

join us at roe!

WINE DINNER | WED, MARCH 30TH 6:00PM

5-course wine pairing with Paso Robles favorite, Hope Family Wines

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

DESSERTS

TI-ROE-MISU (GF)	10
DOUBLE CHOCOLATE CAKE	11
JADE MATCHA PANNA COTTA	10
SEASONAL SORBET (GF)	6
2 scoops	

lunch menu

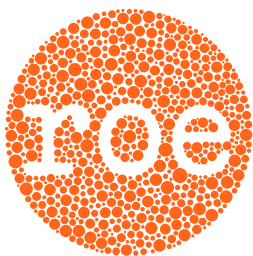
roeseafood.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more.

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	



happy hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS 2.75 EA

house cocktail sauce and mignonette

16 half dozen | 32 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

MINI FISH & CHIPS 12

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

CEVICHE TOSTADA 7

rock fish, corn tostada, basil yuzu sauce, cabbage

POPCORN 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, real crab, avocado,

cucumber, tempura flakes, eel sauce

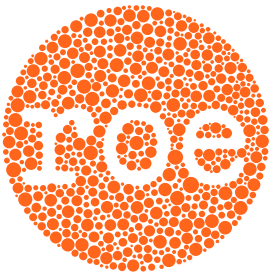
HOUSE WINE \$7

DRAFT BEER \$5

SPECIALTY COCKTAILS \$8

WELL SPIRITS \$6

see our selection on the back



join us at roe!

WINE DINNER | WED, MARCH 30TH 6:00PM

5-course wine pairing with Paso Robles favorite, Hope Family Wines

WEEKEND BRUNCH & SUNDAY BLUES

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

TO START

CLAM CHOWDER	10 13.5
FISHERMAN'S STEW	14
POPCORN CHICKEN	13
POKE CEVICHO	18
SPICY STEAMERS	18
BACON WRAPPED MAHI	17

RAW & CHILLED

SHRIMP COCKTAIL (5PCS)	23
------------------------	----

jumbo wild mexican shrimp,
house made cocktail sauce

PERUVIAN SCALLOPS	3.5/ea
-------------------	--------

scallop, fresh wasabi, sour yuzu

OYSTERS ON THE HALF SHELL	½ DZ DZ
---------------------------	-----------

roe cocktail sauce, red wine mignonette

Baja	19 36
Pacific	22 42
East Coast	24 46

ROCK FISH CEVICHE	12
-------------------	----

rock fish, lemon, lime, tomato,
fresh tostada

POISSON CRU	16
-------------	----

shrimp, lime, coconut milk,
pickled onion, habanero, fresh tostadas

LITTLE FISH TOWER	56
-------------------	----

6 baja oysters, 4 shrimp, 4 scallops,
cucumber salad, 6pcs sashimi
(chef's choice)

BIG FISH TOWER	118
----------------	-----

12 baja oysters, 10 shrimp,
10 scallops, cucumber salad,
9pcs sashimi (chef's choice),

add: 2 chilled king crab legs and
clarified butter +50

SIDES

TOASTED BAGUETTE	3
EGG FRIED RICE	7
POTATO WEDGES	7
BLACK SESAME SPAETZLE	12
SEASONAL VEGETABLES	12

DESSERTS

TI-ROE-MISU	10
DOUBLE CHOCOLATE CAKE	11
JADE MATCHA PANNA COTTA	10
SEASONAL SORBET	6

2 scoops

roeseafood.com

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

GREENS

BABY LETTUCE SALAD	12
--------------------	----

santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino

add protein: chicken +9 | wild shrimp +14 | fresh catch +15

BABY MIXED BEET AND ARUGULA	15
-----------------------------	----

Oven roasted beets, wild arugula, candied pecans, chevre goat cheese with
pink peppercorn and roasted shallot vinaigrette

add protein: chicken +9 | wild shrimp +14 | fresh catch +15

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
and tossed with house louie dressing

SEAFOOD

FISH & CHIPS	23
--------------	----

battered wild alaskan cod, hand cut kennebec fries, tartar sauce and roe sauce

TACO PLATE	24
------------	----

two grilled fish tacos with basil yuzu sauce, cabbage, and pico de gallo, served
with ponzu brown rice, black beans, and chips & salsa

WOOD GRILLED JUMBO WILD MEXICAN SHRIMP	29
--	----

herb grilled polenta, sautéed garlic spinach, ocean gravy

PLANCHET PACIFIC SEA BASS	29
---------------------------	----

potato pave, pickled meyer lemon emulsion, watercress

SIMPLY GRILLED	28
----------------	----

choice of grilled mahi, black cod, wild mexican shrimp, or scottish salmon
served with lemon beurre blanc, ponzu brown rice and grilled asparagus

SESAME CRUSTED SCOTTISH SALMON	29
--------------------------------	----

sauteed baby bok choy and carrots, shellfish biscay cream

SMOKEY SEAFOOD CHOWDER	29
------------------------	----

baby shrimp, pei mussels, manila clams, and house smoked fish

GRILLED SWORDFISH PASTOR	34
--------------------------	----

achiote marinated, pancetta and beluga lentils, pineapple, pickled onion, cilantro

ROE'S PAN SEARED SCALLOPS	42
---------------------------	----

german sesame spaetzle with shitake mushroom and soy-cream emulsion

LAND

ORGANIC ITALIAN FUSILLONI	18
---------------------------	----

fusilloni pasta, spirited vodka sauce, tomato, zucchini, garlic, shaved pecorino

add protein: chicken +9 | wild shrimp +14 | fresh catch +15

ORGANIC PUNJAB GRILLED CHICKEN	29
--------------------------------	----

punjab spiced and yogurt marinated organic half chicken, roasted eggplant, grilled
furikake flatbread

BRAISED PORK OSSO BUCO	29
------------------------	----

pan roasted brussel sprouts, shishito puree, seasoned white rice, shiso salsa verde

ROE HANGER STEAK	39
------------------	----

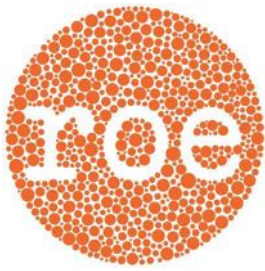
8 oz prime steak with spicy miso aioli, nori komi potatoes, roasted brussel sprouts

CREEKSTONE FARMS PRIME RIBEYE	53
-------------------------------	----

10 oz prime beef, potato pave, roasted brussel sprouts, demi glaze

Surf & Turf: jumbo wild mexican shrimp (3pcs) +14

A service charge of 20% will be added to parties of 6 or more.



something sweet?

MAPLE BUTTER BISCUITS 5

SEASONAL SORBET 6

BRUNCH MIMOSA 5

RAW & CHILLED

ROCK FISH CEVICHE 12
rock fish, lemon, lime,
tomato, fresh tostada

COLOSSAL SHRIMP COCKTAIL 23
jumbo wild mexican shrimp (5pcs),
house cocktail sauce

FRESH OYSTERS MP
roe cocktail sauce,
red wine mignonette

PERUVIAN SCALLOPS 3.5 ea
raw scallop, fresh wasabi,
sour yuzu

POISON CRU 16
shrimp, lime, coconut milk,
pickled onion, habanero,
fresh tostadas

POKE CEVICHOS 18
ceviche, tuna poke, tortilla chips,
basil yuzu, eel and roe sauces,
jalapenos, wasabi tobiko,
furikake

LITTLE FISH TOWER 56
6 oysters, 4 shrimp,
4 scallops, cucumber salad,
sashimi (6pcs)

BIG FISH TOWER 118
12 oysters, 10 shrimp, 10 scallops,
cucumber salad, sashimi (9pc),
add: crab legs (2pcs) and
clarified butter +50

BRUNCHY

Coconut French Toast 14
brioche, cardamom maple syrup, fresh berries,
slivered almonds, coconut whipped cream

Rigo's Chilaquiles 16
corn tortillas, house red salsa, red onion, avocado,
queso cotija, organic fried hen's egg

Brekky Burrito Bowl 17
house thick-cut bacon, sausage or veggies, black beans,
rosti potatoes, organic cage free eggs, pico de gallo

The Standard 16
cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

Hangover Stew 20
shrimp, potatoes, clams, mussels, posole corn, spicy hatch chili broth,
cabbage, served with grilled flat bread

Crustacean Omelet 20
crab, langoustines, shrimp, ocean gravy, crispy leeks with mixed greens

Roe Seafood Benedict 20
jumbo wild shrimp, french muffin, sautéed garlic spinach,
poached organic eggs, tomato hollandaise with mixed greens

Shrimp & Grits 22
wild shrimp, sautéed garlic spinach, creamy polenta, ocean gravy

Steak & Eggs 23
top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

LUNCHY

Baby Lettuce Salad 12
warm polenta croutons, anchovy-lemon parmesan dressing
add: chicken +9 | shrimp +12 | salmon +14

Roe Seafood Louie Salad 28
Mixed Crab meat, baby shrimp, langoustines, hard-boiled egg,
cornichons, heirloom tomato confit, radish, carrot, red onion
chopped & tossed with house louie dressing

Grilled Chicken Sandwich 17
organic buttermilk marinated chicken breast, arugula,
avocado, pickled red onion, green onion kim chi aioli on
brioche, with chips & salsa

Filet Roe Fish Sandwich 16
panko crusted alaskan cod, roe tartar, baby lettuce,
white cheddar on brioche, with chips & salsa

All Natural Beef Burger 16
caramelized onion, white cheddar, house thousand dressing,
sliced pickles on brioche served with kennebec fries

Fish & Chips 23
battered wild alaskan cod, hand cut kennebec fries,
tartar sauce & roe sauce

Poke Bowl 22
yellow fin tuna poke style, ponzu brown rice, wakame
seaweed-sesame salad, organic roe soy egg

BRUNCH LIBATIONS

Spiced White Peach Sangria 12
white wine, hennessey cognac, peaches

Aperol Spritz 12
aperol, lemon, orange, prosecco, soda

Wine Flight 12
rose, chard, cab, red blend

Mimosa Flight 33
bottle of sparkling brut & four fresh juices

Roe Bloody Mary 16
vodka, spicy roe bloody mix w/colossal shrimp

'The Dude Abides' 14
black hjerte coffee liqueur, white hjerte vodka,
fresh crème

Saint 75' 12
gin, st germaine, lemon, brut

LITTLE EXTRAS

YUKON ROSTI POTATOES 6
ROSEMARY GLAZED BACON (2pc) 6
NATURAL PORK SAUSAGE (2pc) 4

HONEY GREEK YOGURT & BERRIES 7
SEASONAL HAND CUT FRUIT 6
TWO HEN'S EGG ANY STYLE 4

ROE BUTTERMILK BISCUITS (2) 5
w/fresh jam & sea salt
TOAST & FRESH JAM 4

WINE

SPARKLING

Moscato, La Perlina, Veneto, Italy, NV	11/40
Prosecco, La Marca, Italy, NV	11/40
Brut, Blanc de Blancs, Grandial, France, NV	10/32
Brut, Patz & Hall, Sonoma, CA, NV	95
Brut, Taittinger, Reims, France, NV	120
Brut Cava, Marques de Caceres, Spain, NV	48
Brut Rosé, Cremant Du Jura, France, NV	15/49

ROSÉ

Rosé, La Crema, Monterey, 2019	32
Rosé, Miraval, 'Studio', Correns, France, 2020	12/44
Rosé, Pinot Noir Copain, Russian River, 2018	48
Rosé, DAOU, Paso Robles, 2020	13/48

WHITE

Pinot Grigio, Benvolio, Friuli, Italy, 2020	9/32
Dry Riesling, Ravines Estate, Finger Lakes, 2018	10/36
Soave Classico, Pieropan, Veneto, Italy, 2019	32
Vermentino, Donna Olimpia, 'Obizzo', Tuscany, 2019	12/42
Sauv Blanc, Matanzas Creek, Sonoma, 2020	11/40
Sauv Blanc, Kim Crawford, New Zealand, 2021	12/44
Sancerre, Patient Cottat, Loire Valley, France, 2020	18/68
Chardonnay, La Crema, Sonoma, 2019	12/44
Chardonnay, Sonoma-Cutrer, Sonoma Coast, 2020	16/60
Chardonnay, Patz & Hall, Dutton Ranch, Sonoma, 2017	62
Chardonnay, Far Niente, Napa, 2019	95

RED

Chianti, Poggio Vignoso, Tuscany, Italy, 2019	10/36
Giove (Ciliegiolo), Motta, Tuscany, Italy, 2016	28
Pinot Noir, Carmel Road, Monterey, 2019	13/44
Syrah, Holus Bolus, Sta. Rita Hills, 2018	90
Red Blend, "The Pessimist" by DAOU, Paso Robles, 2019	14/54
Red Blend, Prisoner, Napa Valley, 2019	95
Bordeaux Blend, Cain Concept, "The Benchlands" Napa, 2012	105
Cabernet Sauvignon, St. Francis, Sonoma County, 2018	14/54
Cabernet Sauvignon, Arrowood, Sonoma County, 2018	64
Cabernet Sauvignon, DAOU, Paso Robles, 2020	18/68
Cabernet Sauvignon, J. Lohr Hilltop, Paso Robles, 2018	75
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2018	125
Zinfandel, Hobo, Sonoma County, 2019	58
Malbec, Broquel, Mendoza, Argentina, 2019	12/44

FORTIFIED & DESSERT

Late Harvest Pinot Gris, Robert Sinsky, Carneros, 2014	15
Superior Cream Sherry, Sandeman, Armada, Spain	11
Ruby Port, Warre's, 'Warrior', Douro Valley, Portugal	13
Tawny Port, Sandeman 20 year, Porto, Portugal	16

WINE FLIGHTS four 2oz pours

RED & WHITE 14

Rosé, Miraval 'Studio', France
Chardonnay, La Crema, Sonoma
Pinot Noir, Carmel Road, Monterey
Cabernet Sauv, St. Francis, Sonoma

WHITE 14

Pinot Grigio, Benvolio, Friuli, Italy
Vermentino, Donna Olimpia, Tuscany
Sauv Blanc, Kim Crawford, NZ
Chardonnay, Sonoma-Cutrer, Sonoma

RED 15

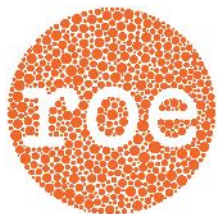
Chianti, Poggio Vignoso, Tuscany
Pinot Noir, Carmel Road, Monterey
Malbec, Broquel, Mendoza, Argentina
Cabernet Sauv, St. Francis, Sonoma

DRAFTS pint / half pint

Bavik (Pilsner)	7 / 4
Pacifico (Lager)	7 / 4
805 (Blonde Ale)	7 / 4
Golden Road Seasonal	8 / 4
Einstok (White Ale)	9 / 5
Sam Adams Seasonal (Ale)	8 / 4
Anchor Steam (Pale Ale)	8 / 4
Offshoot Escape (IPA)	9 / 5
Picnic Lightning (Hazy IPA)	9 / 5
Port Mongo (DIPA)	9 / 5
Negra Modelo (Dunkel Lager)	8 / 4
Guinness (Irish Dry Stout)	8 / 4

ROE COCKTAILS

LAVENDER DETOX	12
vodka, lavender simple, lime, violet liquor	
ROESY'S PEARL	13
gin, lemon, orgeat, nutmeg	
PEAR FIORI PROSECCO MARTINI	14
absolut pear vodka, lemon, elderflower liqueur, prosecco float	
ENGLISH EMPRESS	14
empress gin, lejay cassis, lemon	
SPICY PALOMA	13
100% agave tequila, fresh lime, grapefruit, soda water, jalapeño shrub	
PAINKILLER	14
cruzan dark rum, el dorado 12 rum, coconut crème, pineapple, oj, lime	
COPPER COWBOY	14
larceny bourbon, lime, fever tree ginger beer	
THE KINGSTON	14
doctor bird jamaican rum, silver rum, lime, pernod absinthe	
LOWER EAST SIDE	15
rittenhouse rye, fernet branca, crème de menthe, black walnut bitters	
CLAREMONT OLD FASHIONED	14
elijah craig small batch bourbon, lairds' applejack brandy, angostura and orange bitters	
BARREL RUM OLD FASHIONED	15
plantation pineapple rum, el dorado 12yr rum, luxardo maraschino, angostura bitters	
SPIRIT FLIGHTS <small>four 1oz pours</small>	
TOP SHELF TEQUILA	76
don julio 1942, clase azul reposado, cincoro reposado, avion 44 reserva	
ISLAY ISLAND SCOTCH	52
ardbeg, laphroig 10, port charlotte islay, bruichladdich islay 2011	



lil guppy menu

all items include small fountain drink

FISH NUGGETS 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 with fries or salad

LITTLE SCRAMBLE (GF) 7
organic 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 under