Rare Ahi Tuna stir fry vegetables, wasabi, sesame soy vinaigrette
Seared Sea Scallops wild mushroom ravioli, grilled vegetables, red pepper cream sauce
Seafood Paella clams, mussels, calamari, prawns, chicken, sausage, saffron risotto, red pepper coulis
Portobello Mushroom Tower sun-dried tomato, roasted garlic-basil risotto, red & yellow pepper coulis
Jambalaya Fettuccine prawns, andouille sausage, chicken, Creole sauce
New York Steak certified angus beef, twice baked potato, green peppercorn sauce

Executive Chef - Leo Correa Sous Chefs - Anthony Taibi III
- Mario Garcia

COCKTAILS

Horizons "Three Fruit" Sangria

Peach Bellini
Champagne, Cipriani's Peach Nectar

Alcatraz Bloody Mary
Skyy Vodka, Horizons "Exceptional"
Bloody Mary Mix

Pineapple Margarita
Milagro Silver Tequila, Pineapple Juice, lime,
Honey Syrup

Sailors Morning
Sailor Jerry Spiced Rum, Ginger Ale,
Apple Juice, White Cranberry Juice

Sunset Mojito
Bacardi Rum, Mint Leaves, Orange,
Splash of Grenadine

Sapphire Sling
Bombay Sapphire Gin, Cherry Brandy,
Blue Curacao, Sour Mix

Mango Lemon Drop
Absolut Citron, Lemon Juice,
Mango Puree

Pearadise Martini
Grey Goose au Poire Vodka, Raspberry Vodka,
Triple Sec, Sour Mix

Lychee Cooler
Kettle One Vodka, Soho Lychee Liqueur, Orange,
Mint

Pomegranate Horizon
Don Julio Silver Tequila, Pama Liqueur,
Lime Juice, Simple Syrup

DRAFT BEER

Anchor Steam, Ale
Sierra Nevada, Pale Ale
Fat Tire, Amber Ale
Lagunitas, IPA
Great White, Citrus/ Wheat Ale
Blue Star Wheat, Wheat Beer
Anderson Valley, Boont Amber
Stella Artois, Belgium
Stone, Smoked Porter

BOTTLED BEER

Miller Lite
Miller Genuine Draft
Amstel Light
Corona
Heineken
Sam Adams Boston Lager
Guinness
Coors Light
Clausthaler (non-alcoholic)

BEVERAGES

Fresh Brewed Iced Tea
Voss Artisan Water (Sparkling & Still)
Large Small
Fresh Squeezed Orange Juice
Housemade Lemonade
Flavored Lemonades
Republic of Tea (Bottled)
Mango Ceylon
Blackberry Sage
Pomegranate Green Tea
Ginger Peach Decaf