

JUST BECAUSE...

LOBSTER MAC
Topped with panko 11

VIEW TRUFFLE FRIES
Served with signature sauce and two dipping sauces 6

BANG BANG SHRIMP 🌿
Served with our signature creamy, spicy sauce 10

AHI TUNA POKE NACHOS
Slaw, toasted sesame seeds, signature sauce, scallions, fried shrimp chips 12

VIEW'S BAMBOO SHRIMP SKEWERS 🌿 10

VEGGIE LETTUCE WRAP 🌿 🥬
Pickled carrots, bean sprouts, snap peas, cucumbers, mint and green onions topped with ginger sesame dressing 9

CHEF'S CEVICHE 🌿
Chef's choice 10

SHRIMP OR LOBSTER LETTUCE WRAP 🌿
Topped with a mango salsa 12

LOBSTER DIP
Served with toasted bread 11

Our menu is intended to allow guests to share a harmony of flavors. So sit back, relax and pass the love!

BOAT to TABLE

ASK YOUR SERVER FOR THE FRESH CATCH OF THE DAY
Comes with white rice, roasted vegetables and garlic bread.
Pick your Style:

VIEW
Coconut lime sauce

ASIAN
Creamy red curry sauce

PAN HANDLE
Blackened

TROPICAL
Mango salsa

WINGS 11

SPICY STICKY SAUCE
Infused honey with red chilies

OMG HOT!
WE MEAN HOT and we have milk!

SPICY BBQ
Served with chili-lime sesame sprinkles

DRY SEASONED
House made rub

HONEY BBQ | SWEET CHILI
SWEET & SOUR | BUFFALO

SUMMER COLD ROLLS 🌿

Served with a Thai peanut and ginger dipping sauces

Rice noodles, bean sprouts, crisp lettuce, pickled carrots, cucumber, scallions and mint 8
Add Shrimp or Chicken 2

SLIDERS

Served with truffle fries
Add Gluten free bun 1.50

FISH
Fried Mahi topped with an Asian slaw 14

BACKYARD CLASSIC
Angus beef, American cheese, lettuce, tomato and onion 13

FRIED CHICKEN
Crispy tenders, signature sauce 13

TERIYAKI CHICKEN
Pineapple and scallions 14

SALADS

TERIYAKI CHICKEN
Mixed lettuce, carrots, mandarin oranges, fried wonton, cilantro, ginger sesame dressing 15

CAESAR 🌿
Romaine, fresh parmesan, Caesar dressing and croutons 10
Add Chicken 3, add Shrimp 5

AHI POKE
Spicy raw tuna, snap peas, cabbage mix, cilantro, cucumbers, cusabi dressing, fried wonton 16

ENTREES

PAD THAI 🌿
Made with rice noodles, peanuts, scrambled egg, bean sprouts, carrots, scallions and red chiles. Served with limes 11
Add Chicken 3, add Shrimp 5

FILET MIGNON
Served with mashed potatoes and sautéed vegetables

CHEF'S CHOICE

SIDES

HOUSE FRIED RICE 🌿
Garlic, egg, onions, scallions and carrots 7
Add Chicken or Shrimp 1.75

MAC & CHEESE 🌿 5

ROASTED SWEET POTATO & SNAP PEAS 🌿 5

CURRY FRIED RICE 🌿
Garlic, egg, onions, scallions and carrots 8
Add Chicken or Shrimp 1.75

🌿 Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes. 🌿 Vegetarian dishes

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have a medical condition.

Desserts

- CHOCOLATE SIN CAKE
- CHEESECAKE
Topped with scratch-made caramel
- GINGER CRÈME BRÛLÉE
- CHEF'S CHOICE

BREWED COFFEE 2.45 | ESPRESSO (2oz) 3.45 | CAPPUCINO (5oz) 4.25 | LATTE (12oz) 4.35

Cocktails

- THE VIEW MOJITO
Bacardi Silver Rum, cactus pear and pomegranate juice with lime and mint 9
- PINK CUCUMBER COOLER
Tito's Vodka, ruby red grapefruit juice, fresh-pressed cucumber and lime, prosecco floater 10
- THE ROOT
Bacardi Silver and Gosling's Black Seal Rum, fresh-pressed pineapple and ginger juice 10
- SKINNY MARGARITA
Mi Campo Tequila, Grand Marnier, agave nectar and fresh juices 12
- SKINNY MAMACITA MARGARITA
Our award-winning classic above heated up with more than a hint of jalapeño 12
- MORNINGSIDE MULE
Tito's Vodka, ginger beer, fresh-pressed pineapple and ginger juice 11

Looking for a hearty pour?
JOIN US FOR
happy hour...

Wines

(corkage fee \$15)

BUBBLES



- FORGET-BRIMONT BRUT BLANC DE BLANCS PREMIER CRU France 119
- CONTE MARANI BRUT PROSECCO Italy 29
- LA GOCCIA PROSECCO, SPLIT Italy 13

WHITES

- ALIBRIANZA SELVA VOLPINA PINOT GRIGIO Umbria, Italy 7 24
- TERLATO PINOT GRIGIO Italy 12 44
- COOPERS CREEK SAUVIGNON BLANC Marborough, New Zealand 11 34
- SALEXIS CHARDONNAY 2013 Napa 90
- ET CETERA CHARDONNAY California-North and Central Coast 12 38
- MICHAEL SULLBERG CHARDONNAY RESERVE Sonoma 9 29
- NEBEL RIESLING Germany 9 27

REDS



- SALEXIS MERLOT 2001 Napa 120
- PUNTI FERRER MERLOT Chile 8 26
- SWEET CHEEKS PINOT NOIR RESERVE Willamette Valley, Oregon 75
- LANGETWINS SAND POINT PINOT NOIR Mokelumne River, AVA 9 27
- REYNOLDS CABERNET SAUVIGNON ESTATE 2008 Napa 129
- ET CETERA CABERNET SAUVIGNON RED Sonoma 12 38
- MICHAEL SULLBERG CABERNET SAUVIGNON RES Sonoma 9 29
- RAVEL & STITCH CABERNET SAUVIGNON California Central Coast 59

RED BLENDS

- REYNOLDS NAUGHTY RACY Napa 59
(Cabernet Sauvignon, Zinfandel, Cabernet Blanc, Merlot)
- PUNDIT SYRAH Columbia Valley 15 47