

EGGS AND PROTEIN

NEWPORT SCRAMBLE egg whites, roasted vegetables, local tomatoes, fresh herbs, avocado (15)

VEGETABLE SKILLET charred carrots, potatoes, wild mushrooms, spinach, oven roasted tomatoes, grilled onion chimichurri (14)

SWEET POTATO HASH sauteed spinach, sweet potatoes, fried egg, cumin chimichurri (15)

DUNGENESS CRAB BENEDICT toasted english muffin, organic poached eggs, braised spinach, lemon butter sauce (23)

EGG SANDWICH harrissa, farm fresh egg, bacon (14)

CAPTAIN'S BREAKFAST two eggs, thick cut bacon, toast (14)

SOCAL OMELET chorizo, melted onion, piquillo peppers, white cheddar, avocado (16)

HANGER STEAK marinated steak, two eggs, potato hash (24)

CRISPY BRUSSELS SPROUTS bacon, caramelized onions, lemon, parmesan, poached egg (14)

FROM THE GRIDDLE

BRIOCHE FRENCH TOAST pixie tangerines, maple syrup, cinnamon, whipped butter (12)

LARGE DUTCH OVEN PANCAKE macerated stone fruit, yuzu cream, pink peppercorns (22)
(allow 20 minutes)

BELGIAN WAFFLE sugar crystals, grilled pineapple, cherry (12)

S'MORE PANCAKE chocolate chip, toasted marshmallow drizzle, crushed graham cracker (13)

MORE...

HOT CHICKEN AND WAFFLES crispy chicken, fermented pepper gastrique, pistachio butter (18)

ALL NATURAL CHEESE BURGER lido house blend, garlic aioli, grilled onions, cheddar (16)

BLT fresh tomatoes, thick cut bacon (14)

SHRIMP & GRITS corn, country ham, green garlic (21)

WARM LOBSTER LETTUCE CUPS maine lobster, smoked trout roe, fingerlimes (22)

HALF DOZEN DESIGNER OYSTERS grilled pineapple, ginger, fresno, cucumber (18)

FRESH JUICES

CUCUMBER & MINT COOLER cucumber juice, mint, apple juice (8)

CITRUS AGUA FRESCA citrus, soda, turbnado sugar (6)

LIDO SMOOTHIE cucumber, lemon, watermelon, mint, strawberries, ancient seeds (10)

STRAWBERRY BLONDE pineapple, strawberry, orange juice (8)

LIGHT AND FRESH

GREEK YOGURT PARFAIT house made granola, finger limes, seasonal fruit (12)

FRESH FRUIT PLATTER seasonal fruit from the market (16)

STONE GROUND OATMEAL citrus gastrique, salted banana, streusel (9)

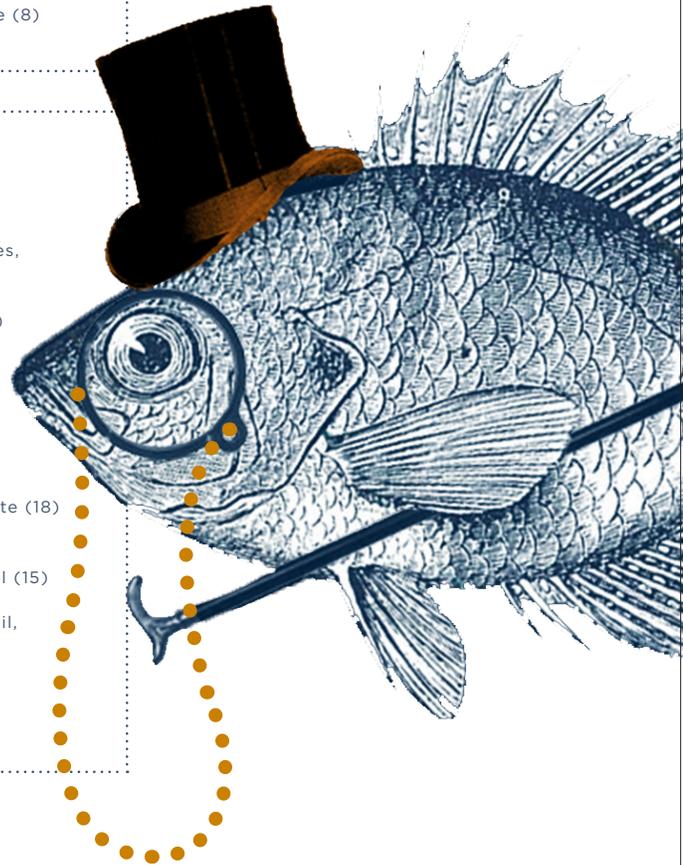
NICOISE SALAD green olives, quail egg, shaved beans, sherry dressing (18)

1/2 DOZEN DESIGNER OYSTERS meyer lemon mignonette (18)

SMOKED SALMON BAGEL smoked salmon, creme fraiche, pickled red onions, dill, smoked roe on a toasted everything bagel (15)

CALIFORNIA CAESAR pistachio puree, dill, tarragon, chervil, house ceasar dressing (13)

PACIFIC SEAFOOD CHOWDER wood grilled seafood, bacon bisque (16)



BRUNCH