

## FOR THE TABLE

### CRISPY CALIFORNIA AVOCADO

calabrian chili mayo, puffed corn (12)

### 1/2 DOZEN DESIGNER OYSTERS

grilled pineapple, ginger, fresno, cucumber (18)

### CHILLED SPOT PRAWNS

lido cocktail sauce (22)

### LIDO ROCKEFELLER

oysters grilled over wood, parmesan cream, parsley (21)

### SPICY TUNA

olive oil, grilled bread, crushed tomato paste (16)

### MAYOR'S CRUDITE

amazing local vegetables & fun surprises from the garden (23)

## SOUP & SALADS

### THE DUFFY BOAT SALAD

local baby greens, blackberry and goat cheese preserve, candied almonds, ice wine vinaigrette (14)

### CALIFORNIA CAESAR

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

### HEIRLOOM TOMATO

red pepper, cucumber, feta, red onion, olive oil, sea salt (14)

### PACIFIC SEAFOOD CHOWDER

wood grilled seafood, bacon bisque (16)

### CUCUMBER SALAD

english cucumber, peas, herb puree, charred melon (12)

### STEAK SALAD

heirloom tomato, arugula, crispy fingerlings, grilled onions, blue-cheese vinaigrette (24)

## ENTRÉES

### NEWPORT FISH & CHIPS

chips, smooth black garlic dipping sauce (22)

### NICOISE SALAD

tuna, quail eggs, green beans, olives, fried capers (19)

### FRESH BUCATINI PASTA

spring vegetables, homemade fennel sausage (16)

### CALIFORNIA LOBSTER ROLL

warm lobster, butter lettuce, celery, charred pearl onions (24)

### OVEN ROASTED CHICKEN

baby artichokes, radish, frisée, arugula, smoked olive oil (26)

### TROLL-CAUGHT KING SALMON

charred fava, pea puree & tendrils (28)

### ALL NATURAL CHEESEBURGER

lido house blended burger, fries (16)

# LUNCH

EXECUTIVE CHEF PARTNER RILEY HUDDLESTON  
EXECUTIVE CHEF JANINE FALVO