

join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$8 martinis every Mon | half-price wine bottles and live Jazz every Wed

BRUNCH WITH US THIS WEEKEND

\$5 Mimosas and Champagne every Saturday & Sunday 11am-2:30pm

SOUPS

CLAM CHOWDER	11 13
FISHERMAN’S STEW GF	12 14
SEAFOOD GUMBO	16

TO START

SHRIMP COCKTAIL (5PCS)	22
colossal wild shrimp, house cocktail sauce	
PERUVIAN SCALLOPS GF	4/EA
scallop, fresh wasabi, sour yuzu	
OYSTERS ON THE HALF SHELL ½ dz dz	
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48

CHEF’S SASHIMI (6PCS OR 9PCS) GF	MKT
sushi rice, fresh wasabi, ginger	

LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (chef’s choice)	

BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (chef’s choice)	

POKE CEVICHOS GF	19
ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake	

ROCK FISH CEVICHE GF	15
ceviche with tortilla chips	

YELLOW FIN TUNA POKE GF	17
tuna poke with tortilla chips	

CALAMARI FRIES	13
buttermilk marinated calamari, lightly fried with spicy roe sauce	

ROE POPCORN SHRIMP	16
batter dipped baby shrimp with salt pepper and spicy roe sauce	

CAPITAN PLATTER SERVES 2-3	31
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce	

SIDES

KENNEBEC FRENCH FRIES V	5
SWEET POTATO FRIES VG	7
TOASTED BAGUETTE V	3

lunch menu

roeseafood.com

A service charge of 20% will be added to parties of 6 or more. A fee of \$3.50 per person will be applied for all outside desserts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS & SANDWICHES

sandwiches served with house fries. Sub sweet potato fries or side salad for +3.00

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino	
add: chicken +9 shrimp +12 salmon +14 premium catch +16	

ARUGULA AND MIXED BABY BEET GF VG	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette	
add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16	

ROE SEAFOOD SALAD GF	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

TUNA SALAD SANDWICH	15
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough	

FILET ROE FISH	17
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche	

SHRIMP PO BOY	17
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll	

BLACKENED MAHI SANDWICH	20
grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread	

LOBSTER ROLL	26
chilled lobster meat with basil yuzu aioli on warm lobster roll	

CRISPY CHICKEN SANDWICH	17
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche	

ROE BURGER	18
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries	
add to any sandwich above: jalapeno +.50 avocado +2	

ENTREES

FISH & CHIPS	23
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	

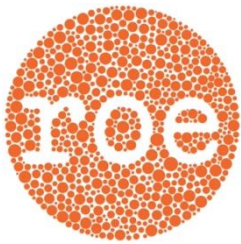
ROE FISH BURRITO	17
fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa	
choice of: salmon, mahi, cod, shrimp, or yellow fin poke • make it a burrito bowl +2	

MERMAID BOWL	21
choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, special house made roe sauce, with tortilla chips & salsa	
choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)	

TACO PLATE	23
two grilled fish tacos with basil yuzu sauce or two baja fried cod tacos with roe sauce, cabbage, and pico de gallo, served with ponzu brown rice, black beans, and chips and salsa	
choice of: salmon, mahi, cod, shrimp, or yellow fin poke (seared or raw)	

SIMPLY GRILLED	26
choice of simply grilled fish served with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley	
choice of: salmon, mahi, black cod, or wild mexican shrimp premium grilled fish +3	

POKE BOWL	23
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg, furikake	



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TO START

SEAFOOD BISQUE <i>GF</i>	14
crustacean broth, cream, seafood mirepoax, fresh herbs	
BLUE PRAWNS (2PCS) <i>GF</i>	18
wood roasted whole caledonian prawns, chilled absinthe tomatoes, crispy artichoke	
MINI CRAB CROQUETTES (3PCS)	24
lump blue crab, meyer lemon aioli, celery-micro greens	
HAMACHI COLLAR	17
japanese seven spice, seasoned daikon radish, miyako ponzu and chili oil, sesame seed, scallions	
SPICY STEAMERS	21
clams, pei black mussels, garlic, jalapeño, white wine butter nage, toasted baguette	
CHARCUTERIE BOARD	21 32
selection of cured meats and cheeses with toasted country bread and assorted spreads	

RAW & CHILLED

SHRIMP COCKTAIL (5PCS)	22
jumbo wild mexican shrimp, house cocktail sauce	
PERUVIAN SCALLOPS <i>GF</i>	4.5/ea
scallop, fresh wasabi, sour yuzu	
OYSTERS on the HALF SHELL	½ dz dz
roe cocktail sauce, red wine mignonette	
Baja	22 42
Pacific	25 46
East Coast	26 48
CHEF’S SASHIMI (6PCS or 9PCS) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	
POISSON CRU <i>GF</i>	17
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas	
LITTLE FISH TOWER	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (<i>chef’s choice</i>)	
BIG FISH TOWER	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (<i>chef’s choice</i>)	

SIDES

Toasted Baugette	3.5
Egg Fried Rice	8
Black Sesame Spaetzle	14
Seasonal Vegetables	13

GREENS

BABY LETTUCE SALAD	14
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: <i>chicken +9 shrimp +12 salmon +14 premium catch +16</i>	
ARUGULA AND MIXED BABY BEETS <i>GF VG</i>	17
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add protein: <i>chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
SEAFOOD SALAD <i>GF</i>	31
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing	

SEAFOOD

FISH & CHIPS	24
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
SIMPLY GRILLED	26
choice of grilled black cod, mahi, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, baby zucchini squash medley <i>premium fish +3</i>	
SESAME SALMON <i>GF</i>	31
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
PLANCHET PACIFIC SEA BASS <i>GF</i>	33
potato pave, pickled meyer lemon emulsion, watercress	
CIOPPINO	33
blue prawn, clams, PEI black mussels, alaskan cod, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
SQUID INK LINGUINI	35
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
PAN SEARED SCALLOPS	43
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
GRILLED WHOLE FISH <i>GF</i>	45
seasonal whole fish, deboned stuffed with fresh herbs and lime, served with warm tortillas, pico de gallo, cabbage, tomatillo salsa, and habanero onions	
KING CRAB LEGS	MKT
red king crab, ponzu brown rice, butter, baby zucchini and squash medley	

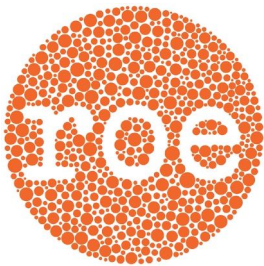
LAND

PARMESAN POTATO GNOCCHI <i>VG</i>	22
garlic, shallot, tomato, haricot vert, shredded pecorino, salsa verde add protein: <i>chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
PAPPARDELLE AND SHORT RIB	28
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
BRAISED PORK OSSO BUCO <i>GF</i>	29
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
PETITE FILET & FRITES <i>GF</i>	41
6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce <i>Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28</i>	
WOOD GRILLED RIBEYE <i>GF</i>	69
12oz creekstone farms prime ribeye, potato pave, garlic hericot verts, le beurrier bordier herb compound butter, garlic, rosemary <i>Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28</i>	

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dinner menu

roeseafood.com



something to start!

MIMOSA 5

MIMOSA FLIGHT 34

bottle of blanc champagne + 4 fresh juices

CHAMPAGNE & CAVIAR 60 | 200

glass of moet + .25oz black caviar | bottle of moet + 1oz black caviar

BRUNCH LIBATIONS

LAST SUMMER 14 cynar ricetta, giffard abricot du roussillon, grapefruit, tonic	ROE BLOODY 18 citrus + spicy vodka, bloody mix, shrimp + bacon
SOPHISTICATED SISTER 14 fabre de provence rose, aperol, grapefruit, peychauds	THE DUDE ABIDES 14 white hjerte vodka, black hjerte coffee, cacao, cream
PINK MERMAID 15 seagram’s gin, hibiscus, yellow chartreuse, lemon	CAFECITO 15 lunazul reposado tequila, orgeat, liquor 43, espresso

BRUNCHY

COCONUT FRENCH TOAST 15 brioche, cardamom maple syrup, berries compote hazelnut crunch, powder sugar, coconut whipped cream	
RIGO’S CHILAQUILES GF 16 corn tortillas, house red salsa, red onion, avocado, cream, queso fresco, fried black beans, organic hen’s egg	
THE STANDARD 15 cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit	
STEAK & EGGS GF 25 top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa	
CLASSIC BENEDICT 17 canadian ham, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise with mixed greens	
LOX BENEDICT 23 house cured scottish salmon, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise, dill, red onion, capers	
BREKKY BURRITO BOWL GF 17 bacon, sausage, or veggies with black beans, rosti potatoes, organic cage free eggs, pico de gallo and red salsa	
BREAKFAST BISCUIT SANDWICH 14 buttermilk biscuit, choice of bacon or sausages, white cheddar, caramelized onions, fried egg, served with mixed greens	
AVOCADO TOAST 13 grilled country bread, cherry tomatoes, pickled red onion, shaved radish, pecorino, chili flake, served with mixed greens add: egg +3 scottish lox salmon +8	
SEAFOOD MIGAS SCRAMBLE GF 22 organic scrambled eggs with crab, langoustines, shrimp, monterey jack, pico de gallo, tortilla chips, and hatch chili, served with tomatillo salsa, and rosti potatoes	

LUNCHY

BABY LETTUCE SALAD 14 warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: chicken +9 shrimp +12 salmon +14 premium catch +16	
ARUGULA AND MIXED BABY BEET GF VG 17 oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add: chicken +9 shrimp +12 salmon +14 premium catch +16	
ROE SEAFOOD SALAD GF 31 mixed crab meat, baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, chopped lettuce, tossed with house thousand island dressing	
LOBSTER ROLL 26 chilled lobster meat with basil yuzu aioli on warm brioche roll served with kennebec french fries	
SHRIMP PO BOY 17 fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebec french fries	
FILET ROE FISH SANDWICH 17 panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche, with kennebec french fries	
ROE BURGER 18 black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebec fries	
MERMAID BOWL GF 21 choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, roe sauce, chips & salsa choice of: salmon, yellow fin poke, mahi, cod, or shrimp	
FISH & CHIPS 23 battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce	

RAW & CHILLED

ROCK FISH CEVICHE 15 GF rock fish, lemon, lime, pico de gallo, fresh tostada	SHRIMP COCKTAIL 22 GF jumbo wild mexican shrimp (5pcs) house cocktail sauce	FRESH OYSTERS MKT GF roe cocktail sauce, red wine mignonette	PERUVIAN SCALLOPS 4.5ea. GF raw scallop, fresh wasabi, sour yuzu
POISSON CRU 17 GF shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh tostadas	POKE CEVICHOS 19 GF ceviche, tuna poke, tortilla chips, basil yuzu, eel and roe sauces, jalapenos, wasabi tobiko, furikake	LITTLE FISH TOWER 64 6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs)	BIG FISH TOWER 130 12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pcs)

LITTLE EXTRAS

YUKON ROSTI POTATOES GF 6	GREEK YOGURT & BERRIES 7 with honey & granola	ROE BUTTERMILK BISCUITS (2) 5 maple butter & sea salt
ROSEMARY GLAZED BACON (2pcs) GF 7	TWO HEN’S EGGS ANY STYLE GF 5	TOAST & FRESH JAM 4
NATURAL PORK SAUSAGE (2pcs) GF 4		

WINE glass / bottle

SPARKLING		
Moscato, La Perlina, Veneto, Italy, NV	12/44	
Prosecco, La Marca, Italy, NV	12/44	
Brut Cava, Marques de Caceres, Spain, NV	54	
Chenin Blanc, Dry Creek, 50 th Anniversary, Sonoma, CA	64	
Brut, Blanc de Blancs, Grandial, France, NV	12/44	
Brut, Taittinger, Reims, France, NV	115	
Brut Imperial, Moet & Chandon, France, NV	29/125	
Brut Rose, Cremant Du Jura, France, NV	15/56	
Brut Rose Imperial, Moet & Chandon, France, NV	142	

ROSE		
Rose, Fabre de Provence, Cotes de Provence, France, 2022	13/48	
Rose, Miraval, ‘Studio’, Correns, France, 2021	52	
Rose, Mourvedre, Les Rascasses, Santa Ynez, 2021	17/64	
Rose, Grenache, Habit, Santa Ynez, 2021	64	

WHITE		
Pinot Grigio, Benvolio, Friuli, Italy, 2021	13/48	
Bianco Terre Siciliane, Cala, Dario Serrentino, Sicilia 2021	42	
Dry Riesling, Ravines Estate, Finger Lakes, NY 2019	16/60	
Soave Classico, Pieropan, Veneto, Italy, 2022	36	
Vermentino, Villa Solais, Sardegna, Italy 2021	15/56	
Viognier, Freemark Abbey, Napa, 2020	67	
Albarino, Deusa Nai, McD, Rias Baixas, Spain 2021	54	
Bordeaux Blanc, Les Legendes, Bordeaux, France 2021	13/48	
Sauv Blanc, Matanzas Creek, Sonoma, 2022	48	
Sauv Blanc, Kim Crawford, New Zealand, 2022	14/52	
Sancerre, Domaine Delaporte, Loire Valley, France, 2022	24/92	
Chardonnay, La Crema, Sonoma, 2021	14/52	
Chardonnay, Sonoma-Cutrer, Sonoma Coast, 2022	17/64	
Chardonnay, Trefethen, Napa, 2021	64	
Chardonnay, Freemark Abbey, Napa, 2021	80	
Chardonnay, Far Niente, Napa, 2021	112	

RED		
Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36	
Chianti, Poggio Vignoso, Tuscany, Italy, 2021	13/48	
Sangiovese, De Monaco & Holland, Umbria, Italy, 2019	20/76	
Grenache, Marques de Caceres, Carinena, Spain, 2019	52	
Grenache Noir Cuvee, Railsback Freres, California, 2020	18/68	
Pinot Noir, Carmel Road, Monterey, 2020	14/48	
Pinot Noir, Cloudline, Willamette Valley, Oregon 2021	16/60	
Red Blend, Quest, Paso Robles, 2021	16/60	
Red Blend, Prisoner, Napa Valley, 2019	76	
Bordeaux Blend, GSM, Domaine de Aussieres, France, 2015	64	
Bordeaux Blend, Legende, Saint Emilion, France, 2018	88	
Bordeaux Blend, Chateau L’Evangile, Pomerol, France, 2019	180	
Cabernet Sauvignon, St. Francis, Sonoma County, 2019	16/60	
Cabernet Sauvignon, Justin, Paso Robles, 2020	17/64	
Cabernet Sauvignon, DAOU, Paso Robles, 2021	72	
Cabernet Sauvignon, Austin Hope, Paso Robles, 2020	105	
Cabernet Sauvignon, Artemis, Stag’s Leap, Napa, 2019	135	
Cabernet Sauvignon, Freemark Abbey, Napa, 2018	155	
Cabernet Sauvignon, Freemark Abbey, Rutherford, 2018	182	
Malbec, Llama, Mendoza, Argentina, 2020	15/56	
Merlot, Freemark Abbey, Napa, 2019	79	
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2014	76	
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	112	

WINE FLIGHTS four 2oz pours

RED & WHITE 24	WHITE 23
Rose, Fabre de Provence, France	Pinot Grigio, Benvolio, Friuli, Italy
Chardonnay, La Crema, Sonoma	Riesling, Ravines, Finger Lakes, NY
Pinot Noir, Carmel Road, Monterey	Blanc, Les Legendes, Bordeaux, France
Cabernet Sauv, St. Francis, Sonoma	Chardonnay, Sonoma Cutrer, Sonoma

DRAFTS pint / half pint

Bavik (Pilsner)	7 / 4
Estrella Galicia Especial (Lager)	7 / 4
LB Blonde (American Ale)	8 / 5
Pop Fuji (Unfiltered Pilsner)	8 / 5
Pleased To Meet Me (Amber)	8 / 5
Guinness (Irish Dry Stout)	8 / 5
Einstok (White Ale)	9 / 6
Nose Job (IPA)	9 / 6
Offshoot Escape (IPA)	9 / 6
Picnic Lightning (Hazy IPA)	9 / 6
Stout Ninja (Imperial Stout 10oz)	11
Delirium Tremens (Belgian Blonde .33L)	14

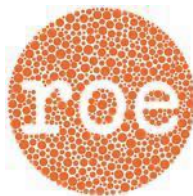
CANS

Things Seltzer, Mango	10
Things Seltzer, Pina Colada	10
Kyla Hard Kombucha, Sunset Trio	12
Kyla Hard Kombucha, Lavender	12
Stem ‘Off Dry’ Cider	9
Partake Blonde Ale NA	7
Partake IPA NA	7

COCKTAILS

LAVISH 16	seagram’s gin, lavender, lemon, crème de violet, egg
MEZCALI 16	rayu mezcal, blood orange, orange, lime, coconut cream, hibiscus
DUB LUV 18	jameson IPA whiskey, falernum, grapefruit, lime cordial, offshoot escape IPA
BLUE SUEDE 16	seagram’s gin, lemon, blueberry, tarragon, pernod absinthe
BEE KIND 17	rayu mezcal, laphroig scotch, ginger, lemon, honey
SPICY PALOMA 14	lunazul blanco tequila, lime, grapefruit, jalapeño, soda, tajin
2 nd STREET SWIZZLE 18	dr bird jamaican rum, green chartreuse, falernum, pineapple, lime, angostura
IDENTITY CRISIS 16	elijah craig small batch bourbon, montenegro amaro, lemon, coffee + peach bitters
C.B.G.T. 15	seagram’s gin, luxardo bitter bianco, luxardo maraschino liqueur, cucumber, basil, tonic
HEAVYWEIGHT 17	cruzan dark rum, giffards banana, giffards cacao, pineapple, lime, coconut cream, angostura
CLAREMONT OLD FASHIONED 16	elijah craig small batch bourbon, lairds’ applejack brandy, angostura, and orange bitters
KINGSTON 16	dr bird jamaican rum, cruzan white rum, lime, pernod absinthe

RED 26
Chianti, Poggio Vignoso, Tuscany
Pinot Noir, Carmel Road, Monterey
Malbec, Llama, Mendoza, Argentina
Cabernet Sauv, St. Francis, Sonoma



lil guppy menu

all items include small fountain drink

LIL FISH & CHIPS

10

battered alaskan cod served with fries or salad

BEAN & CHEESE BURRITO

6

flour tortilla, black beans, jack cheese served with fries or salad

MINI FISH TACOS

8

alaskan cod grilled or fried, topped with lettuce, tomato, and basil yuzu sauce served with fries or salad

CHEESE QUESADILLA

6

flour tortilla, jack cheese, choice of fries or salad

MINI POKE BOWL

10

tuna poke, ponzu brown rice with tomato and cucumber slices

BUTTER NOODLES

10

pappardelle pasta tossed in butter and sea salt

*Available after 4pm daily

LIL SCRAMBLE

7

organic scrambled eggs, bacon or sausage, fresh fruit

*Sat/Sun brunch only, 11am – 2:30pm

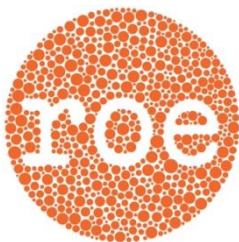
FRENCH TOASTY

7

one piece coconut french toast, scrambled egg, fresh fruit

*Sat/Sun brunch only, 11am – 2:30pm

for children ages 12 and younger



desserts

+ SUGGESTED PAIRINGS

ti-ROE-misu *GF* 12

chocolate almond financier cake, mascarpone, cocoa powder, espresso

ESPRESSO MARTINI 14

black hjerte coffee liqueur, vodka, espresso + 3 beans

CHOCOLATE MOUSSE CAKE *GF* 14

almond sponge cake, chocolate mousse and dark chocolate ganache, hazelnut crunch, whipped cream

BEACH BLONDE 12

dorda sea salt caramel liqueur, lazzaroni amaretto, cream

KEY LIME PIE 11

fresh lime custard, flakey pie crust, fresh whipped cream, lime zest

KEY WEST SOUR 13

cruzan silver rum, lime cordial, falernum, grapefruit

VANILLA CRÈME BRULÉE *GF* 11

tahitian vanilla bean custard and berries

BANANA RUM OLD FASHIONED 12

cruzan dark rum, giffard banana du bresil, angostura and black walnut bitters

TRIO SEASONAL SORBETS *GF* 10

house made dairy free sorbets, fresh berries

AFFOGATO 10

house made vanilla ice cream, fresh espresso

COFFEE & ESPRESSO

Lavazza Drip Coffee 3.5

Espresso 4

Cappuccino 5

Latte 5

sub oat or almond milk +1

AFTER DINNER WINE

Late Harvest Pinot Gris, Robert Sinsky, Carneros, 2014 17

Sauternes, Chateau de Cosse, Bordeaux, France 2018 18

Chianti Classico, Antinori Vinsanto, Tuscany, Italy 18

Superior Cream Sherry, Sandeman, Armada, Spain 12

Ruby Port, Warre's, 'Warrior', Douro Valley, Portugal 15

Tawny Port, Sandeman 20 year, Porto, Portugal 18

Happy Hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS

3 EA

House cocktail sauce and mignonette

18 half dozen | 34 full dozen

PERUVIAN SCALLOPS

3.5 EA

Scallop on the half shell, fresh wasabi, sour yuzu

SHRIMP COCKTAIL

13

Wild shrimp (3pc), house cocktail sauce

YUKON GOLD POTATO WEDGES

5

Caramelized garlic and leek aioli

SHRIMP FRIED RICE

8

Shrimp, brown rice, carrots, green onion, egg,
soy sauce and eel sauce

FISH TACO

6.5

Mahi, shrimp or fried cod, with basil yuzu or roe sauce,
cabbage, and pico de gallo

MINI FISH & CHIPS

12

Battered wild cod, kennebec fries, tartar sauce, roe sauce

CEVICHE TOSTADA

7

Rock fish, corn tostada, basil yuzu sauce, cabbage

SESAME CHICKEN

7

Spicy yuzu-honey sauce with rice-vinegar slaw

HAPPY POKE BOWL

10

Tuna poke, ponzu brown rice, edamame, cucumber

CALI ROLL BOWL

10

Sushi rice, crab mix, cucumber, daikon radish,
avocado, nori, sesame

CRUNCHY ROLL BOWL

10

Sushi rice, tempura shrimp, crab mix, avocado,
cucumber, tempura flakes, eel sauce

DRAFT BEER

5/PINT

Bavik (*Pilsner*)

Pleased To Meet Me (*Amber*)

LB Blonde (*American Ale*)

Guinness (*Irish Dry Stout*)

Estrella Galicia Especial (*Lager*)

HOUSE WINE

8

Brut, *Blanc de Blancs, Grandial, France, NV*

Moscato, *La Perlina, Veneto, Italy, NV*

Rosé, *Fabre de Provence, Provence, France, 2022*

Pinot Grigio, *Benvolio, Friuli, Italy, 2020*

Bordeaux Blanc, *Les Legendes, France, 2020*

Chardonnay, *La Crema, Sonoma, 2019*

Chianti, *Poggio Vignoso, Tuscany, Italy, 2019*

Red Blend, *Quest, Paso Robles, CA 2021*

COCKTAILS

9

Spicy Paloma

Lunazul Blanco Tequila, Fresh Lime, Grapefruit, Soda, Jalapeño

Roesy's Pearl

Seagram's Gin, Orgeat, Lime, Nutmeg

The 49er

Elijah Craig SB Bourbon, Honey, Lemon

Captain's Sangria

White Wine, Dark Rum, Pear, Apple, Spices, Ginger Beer

Pomegranate Martini

Pomegranate Vodka, Grenadine, Curacao, Lemon

Classic Martini

Seagram's Gin or Vodka, Dry Vermouth, Lemon Twist

Events

STEAK & MARTINI MONDAY

(4 – 9pm)

\$15 Steak Skewers

\$10 off Steak Entrees

\$8 Martinis

Your Choice: Straight Up, Dirty, 50/50, Gibson, Vesper, Aviation

\$5 Fernet Branca or Branca Menta

\$10 Alligator Cocktail

25% off for hospitality industry professionals

(HH & Specials not included)

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TACO TUESDAY

(4 – 9pm)

\$15 Taco Plate

(2 Fish Tacos, Cod, Shrimp, or Mahi)

\$5 Bad Hombre Can or Estrella Galicia Draft

\$7 Michelada

JAZZ & WINE WEDNESDAY

(4 – 9pm)

½ Price Bottle of Wine &

No Corkage Fee

with purchase of 2 regular-priced entrées

2 bottle max per 4 guests; 3 bottles max per party

Live Jazz & Lounge Music 5 – 8pm

TIKI THURSDAY

(4 – 9pm)

\$10 Heavyweight or Kingston cocktail

\$40 Shark Bowl (2+ people)

\$10 Cali Roll Bowl or Crunchy Roll Bowl

FEEL GOOD FRIDAY LIVE MUSIC!

(6 – 9pm)

Pop • Classics • Top 40

inquire about upcoming community events!

