

Valentine's Day

PRIX-FIXE DINNER MENU

\$75 PER PERSON

Monday, February 14th

4pm – close

ITEMS CAN BE ADDED TO ANY
PRIX FIXE SELECTION

RAW & CHILLED

LITTLE FISH TOWER	56
DOZEN OYSTERS	46
½ DOZEN OYSTERS	24
SHRIMP COCKTAIL (5pcs)	23

COCKTAILS & WINE

BERRY WHITE	12
drake's organic vodka, blackberry, irish cream, powdered sugar	
DAOU ROSE	10/40
grenache noir rose, Paso Robles, CA: glass or bottle	
BENVOLIO PROSECCO	10
sparkling italian prosecco, 187ml split	
CRÈMANT DU JURA	12/40
sparkling french rose champagne: glass or bottle	

SELECT ONE ITEM FROM EACH COURSE

First Course

KAPUREZE SALAD

heirloom tomatoes, asparagus, buffalo mozzarella, olive oil,
dashi (umami broth) micro shiso and katsuobushi flakes

ORGANIC FARMER'S GREENS

organic mixed greens, heirloom cherry tomatoes, red pickled onion,
candied pecans and apple cider balsamic

CLAM CHOWDER

onion, celery, leeks, cream, clams, chives, old bay

Second Course

SEAFOOD AND SQUID INK LINGUINI

wild mexican white shrimp, baby scallops, langostine meat, PEI Mussels,
wild mushroom, red pepper, soy-citrus butter sauce

HICKORY GRILLED PETITE FILET

6 oz prime filet, brown butter pomme puree, seasoned brussel sprouts,
bordelaise sauce

MORRO BAY MISO BUTTERFISH

pan roasted yuzu kosho vegetables and blood orange beurre blanc

PACIFIC STRIPED SEA BASS

sweet pea puree, pancetta, roasted wild mushrooms

GRILLED DUROC PORK TENDERLOIN

8 oz grilled dry-spice rubbed tenderloin, butternut squash puree
and farro apricot salad

Third Course

MÉNAGE A TROIS

sweet sponge cake and whipped cream cheese roll, yuzu gelee, and
hazelnut crunch with house made rhubarb sorbet

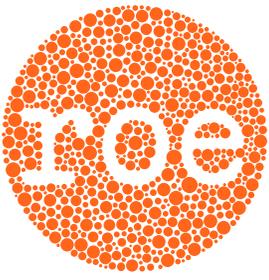
YUZU MERINGUE TART

house yuzu curd, macerated rhubarb, meringue

JADE MATCHA PANNA COTTA

vhalrona white chocolate, organic matcha, and fresh Harry's Berries

*As a courtesy to all other guests, we kindly ask that you honor our 90 minute reservation period.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



join us at roe!

JAZZ & WINE WEDNESDAY

Enjoy live jazz, free corkage and ½ priced wine bottles with entrée purchase

WEEKEND BRUNCH & SUNDAY BLUES

Enjoy \$5 Mimosas every Saturday & Sunday 11am-2:30pm; Live Blues 1-4pm Sun

TO START

SHRIMP COCKTAIL (3PC)	14
colossal wild shrimp, house cocktail sauce	
OYSTERS ON THE HALF SHELL	MKT
roe cocktail sauce, red wine mignonette	
POKE CEVICHO	18
ceviche & tuna poke over corn tortilla chips, basil yuzu, eel and roe sauce with jalapenos, wasabi tobiko and furikake	
ROCK FISH CEVICHE (GF)	13
½ lb ceviche with tortilla chips	
YELLOW FIN TUNA POKE (GF)	17
½ lb 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	28
Serves 2-3 fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce	

SOUPS

CLAM CHOWDER	8 11
FISHERMAN'S STEW	9.5 14

SIDES

KENNEBEC FRENCH FRIES (VG)	4
SWEET POTATO FRIES	7
TOASTED BAGUETTE	3
PONZU BROWN RICE (VG)	3
BLACK BEANS (GF) (VG)	3
TORTILLA CHIPS & SALSA (GF) (VG)	4
ROE SOY EGG	2
SIDE SALAD (VG)	5
GRILLED VEGETABLES (GF) (VG)	6
SESAME COLESLAW (GF)	4

Market Specials

Mon Calamari

Tues

Wed

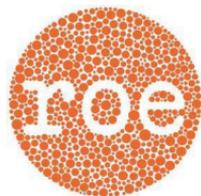
Thurs

Fri

SALADS & SANDWICHES

All sandwiches served with chips & salsa. Sub fries or salad for +2.50

BABY LETTUCE SALAD (GF)	12
santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino add: chicken breast +9 shrimp +12 salmon +14 tuna salad +6 tuna poke +11.5	
ROE HOUSE SALAD (GF) (VG)	8
organic mixed greens, tomato, cucumber, red onion, house meyer lemon vinaigrette add: chicken breast +9 shrimp +12 salmon +14 tuna salad +6 tuna poke +11.5	
ROE SEAFOOD LOUIE SALAD	28
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house louie dressing	
FILET ROE FISH	16
panko crusted alaskan cod, roe tartar, baby lettuce, white cheddar on brioche	
TUNA SALAD SANDWICH	15
albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough add: white cheddar for tuna melt +2	
BLACKENED MAHI SANDWICH	20
blackened mahi, lettuce, tomato, pickled onion, and tartar sauce on ciabatta	
ROE GRILLED CHICKEN SANDWICH	17
organic buttermilk marinated chicken breast, lettuce, tomato, pickled red onion, and green onion kim chi aioli on brioche	
CRISPY CHICKEN SANDWICH	17
organic tempura fried chicken breast, sesame slaw, green onion kim chi aioli, and sliced pickles on brioche	
ANGUS CHEESE BURGER	15
½ lb patty, monterey jack cheese, lettuce, tomato, onion, pickles, and house louis dressing on brioche add to any sandwich above: jalapeno +.50 avocado +2 white cheddar +2	
ENTREES	
FISH & CHIPS	22
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
ROE FISH BURRITO	16
fresh fish of your choice, ponzu brown rice, pico de gallo, cabagge, black beans and spicy roe sauce with tortilla chips & salsa choice of: salmon, yellow fin poke, mahi, cod, or shrimp make it a BURRITO BOWL +2	
GRILLED FISH TACO	7
grilled with your choice of fish, basil yuzu sauce, cabagge, pico de gallo with chips and salsa choice of: salmon, yellow fin poke, mahi, or shrimp add a taco +6	
FRIED FISH TACO	6
fried baja style with alaskan cod, spicy roe sauce, cabagge, pico de gallo, with chips and salsa add a taco +5	
FISHERMAN'S PLATE	24
your choice of fresh fish grilled with garlic butter, served with ponzu brown rice and grilled veggies choice of: salmon, mahi, cod, or shrimp premium grilled fish +2	
POKE BOWL	20
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg	



lil guppy menu

all items include small fountain drink

FISH NUGGETS	10
battered alaskan cod served with fries or salad	
BEAN & CHEESE BURRITO	8
flour tortilla, black beans, jack cheese served with fries or salad	
MINI FISH TACOS (GF)	8
alaskan cod grilled or fried topped with lettuce, tomato, and basil yuzu sauce served with fries or salad	
CHEESE QUESADILLA	7
flour tortilla, jack cheese with fries or salad	
MINI POKE BOWL	10
tuna poke, ponzu brown rice, with tomato and cucumber slices	
LITTLE SCRAMBLE (GF)	7
organic eggs, bacon <u>or</u> sausage, fresh fruit	
*Sat/Sun brunch only	
FRENCH TOASTY	7
one piece coconut french toast, organic scrambled egg, fresh fruit	
*Sat/Sun brunch only	

*for children ages 12 and under