

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	12   14

## TO START

SHRIMP COCKTAIL (3PC)	14
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colossal wild shrimp, house cocktail sauce

OYSTERS ON THE HALF SHELL	MKT
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roe cocktail sauce, red wine mignonette

Baja	21   40
Pacific	24   42
East Coast	24   42

CHEF'S CHOICE SASHIMI	MKT
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served with fresh wasabi and ginger

PERUVIAN SCALLOPS	4/EA
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scallop, fresh wasabi, sour yuzu

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

ROCK FISH CEVICHE (GF)	15
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ceviche with tortilla chips

YELLOW FIN TUNA POKE (GF)	17
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tuna poke with tortilla chips

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

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

CAPITAN PLATTER	30
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Serves 2-3  
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce

## SIDES

KENNEBEC FRENCH FRIES (VG)	6
SWEET POTATO FRIES	7
TOASTED BAGUETTE	3
PONZU BROWN RICE (VG)	3.5
BLACK BEANS (GF) (VG)	4
TORTILLA CHIPS & SALSA (GF) (VG)	4
ROE SOY EGG	2
SIDE SALAD (VG)	5
GRILLED VEGETABLES (GF) (VG)	7
SESAME COLESLAW (GF)	5

*lunch menu*

[roeseafood.com](http://roeseafood.com)

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

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

## SALADS & SANDWICHES

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

BABY LETTUCE SALAD (GF)	14
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santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino  
add protein: chicken +9 | salmon +14 | wild shrimp +12 | premium fresh catch +16

ARUGULA AND MIXED BABY BEET	17
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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	28
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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
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albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough

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

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

LOBSTER ROLL	26
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chilled lobster meat with basil yuzu aioli on warm lobster roll served with kennebec french fries

CRISPY CHICKEN SANDWICH	16
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organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche

ANGUS CHEESEBURGER	17
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1/3 lb beef patty, monterey jack cheese, lettuce, tomato, onion, pickles, and house louis dressing on brioche with house made kennebec french fries  
add to any sandwich above: jalapeno +.50 | avocado +2 | white cheddar +2

## ENTREES

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

ROE FISH BURRITO	16
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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, yellow fin poke, mahi, cod, or shrimp • make it a burrito bowl +2

MERMAID BOWL	20
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choice of two proteins served with black beans, pico de gallo, shredded cabbage, seaweed salad, ponzu brown rice, special house made roe sauce  
choice of: salmon, yellow fin poke, mahi, cod, or shrimp

TACO PLATE	23
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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

FISHERMAN'S PLATE	25
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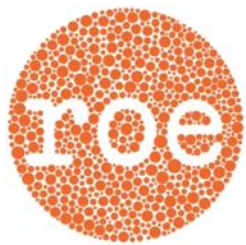
your choice of fresh fish grilled with garlic butter, served with ponzu brown rice and grilled veggies  
choice of: salmon, mahi, cod, or shrimp | premium grilled fish +3

POKE BOWL	22
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yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg

CHIRASHI BOWL	26
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chef's fresh fish selection, tempura shrimp, seasoned white rice, fresh wasabi, ginger, cucumber, salmon ikura, rainbow seaweed salad, edamame beans, daikon radish



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## TO START

<b>CLAM CHOWDER</b>	<b>11   13</b>
<b>FISHERMAN'S STEW</b>	<b>14</b>
<b>BLUE PRAWNS</b>	<b>18</b>
wood roasted caledonian prawns, chilled absinthe tomatoes, crispy artichoke heart	
<b>MINI CRAB CROQUETTES (3PCS)</b>	<b>23</b>
lump blue crab, meyer lemon aioli and celery-micro greens	
<b>HAMACHI COLLAR</b>	<b>18</b>
seasoned daikon radish, miyako ponzu	
<b>SESAME CHICKEN</b>	<b>14</b>
lightly fried organic chicken breast, chili honey-yuzu sauce, sesame rice vinegar slaw	
<b>CHARCUTERIE BOARD</b>	<b>21   32</b>
selection of cured meats and cheeses with toasted country bread and assorted spreads	

## RAW & CHILLED

<b>SHRIMP COCKTAIL (5PCS)</b>	<b>23</b>
jumbo wild mexican shrimp, house cocktail sauce	
<b>PERUVIAN SCALLOPS</b>	<b>4/ea</b>
scallop, fresh wasabi, sour yuzu	
<b>OYSTERS on the HALF SHELL</b>	<b>½ dz   dz</b>
roe cocktail sauce, red wine mignonette	
<b>Baja</b>	<b>21   40</b>
<b>Pacific</b>	<b>24   42</b>
<b>East Coast</b>	<b>24   42</b>
<b>CHEF'S SASHIMI</b>	<b>MKT</b>
served with fresh wasabi and ginger	
<b>BAJA BASS CEVICHE</b>	<b>17</b>
miso marinated sea bass, red onion, cilantro oil, smashed avocado, crispy leeks, lime macerated habanero-onion, tostadas	

<b>CHIRASHI BOWL</b>	<b>26</b>
chef's fresh fish selection, tempura shrimp, seasoned white rice, fresh wasabi, ginger, cucumber, salmon ikura	

<b>LITTLE FISH TOWER</b>	<b>62</b>
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (chef's choice)	

<b>BIG FISH TOWER</b>	<b>124</b>
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (chef's choice)	

## SIDES

<b>Toasted Baguette</b>	<b>3.5</b>
<b>Egg Fried Rice</b>	<b>7</b>
<b>Potato Pave (1pc)</b>	<b>7</b>
<b>Black Sesame Spaetzle</b>	<b>13</b>
<b>Seasonal Vegetables</b>	<b>12</b>

## GREENS

<b>BABY LETTUCE SALAD</b>	<b>14</b>
santa monica farmers lettuce, anchovy-lemon dressing, polenta croutons, pecorino add protein: chicken +9   salmon +14   wild shrimp +12   premium fresh catch +16	
<b>ARUGULA AND MIXED BABY BEETS</b>	<b>16</b>
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	
<b>SEAFOOD SALAD</b>	<b>29</b>
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

<b>FISH &amp; CHIPS</b>	<b>24</b>
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
<b>PACIFIC CROSS SHRIMP</b>	<b>28</b>
grilled wild mexican shrimp grilled with gochujang chili paste, organic quinoa and baby arugula salad with sweet and sour yuzu	
<b>TAGLIATELLE AND CLAMS</b>	<b>29</b>
fresh egg pasta, seasonal clams, chardonnay butter sauce, fresh herbs, breadcrumbs	
<b>SIMPLY GRILLED</b>	<b>30</b>
choice of grilled mahi, black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice and haricots verts	
<b>PLANCHET PACIFIC SEA BASS</b>	<b>31</b>
potato pave, pickled meyer lemon emulsion, watercress	
<b>SEARED MISO SALMON</b>	<b>33</b>
scottish salmon, yellow corn medley, shishito purée, and piquillo peppers served with grilled broccolini, japanese fragrant chili oil and citrus pearls	
<b>CIOPPINO</b>	<b>34</b>
wild shrimp, clams, PEI black mussels, alaskan cod, king crab, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
<b>PAN SEARED SCALLOPS</b>	<b>42</b>
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
<b>KING CRAB LEGS</b>	<b>MKT</b>
red king crab, ponzu brown rice, butter, haricots verts	

<b>GRILLED WHOLE FISH</b>	<b>45</b>
seasonal whole fish, deboned stuffed with fresh herbs and lime, served with warm tortillas, pico de gallo, cabbage, tomatillo salsa, and habanero onions	

## LAND

<b>POTATO AND PECORINO GNOCCHI</b>	<b>21</b>
potato gnocchi, garlic, shallot, tomato, haricot vert, shredded pecorino, salsa verde add protein: chicken +9   salmon +14   wild shrimp +12   premium fresh catch +16	
<b>PAPPARDELLE AND SHORT RIB</b>	<b>28</b>
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
<b>PUNJAB GRILLED CHICKEN</b>	<b>26</b>
punjab spiced and yogurt marinated Mary's airline chicken breast, roasted eggplant, grilled furikake flatbread	
<b>WOOD GRILLED HANGER STEAK</b>	<b>41</b>
8oz prime hanger, okinawa sweet potato cake, grilled broccolini, garlic lemon aioli and roasted shishito pepper chimichurri	
<b>PRIME PETITE FILET</b>	<b>48</b>
6oz filet, rosty potatoes with truffle oil, garlic haricots verts, brandy pepper corn sauce Surf & Turf: jumbo wild shrimp (4pcs) +14 or pan seared scallops +28	

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dinner menu

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something to start!

MAPLE BUTTER & BISCUITS 5

APEROL SPRITZ 13

BRUNCH MIMOSA 5

### BRUNCH LIBATIONS

**SPICED WHITE PEACH SANGRIA 12**  
white wine, brandy, peaches, lemon, mint

**CYNAR SPRITZ 13**  
cynar, lemon, prosecco

**FRENCH 75' 13**  
gin, lemon, brut

**MIMOSA FLIGHT 34**  
bottle of sparkling brut & four fresh juices

**ROE BLOODY MARY 16**  
citrus vodka, sriracha vodka, spicy roe bloody mix

**ESPRESSO MARTINI 14**  
black hjerte coffee liqueur, vodka, coffee, beans

**IRISH COFFEE 14**  
jameson irish whiskey, coffee, cream

### BRUNCHY

**COCONUT FRENCH TOAST 14**  
brioche, cardamom maple syrup, berries compote  
hazelnut crunch, powder sugar, coconut whipped cream

**RIGO'S CHILAQUILES 15**  
corn tortillas, house red salsa, red onion, avocado,  
queso fresco, fried black beans, organic fried hen's egg

**THE STANDARD 15**  
cage free eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

**STEAK & EGGS 25**  
top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

**CLASSIC BENEDICT 18**  
canadian ham, french muffin, sautéed garlic spinach,  
poached organic eggs, tomato hollandaise with mixed greens

**LOX BENEDICT 23**  
house cured scottish salmon, french muffin, sautéed garlic spinach,  
poached organic eggs, tomato hollandaise, dill, red onion, capers

**BREKKY BURRITO BOWL 17**  
bacon, sausage, or veggies with black beans, rosti potatoes, organic  
cage free eggs, pico de gallo and red salsa

**ROE B.L.T.A. 19**  
toasted country bread, garlic aioli, vine ripened tomatoes,  
bacon, avocado, and two sunny-side-up eggs

**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 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  
*add: chicken +9 | shrimp +12 | salmon +14 | premium catch +16*

**ARUGULA AND MIXED BABY BEET 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 28**  
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

**FILET ROE FISH SANDWICH 17**  
panko crusted alaskan cod, roe tartar, baby lettuce,  
white cheddar on brioche, with chips & salsa

**ROE BRUNCH BURGER 18**  
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

**MERMAID BOWL 20**  
choice of two proteins served with black beans, pico de gallo,  
shredded cabbage, seaweed salad, ponzu brown rice, roe sauce  
*choice of: salmon, yellow fin poke, mahi, cod, or shrimp*

### RAW & CHILLED

**ROCK FISH CEVICHE 15**  
rock fish, lemon, lime,  
pico de gallo, fresh tostada

**SHRIMP COCKTAIL 24**  
jumbo wild mexican shrimp (5pcs)  
house cocktail sauce

**FRESH OYSTERS MKT**  
roe cocktail sauce,  
red wine mignonette

**PERUVIAN SCALLOPS 4 ea.**  
raw scallop, fresh wasabi,  
sour yuzu

**BAJA BASS CEVICHE 17**  
miso marinated sea bass, red  
onion, cilantro oil, smashed  
avocado, crispy leeks,  
lime macerated habanero-onion

**POKE CEVICHO 19**  
cevice, tuna poke, tortilla chips,  
basil yuzu, eel and roe sauces,  
jalapenos, wasabi tobiko,  
furikake

**LITTLE FISH TOWER 62**  
6 oysters, 4 shrimp,  
4 scallops, cucumber salad,  
sashimi (6pcs)

**BIG FISH TOWER 124**  
12 oysters, 10 shrimp, 10  
scallops, cucumber salad,  
sashimi (9pc)

### LITTLE EXTRAS

**YUKON ROSTI POTATOES 6**  
**ROSEMARY GLAZED THICK 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**

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## WINE glass / bottle

### SPARKLING

Moscato, La Perlina, Veneto, Italy, NV	12/44
Prosecco, La Marca, Italy, NV	12/44
Brut, Blanc de Blancs, Grandial, France, NV	12/44
Brut Royal, Pommery, Reims, France, NV	72
Brut, Taittinger, Reims, France, NV	120
Brut Cava, Marques de Caceres, Spain, NV	54
Brut Rosé, Cremant Du Jura, France, NV	15/56
Chenin Blanc, Dry Creek, 50 <sup>th</sup> Anniversary, Sonoma, CA	84

### ROSÉ

Rosé, Miraval, 'Studio', Correns, France, 2021	14/52
Rosé, Pinot Noir, Copain, Russian River, 2021	52
Rosé, DAOU, Paso Robles, 2021	15/56
Rose, Grenache, Habit, Santa Ynez, 2021	62

### WHITE

Pinot Grigio, Benvolio, Friuli, Italy, 2021	13/48
Bianco Terre Siciliane, Cala, Dario Serrentino, Sicilia	42
Dry Riesling, Ravines Estate, Finger Lakes, NY 2019	16/60
Soave Classico, Pieropan, Veneto, Italy, 2021	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, 2021	48
Sauv Blanc, Kim Crawford, New Zealand, 2022	14/52
Sancerre, Domaine Delaporte, Loire Valley, France, 2021	24/92
Chardonnay, La Crema, Sonoma, 2021	14/52
Chardonnay, Sonoma-Cutrer, Sonoma Coast, 2021	17/64
Chardonnay, Freemark Abbey, Napa, 2021	80
Chardonnay, Far Niente, Napa, 2020	120

### RED

Chianti, Poggio Vignoso, Tuscany, Italy, 2020	13/48
Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36
Grenache, Marques de Caceres, Carinena, Spain 2019	52
Pinot Noir, Carmel Road, Monterey, 2019	14/48
Pinot Noir, Cloudline, Willamette Valley, Oregon 2021	16/60
Red Blend, Quest, Paso Robles, 2019	16/60
Red Blend, Prisoner, Napa Valley, 2019	116
Bordeaux Blend, GSM, Domaine de Aussieres, France, 2015	54
Bordeaux Blend, Legende, Saint Emilion, France, 2016	88
Bordeaux Blend, Chateau L'Évangile, Pomerol, France, 2017	186
Cabernet Sauvignon, St. Francis, Sonoma County, 2019	16/60
Cabernet Sauvignon, Justin, Paso Robles, 2019	17/64
Cabernet Sauvignon, Arrowood, Sonoma County, 2016	64
Cabernet Sauvignon, DAOU, Paso Robles, 2021	72
Cabernet Sauvignon, Austin Hope, Paso Robles, 2020	120
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2019	155
Cabernet Sauvignon, Freemark Abbey, Napa, 2018	162
Cabernet Sauvignon, Freemark Abbey, Rutherford, 2018	224
Malbec, Llama, Mendoza, Argentina, 2019	15/56
Merlot, Freemark Abbey, Napa, 2019	97
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2014	86
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	144
Zinfandel, Hobo, Dry Creek Valley, Sonoma County, 2020	58

## WINE FLIGHTS four 2oz pours

### RED & WHITE 24

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

### WHITE 22

Pinot Grigio, Benvolio, Friuli, Italy
Riesling, Ravines, Finger Lakes, NY
Blanc, Les Legendes, Bordeaux, France
Chardonnay, Sonoma-Cutrer, Sonoma

### RED 26

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

## DRAFTS pint / half pint

Bavik (Pilsner)	7 / 4
Pacifico (Lager)	7 / 4
LB Blonde (Blonde Ale)	8 / 5
Pop Fuji (Unfiltered Pilsner)	8 / 5
Anchor Steam (Pale Ale)	8 / 5
Negra Modelo (Dunkel Lager)	8 / 5
Guinness (Irish Dry Stout)	8 / 5
Einstok (White Ale)	9 / 6
Slap & Tickle (IPA)	9 / 6
Offshoot Escape (IPA)	9 / 6
Picnic Lightning (Hazy IPA)	9 / 6
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
Shacksbury, Dry Cider	9
Athletic, Run Wild NA IPA	7
Athletic, Golden Dawn NA Ale	7

## COCKTAILS

LAVISH	16
seagram's gin, lavender, lemon, crème de violet, egg	
MEZCALI	16
rayu mezcal, blood orange syrup, orange, lime, coconut cream, hibiscus powder	
MARLAIS	15
seagram's gin, blueberry, tarragon, lemon, tonic	
VENUS DE MILO	16
seagram's gin, drake's vodka, elderflower, rose wine, orange bitters	
BEE KIND	17
rayu mezcal, laphroig scotch, ginger liqueur, lemon, honey, candied ginger	
SPICY PALOMA	14
lunazul blanco tequila, lime, grapefruit, soda, jalapeño	
2 <sup>nd</sup> STREET SWIZZLE	18
green chartreuse, doctor bird Jamaican rum, lime, pineapple, falernum, angostura	
A MILLI	16
elijah craig small batch bourbon, orange curacao, grenadine, lemon, egg white, angostura	
HEAVYWEIGHT	17
cruzan dark rum, giffards banana, crème de cacao, coconut cream, pineapple, lime, angostura	
CLAREMONT OLD FASHIONED	16
elijah craig small batch bourbon, lairds' applejack brandy, angostura, and orange bitters	
KINGSTON	16
dr bird jamaican rum, cruzan silver rum, lime, pernod absinthe, simple	
DUB LUV	17
jameson caskmates IPA whiskey, grapefruit, falernum, lime cordial, offshoot escape IPA	



# 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