

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

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

FRIED CHICKEN SANDWICH \$20

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

CHICKEN TENDERS \$18

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

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

BANANA PUDDING \$10

Vanilla Pudding
Banana Purée | Nilla Wafer

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

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness