POOL DECK LUNCH MENU



small plates

FRIED CHICKEN WINGS \$16

Buttermilk Blue Cheese or Ranch Dressing | Celery Choice of Sauce: Hot Honey, BBQ, Buffalo

TUNA TARTARE \$16

Wonton Chips | Tomato | Mango Sliced Radish Avocado-Wasabi Crema

BULGOGI LETTUCE WRAP \$21

Bulgogi Marinated Beef | Artisan Romaine Shredded Carrots | Red Peppers Scallions | Sesame Seeds

salads

CAESAR SALAD \$16

Chopped Romaine | Parmesan
Garlic & Herb Croutons | Traditional Dressing
*Make it a wrap \$2

SPINACH SALAD \$18

Baby Spinach | Cremini Mushrooms | Red Onion Sunny Side Egg | Garlic & Herb Croutons Warm Bacon Dressing

WATERMELON-FETA SALAD \$15

Heirloom Greens | Pepitas | Fresh Mint Champagne Vinaigrette

POWER BOWL \$16

Baby Kale | Quinoa | Chickpeas Cucumbers | Marinated Tomatoes | Avocado Yogurt-Tahini Dressing

ADD ONS Salmon* \$10 | Grilled Chicken \$9 | Shrimp \$14

main plates

LAUGHING GULL BURGER* \$22

Two Beef Patties | Shredded Lettuce
Tomato | Onion | Pickles | Toasted Potato Bun
Choice of Cheese:

Cheddar, Swiss, Or American Add Bacon \$4

CHICKEN TENDERS \$18

Choice Of Dipping Sauce: Honey Mustard, Ranch Frank's RedHot Sauce, or BBQ

FRIED CHICKEN SANDWICH \$20

Buttermilk Fried Chicken | Garlic Aioli Shredded Lettuce Pickles | Hot Honey Toasted Potato Bun

CAPRESE PANINI \$18

Tomatoes | Fresh Mozzarella Basil Arugula Pesto Olive-Pickled Vegetable Relish | Ciabatta Roll

LAUGHING GULL CUBAN \$18

Citrus-Marinated Braised Pork Ham | Swiss Cheese Yellow Mustard | Pickle Chips

dessert cups

PEACHES & CREAM \$10

Pound Cake | Buttermilk Anglaise Cinnamon Crumb

LEMON BLUEBERRY CHIFFON \$14

Chiffon Cake | Milk Crumb Lemon Cheese Curd | Blueberries

CHOCOLATE SALTED CARAMEL MOUSSE \$12

Chocolate Cake | Salted Caramel Mousse | Cocoa Nibs

sides

FRENCH FRIES \$7
SWEET POTATO FRIES \$7

FRUIT \$6
SIDE SALAD \$6