

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*)

Cold Star (*Amber*)

LB Blonde (*American Ale*)

Guinness (*Irish Dry Stout*)

Modelo 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 Martini

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

\$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 Pacifico Lager | \$7 Michelada

JAZZ & WINE WEDNESDAY

(4 – 9pm)

½ Price Bottle of Wine

with purchase of 2 regular price entrées

No Corkage Fee

1 bottle max per 4 guests

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

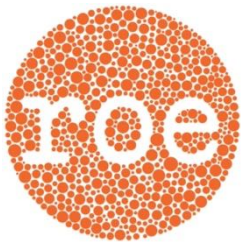
FEEL GOOD FRIDAY!

Live Music (6 – 9pm)

Pop • Classics • Top 40

inquire about upcoming community events!





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 |

TO START

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|--|----|
| SHRIMP COCKTAIL (5PCS) | 23 |
| colossal wild shrimp, house cocktail sauce | |

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|---|---------|
| OYSTERS ON THE HALF SHELL GF | MKT |
| roe cocktail sauce, red wine mignonette | |
| Baja | 21 40 |
| Pacific | 24 42 |
| East Coast | 24 42 |

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

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|----------------------------------|------|
| PERUVIAN SCALLOPS GF | 4/EA |
| scallop, fresh wasabi, sour yuzu | |

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

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|-----------------------------|----|
| ROCK FISH CEVICHE GF | 15 |
| ceviche with tortilla chips | |

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|-------------------------------|----|
| YELLOW FIN TUNA POKE GF | 17 |
| tuna poke with tortilla chips | |

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

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

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

SIDES

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

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 kennebec fries unless noted. Sub sweet potato fries or side salad for +2.50

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

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|---|----|
| 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 | |

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|---|----|
| ROE SEAFOOD SALAD GF | 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 | |

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

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

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

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

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

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| 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

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

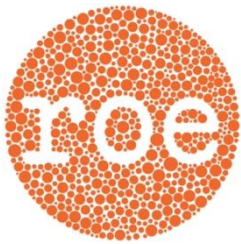
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| ROE FISH BURRITO | 16 |
| fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa | |
| choice of: salmon, yellow fin poke, mahi, cod, or shrimp • make it a burrito bowl +2 | |

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| MERMAID BOWL | 20 |
| 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, yellow fin poke, mahi, cod, or shrimp | |

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| 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) | |

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| SIMPLY GRILLED | 28 |
| choice of simply grilled fish served with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley | |
| choice of: salmon, black cod, or wild mexican shrimp premium grilled fish +3 | |

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



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

TO START

| | |
|--|----------------|
| SEAFOOD BISQUE <i>GF</i> | 15 |
| creamy rich broth made with shells, mirepoax and fresh herbs | |
| BLUE PRAWNS <i>GF</i> | 18 |
| wood roasted caledonian prawns, chilled absinthe tomatoes, crispy artichoke heart | |
| MINI CRAB CROQUETTES (3PCS) | 23 |
| lump blue crab, meyer lemon aioli and celery-micro greens | |
| HAMACHI COLLAR | 18 |
| 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

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|---|------------------|
| SHRIMP COCKTAIL (5PCS) | 23 |
| jumbo wild mexican shrimp, house cocktail sauce | |
| PERUVIAN SCALLOPS <i>GF</i> | 4/ea |
| scallop, fresh wasabi, sour yuzu | |
| OYSTERS on the HALF SHELL | ½ dz dz |
| roe cocktail sauce, red wine mignonette | |
| Baja | 21 40 |
| Pacific | 24 42 |
| East Coast | 24 42 |

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|--|------------|
| CHEF’S SASHIMI (6PCS or 9PCS) <i>GF</i> | MKT |
| sushi rice, fresh wasabi, ginger | |

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| POISSON CRU <i>GF</i> | 17 |
| shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas | |

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

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

SIDES

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| Toasted Baugette | 3.5 |
| Egg Fried Rice | 7 |
| Black Sesame Spaetzle | 13 |
| Seasonal Vegetables | 12 |

GREENS

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|---|-----------|
| BABY LETTUCE SALAD | 14 |
| warm polenta croutons, anchovy-lemon parmesan dressing, pecorino | |
| add: <i>chicken +9 shrimp +12 salmon +14 premium catch +16</i> | |
| <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i> | |

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|---|-----------|
| 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 | |
| <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i> | |

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| SEAFOOD SALAD <i>GF</i> | 29 |
| 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

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| FISH & CHIPS | 24 |
| battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce | |

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| SIMPLY GRILLED | 28 |
| choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley | |

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| PLANCHET PACIFIC SEA BASS <i>GF</i> | 31 |
| potato pave, pickled meyer lemon emulsion, watercress | |

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| SESAME SALMON <i>GF</i> | 33 |
| sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil | |

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| CIOPPINO | 34 |
| blue prawn, clams, PEI black mussels, alaskan cod, king crab, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule | |

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| SQUID INK LINGUINI | 35 |
| handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce | |

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| PAN SEARED SCALLOPS | 42 |
| german sesame spaetzle with shiitake mushroom and soy-cream emulsion | |

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| 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 | |

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| KING CRAB LEGS | MKT |
| red king crab, ponzu brown rice, butter, baby zucchini and squash medley | |

LAND

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|---|-----------|
| PARMESAN POTATO GNOCCHI <i>VG</i> | 21 |
| garlic, shallot, tomato, haricot vert, shredded pecorino, salsa verde | |
| <i>add protein: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i> | |

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| PAPPARDELLE AND SHORT RIB | 28 |
| pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche | |

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| BRAISED PORK OSSO BUCO <i>GF</i> | 31 |
| braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde | |

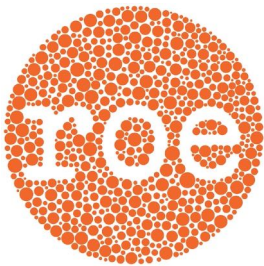
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| WOOD GRILLED HANGER STEAK <i>GF</i> | 41 |
| 8oz prime hanger, okinawa sweet potato cake, grilled broccolini, garlic lemon aioli, and roasted shishito pepper chimichurri | |

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| PRIME PETITE FILET <i>GF</i> | 46 |
| 6oz filet, potato pave, baby zucchini and squash medley, brandy pepper corn sauce | |
| <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!

MAPLE BUTTER & BISCUITS 5

BRUNCH MIMOSA 5

MIMOSA FLIGHT 34
bottle of brut champagne + 4 fresh juices

BRUNCH LIBATIONS

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|---|--|
| CAPTAIN’S SANGRIA 12 white wine, dark rum, pear, apple, spices, ginger beer | ROE BLOODY 17 citrus vodka, spicy vodka, bloody mix, shrimp + bacon |
| CYNAR SPRITZ 12 cynar, lemon, prosecco | THE DUDE ABIDES 14 white hjerte vodka, black hjerte coffee, cacao, cream |
| MIDNIGHT IN MILAN 13 black vodka, blackberry, lemon, prosecco | TIERRATINI 14 lunazul tequila, licor 43, mushroom coffee, cream |

BRUNCHY

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| 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, 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 GF 25 top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa | |
| CLASSIC BENEDICT 17 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 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 <i>add: egg +3 scottish lox salmon +8</i> | |
| 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

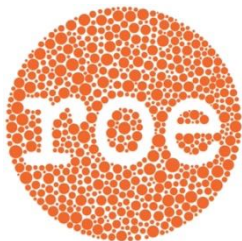
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|---|--|
| BABY LETTUCE SALAD 14 warm polenta croutons, anchovy-lemon parmesan dressing, pecorino <i>add: chicken +9 shrimp +12 salmon +14 premium catch +16</i> | |
| ARUGULA AND MIXED BABY BEET GF VG 17 oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette <i>add: chicken +9 shrimp +12 salmon +14 premium catch +16</i> | |
| ROE SEAFOOD SALAD GF 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 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 20 choice of two proteins served with black beans, pico de gallo, shredded cabbage, ponzu brown rice, roe sauce, chips & salsa <i>choice of: salmon, yellow fin poke, mahi, cod, or shrimp</i> | |
| FISH & CHIPS 23 battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce | |

RAW & CHILLED

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|--|---|--|---|
| ROCK FISH CEVICHE 15 GF rock fish, lemon, lime, pico de gallo, fresh tostada | SHRIMP COCKTAIL 23 GF jumbo wild mexican shrimp (5pcs) house cocktail sauce | FRESH OYSTERS MKT GF roe cocktail sauce, red wine mignonette | PERUVIAN SCALLOPS 4 ea. 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 62 6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs) | BIG FISH TOWER 124 12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pcs) |

LITTLE EXTRAS

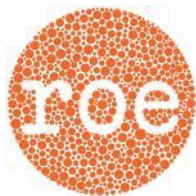
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| YUKON ROSTI POTATOES GF 6 | GREEK YOGURT & BERRIES 7 with honey & granola | ROE BUTTERMILK BISCUITS (2) 5 maple butter & sea salt |
| ROSEMARY GLAZED BACON (2pcs) GF 7 | TWO HEN’S EGGS ANY STYLE GF 5 | TOAST & FRESH JAM 4 |
| NATURAL PORK SAUSAGE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



desserts

+ SUGGESTED PAIRINGS

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| ti-ROE-misu GF | 12 |
| chocolate almond financier cake, mascarpone, vanilla ice cream, cocoa powder, espresso | |
| ESPRESSO MARTINI | 14 |
| drake's vodka, black hjerte coffee liqueur, espresso | |
| MASCARPONE PANNACOTTA GF | 13 |
| red wine poached pear, salted caramel, pistachio | |
| FRENCH CAP | 10 |
| pinot noir, sugar, lime | |
| 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 | |
| KABOCHA SQUASH CHEESECAKE GF | 13 |
| roasted kabocha squash, cream cheese, nutmeg, cinnamon, pecan crust, topped with luxardo maraschino cherry | |
| SHORE NOG | 15 |
| rittenhouse rye, cruzan rum, averna amaro, cinnamon, coconut, egg | |
| VANILLA CRÈME BRULEE GF | 11 |
| tahitian vanilla bean custard and berries | |
| BANANA RUM OLD FASHIONED | 12 |
| cruzan dark rum, giffard banana du bresil, angostura, walnut | |
| 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 |



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