

Sanderlings Restaurant

1 Seascape Resort Dr 95003-5854 · +18316627120 · Updated: Jan 14, 2026

[View online menu](#)



MAINS 10

Steak & Eggs	\$28.00
8oz. wagyu bavette, two eggs cooked any style, crispy potatoes	
Rise & Shine	\$16.00
two eggs cooked any style, Baker's bacon, chicken sausage or Baker's back bacon, breakfast potatoes, choice of toast	
Classic Eggs Benedict	\$18.00
poached eggs, Baker's back bacon, hollandaise sauce, breakfast potatoes	
Seascape Benedict	\$22.00
poached eggs, smoked salmon, sautéed spinach, hollandaise sauce, breakfast potatoes	
Chilaquiles Rojos	\$16.00
two eggs cooked any style, house fried tortilla chips, red chile salsa green onions, cotija cheese & sour cream	
Buttermilk Pancakes	\$16.00
local berries, maple syrup	
Build Your Omelet	\$20.00
breakfast potatoes, choice of toast choose up to 4 toppings: mushroom spinach tomato bell pepper green onions Monterey jack cheese Baker's bacon chicken sausage Baker's back bacon \$1 each for extra toppings \$2 avocado	
Steel Cut Oats	\$12.00
local berries, brown sugar, almonds	
Avocado Tartine	\$17.00
Companion Bakery bread, smashed avocado, roasted cherry tomato pickled red onion, arugula, picual olive oil	
Banana Tartine	\$16.00
Companion Bakery bread, brûléed banana, caramelized almond with Baker's bacon pork belly, blood orange crème fraîche	

KIDS 3

Two Eggs	\$14.00
cooked any style, Baker's bacon or chicken sausage	
Mickey Mouse Pancake	\$14.00
local berries, maple syrup	
Oatmeal	\$9.00
local berries, brown sugar	

SIDES 4

Fruit Plate	\$9.00
Breakfast Potatoes	\$4.00
Meat	\$5.00
Baker's bacon, chicken sausage, Baker's back bacon	
Toast	\$3.00
sourdough, wheat, English muffin	

STARTERS 7

Truffle Fries	\$12.00
truffle oil, shaved parmesan, chives	
Meat & Cheese Board	\$33.00
seasonal fruit preserve, pickled onions whole grain mustard, Amen bee honeycomb grilled bread from Kelly's French Bakery	
Crispy Calamari	\$20.00
rings and tentacles, cocktail & remoulade	
Fried Brussel Sprouts	\$16.00
sous vide Baker's bacon lardon pickled Fresno chili peppers, maple mustard, saba	
Dungeness Crab Salad	\$21.00
lomi tomato, endive, lemon vinaigrette, avocado purée, house made lavosh	
Avocado Tartine	\$17.00
Companion Bakery bread, smashed avocado, roasted cherry tomato, pickled red onion, arugula, picual olive oil	
Banana Tartine	\$16.00
Companion Bakery bread, brûléed banana, caramelized almond with Baker's bacon pork belly, blood orange crème fraîche	

SALADS 3

Caesar	\$17.00
gem lettuce, parmigiano reggiano bianca modenese, caesar dressing, croutons	
Beet	\$19.00
roasted badger flame and red beets, arugula, lardo vinaigrette, marcona almond crumble, goat cheese croquette	
House	\$10.00
mixed greens, carrots, cherry tomatoes, cucumbers, oregano balsamic vinaigrette	

SOUPS 2

Soup of the Day
Cup \$9 / Bowl \$13

Clam Chowder

Cup \$9 / Bowl \$13

ALL DAY MENU 13

Meat & Cheese Board \$33.00

seasonal fruit preserve pickled onions, whole grain mustard Amen bee honeycomb, grilled bread from Kelly’s French Bakery

Pork Belly \$23.00

fig glazed sous vide Baker’s bacon pork belly citrus yogurt, pickled apple watermelon radish, rosemary-chili oil

Crispy Calamari \$20.00

rings and tentacles, cocktail sauce and remoulade

Truffle Fries \$12.00

truffle oil, shaved parmesan, chives

Fried Brussel Sprouts \$16.00

sous vide Baker’s bacon lardon pickled Fresno chili peppers, maple mustard, saba

Steak Sandwich \$29.00

8oz. wagyu bavette, chimichurri aioli bleu cheese, caramelized onion & arugula toasted cuban roll from Kelly’s French Bakery

Chef's Burger \$24.00

8oz. black angus blend, garlic aioli, sliced tomato red onions, pickles, cheddar, brioche bun Substitute for portabella Mushroom \$18

Udon Bowl \$20.00

stir fry of noodles with edamame, carrot local mushrooms, baby eggplant & napa cabbage coated with sweet & spicy soy reduction topped with green onion & toasted sesame seeds

House Salad \$10.00

mixed baby greens, cherry tomatoes carrots, cucumbers, oregano balsamic vinaigrette

Caesar Salad \$17.00

gem lettuce, caesar dressing parmigiano reggiano bianca modenese, croutons

Soup of the Day

Cup \$9 / Bowl \$13

Clam Chowder

Cup \$9 / Bowl \$13

Chicken Wings \$15.00

1/2 dozen wings tossed in choice of buffalo style, tangerine molasses BBQ or dry rub served with ranch or bleu cheese dressing

COCKTAILS 7

Sanderlings Garden \$14.00

empress gin, fever tree tonic garnish with rosemary, lime & orange slice

Cherry Orchard \$14.00

svedka vodka, elderflower liqueur, lime juice topped with maraska cherry wine

Bee Sting	\$15.00
sipsmith gin, jalapeño-honey syrup, lemon juice, jalapeño slice	
Thistle Rye	\$16.00
bulleit rye, cynar, sweet vermouth, orange peel	
Cranberry Margarita	\$15.00
milagro tequila, triple sec, cranberry juice, lime juice, lime and cranberry garnish	
Black Manhattan	\$16.00
elijah craig bourbon, amaro, orange bitters, luxardo cherry	
Espresso Martini	\$15.00
absolut vodka, licor 43, kahlua, espresso	

WHITE WINE BY THE GLASS 6

Soquel Vineyard '23	\$13.00
Chardonnay, Santa Cruz Mountains	
Storrs '22	\$16.00
Chardonnay, Santa Cruz Mountains	
Morgan '23	\$12.00
Sauvignon Blanc, Monterey County	
Bernardus '23	\$13.00
Sauvignon Blanc, Monterey County	
Bargetto '23	\$10.00
Pinot Grigio, Monterey County	
Aptos Vineyard '23	\$14.00
Grenach Rosé, Santa Cruz Mountains	

RED WINE BY THE GLASS 5

Byington '17	\$16.00
Cabernet Sauvignon, Santa Cruz Mountains	
Fableist '23	\$13.00
Cabernet Sauvignon, Paso Robles	
Windy Oaks '21	\$15.00
Pinot Noir, Santa Cruz Mountains	
Sarah's Vineyard '19	\$13.00
Pinot Noir, Santa Clara County	
Charles Krug '22	\$14.00
merlot, Napa Valley	

BEER ON DRAFT 4

Alvarado Street	\$10.00
Discretion	\$10.00
Modelo Special	\$10.00
Lagunitas	\$10.00

BOTTLED BEERS 7

Coors Light	\$8.00
Lagunitas	\$9.00
Corona	\$9.00
Heineken	\$9.00
Pacifico	\$9.00
High Noon	\$9.00
Sierra Nevada	\$9.00

HAPPY HOUR 4

House Red	\$8.00
House White	\$8.00
House Margarita	\$9.00
Draft Beers	\$7.00

DESERTS 6

Cheesecake	\$14.00
crustless Basque style cheesecake passionfruit gel, blackberry compote	
Boudino	\$12.00
caramel custard, chocolate cookie crust	
Creme Brulee	\$13.00
Tahitian vanilla, caramelized sugar	
Olive Oil Cake	\$14.00
65% cacao flechlin, raspberry coulis macerated berries	
Seasonal Sorbet	\$9.00
ask server for our current flavors	

Gelato

\$9.00

ask server for our current flavors