

Marqués de Cáceres

wine dinner menu

First Course

Baked Oyster

spanish chorizo, manchego-manzanilla rockefeller

Deusa Nai, Albariño, Rias Baixas 2020

Second Course

Pear & Watercress

poached anjou pear, blue cheese, watercress and ri jamon serrano

Grand Reserva, Tempranillo, Rioja 2014

Third Course

Grilled Octopus

sous-vide spanish octopus with corona beans, chorizo and sherry-smoked paprika vinaigrette

Gaudium, Gran Vino, Tempranillo Blend, Rioja 2014

Fourth Course

Grilled Morcilla

wood grilled beef blood sausage, romesco sauce and thyme-caramelized apple

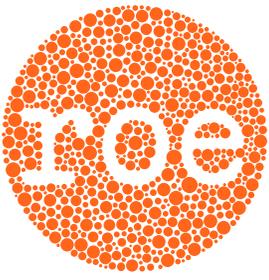
Garnacha, Grenache, Cariñena 2019

Fifth Course

Leche Frita

Cinnamon fried milk, Spanish style with house made lemon-olive oil sorbet

Brut Cava, Catalunya NV



join us at roe!

CHEF'S DINNER | WED, SEPT 28TH 6:00PM

5-course Spanish wine dinner with Marqués de Cáceres

WEEKEND BRUNCH & SUNDAY BLUES

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

TO START

| | |
|---|------------|
| SHRIMP COCKTAIL (3PC) | 13 |
| 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 |
| ceviche with tortilla chips | |
| YELLOW FIN TUNA POKE (GF) | 16 |
| 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 | 10 13 |
| FISHERMAN'S STEW | 9.5 14 |

SIDES

| | |
|---|------------|
| KENNEBEC FRENCH FRIES (VG) | 4 |
| SWEET POTATO FRIES | 7 |
| TOASTED BAGUETTE | 3 |
| PONZU BROWN RICE (VG) | 3.5 |
| 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 | 12 |
| SEASONAL CRÈME BRÛLÉE | 10 |
| SEASONAL SORBET (GF) | 6 |
| 2 scoops | |

lunch menu

roeseafood.com

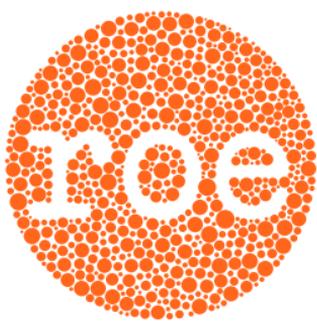
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 +9 wild shrimp +14 fresh catch +16 tuna salad +8 tuna poke +11.5 | |
| ROE HOUSE SALAD (GF) (VG) | 8 |
| organic mixed greens, tomato, cucumber, red onion, house meyer lemon vinaigrette add: chicken +9 wild shrimp +14 fresh catch +16 tuna salad +8 tuna poke +11.5 | |
| ROE SEAFOOD 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 thousand island dressing | |
| FILET ROE FISH | 17 |
| 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 | |
| <hr/> | |
| ENTREES | |
| FISH & CHIPS | 23 |
| 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 | 7.5 |
| 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 +6.5 | |
| 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 | 25 |
| 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 | 22 |
| yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg | |



happy hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS 3 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 11

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 8

rock fish, corn tostada, basil yuzu sauce, cabbage

POPCORN CHICKEN 8

spicy yuzu-honey sauce with rice-vinegar slaw

HAPPY POKE BOWL 10

tuna poke, ponzu brown rice, edamame, seaweed salad

CALI ROLL BOWL 10

sushi rice, crab mix, cucumber, daikon radish,

avocado, nori, sesame

CRUNCHY ROLL BOWL 11

sushi rice, tempura shrimp, real crab, avocado,

cucumber, tempura flakes, eel sauce

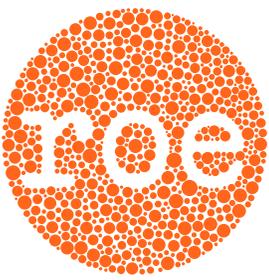
HOUSE WINE \$7

DRAFT BEER \$5

SPECIALTY COCKTAILS \$8

WELL SPIRITS \$6

see our selection on the back



join us at roe!

CHEF'S DINNER | WED, SEPT 28TH 6:00PM

5-course Spanish wine dinner with Marqués de Cáceres

WEEKEND BRUNCH & SUNDAY BLUES

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

TO START

| | |
|--------------------|-----------|
| CLAM CHOWDER | 11 13.5 |
| FISHERMAN'S STEW | 14 |
| POPCORN CHICKEN | 14 |
| POKE CEVICHOS | 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 | 21 40 |
| Pacific | MKT |
| East Coast | MKT |

| | |
|-------------------|----|
| ROCK FISH CEVICHE | 13 |
|-------------------|----|

rock fish, lemon, lime, pico de gallo,
fresh tostada

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

shrimp, ceviche, 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 PAVE AND THYME | 10 |
| BLACK SESAME SPAETZLE | 13 |
| SEASONAL VEGETABLES | 12 |

DESSERTS

| | |
|-----------------------|----|
| TI-ROE-MISU | 10 |
| DOUBLE CHOCOLATE CAKE | 12 |
| SEASONAL CRÈME BRÛLÉE | 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 +16

| | |
|-----------------------------|----|
| 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 +16

| | |
|-------------------|----|
| ROE SEAFOOD 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 thousand island dressing

SEAFOOD

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

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

| | |
|------------|----|
| TACO PLATE | 25 |
|------------|----|

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 | 30 |
|--------------------------------|----|

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 | 43 |
|---------------------------|----|

german sesame spaetzle with shitake mushroom and soy-cream emulsion

LAND

| | |
|----------------------|----|
| RADIATORE ALLA VODKA | 19 |
|----------------------|----|

artisanal rustic pasta, spirited vodka sauce, tomato, zucchini, garlic, shaved pecorino

add protein: chicken +9 | wild shrimp +14 | fresh catch +16

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

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

| | |
|-----------------|----|
| DUROC PORK CHOP | 32 |
|-----------------|----|

chilled yukon gold potato, celery and fennel salad, caramelized brussel sprouts and
whole seed-apple mustard

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

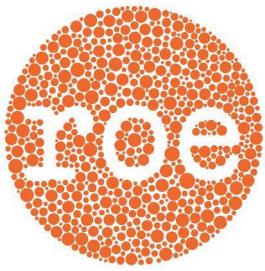
8 oz prime steak with spicy miso aioli, nori komi potatoes, roasted brussel sprouts

| | |
|-------------------------------|----|
| CREEKSTONE FARMS PRIME RIBEYE | 62 |
|-------------------------------|----|

14 oz prime beef, potato pave, grilled asparagus, veal demi glaze

Surf & Turf: jumbo wild mexican shrimp (4pcs) +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 13
rock fish, lemon, lime,
pico de gallo, fresh tostada

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

FRESH OYSTERS MKT
roe cocktail sauce,
red wine mignonette

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

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

POKE CEVICHO 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),

BRUNCHY

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

Smoked Salmon Flatbread 21
smoked salmon, crème fraiche, red onion, salmon roe, dill

Rigo's Chilaquiles 15
corn tortillas, house red salsa, red onion, avocado,
queso fresco, fried black beans, organic fried hen's egg

Avocado Toast 13
grilled country bread, cherry tomatoes, pickled red onion, shaved
radish, pecorino, chili flake *add: egg +3 | smoked salmon +9*

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

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

Roe Shrimp Benedict 21
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 +14 | fresh catch +16

Roe Seafood Salad 28
mixed crab meat, baby shrimp, langoustines, hard-boiled egg,
cornichons, heirloom tomato confit, radish, carrot, chopped
lettuce & tossed with house thousand island dressing

Roe B.L.T.A. 19
toasted country bread, garlic aioli, vine ripened tomatoes,
bacon, avo, and two sunny eggs

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 17
panko crusted alaskan cod, roe tartar, baby lettuce,
white cheddar on brioche, with chips & salsa

All Natural Beef Burger 17
caramelized onion, white cheddar, house thousand dressing,
lettuce, tomato, 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, brandy, peaches, lemon, mint

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

Mint Julep 13
bourbon, mint, sugar

Mimosa Flight 34
bottle of sparkling brut & four fresh juices

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

Espresso Martini 14
black hjerte coffee liqueur, vodka, coffee, beans

French 75' 13
gin, lemon, brut

LITTLE EXTRAS

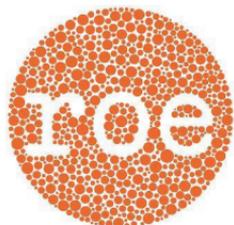
YUKON ROSTI POTATOES 6
ROSEMARY GLAZED BACON (2pc) 7
NATURAL PORK SAUSAGE (2pc) 4

HONEY GREEK YOGURT & BERRIES 7
SEASONAL HAND CUT FRUIT 6
TWO HEN'S EGG ANY STYLE 5

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

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.

roeseafood.com



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