



Valentine's Day

PRIX FIXE DINNER MENU

\$65 ++ PER PERSON

February 13th & 14th
5 – 9pm

COCKTAILS

BERRY WHITE 14
seagram's vodka, blackberry, bailey's irish cream

PEAR FIORI 16
absolut pear vodka, elderflower, lemon, prosecco

BUBBLES BY THE GLASS & BOTTLE

Brut, Blanc de Blanc, Grandial, France NV 12/38

Sparkling Chenin Blanc, 50th Anniversary,
Dry Creek, Sonoma 2022 69

Brut, Patz & Hall, Sonoma 2015 95

Moet Imperial, Champagne, France NV 25/95

Moet Rose Imperial, Champagne, France NV 105

WINE BY THE BOTTLE

Soave Classico, Pieropan, Veneto, Italy 2019 36

Chardonnay, Arroyo Vista, J Lohr, Paso Robles 2018 36

Chardonnay, Talbott, Santa Lucia Highlands 2020 42

Rose, Daou, Paso Robles, 2022 44

Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021 36

Pinot Noir, Valravv, Sonoma 2020 42

Red Blend, Prisoner, Napa Valley, 2019 116

Cabernet Sauvignon, Freemark Abbey, Napa, 2018 162

SELECT ONE ITEM FROM EACH COURSE

First Course

THREE SEAS CEVICHE

japanese hamachi, spanish octopus, wild shrimp, salmon caviar, citrus, shaved red onion, apple, avocado, horseradish broth, furikake tortilla

WOOD GRILLED ROMAINE SALAD

farmer's market baby romaine, olive oil, sea salt and grilled meyer lemon

Second Course

ROASTED CHILEAN SEA BASS

chilean sea bass, miso, black truffle risotto, braised heirloom baby carrots

PAN ROASTED MARY'S DUCK BREAST

okinawa sweet potato cake, grilled asparagus, red wine cherry au jus

LOBSTER & RAVIOLI

butter poached lobster tail over purple sweet potato & ginger ravioli, shellfish bisque, japanese yuzu braised heirloom carrots

Third Course

CHOCOLATE DUO

almond sponge cake, dark chocolate ganache, hazelnut crunch, whipped cream with a white chocolate dipped strawberry

POACHED PEAR AND MASCARPONE

red wine poached pear, vanilla bean mascarpone cream, sicilian pistachios

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Auto gratuity of 20% will be added to all parties.*

MON – FRI • 3PM – 6PM

roeseafood.com

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

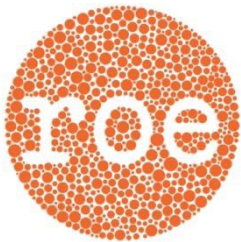
FEEL GOOD FRIDAY!

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

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

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	

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

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

ROCK FISH CEVICHE GF	15
ceviche with tortilla chips	

YELLOW FIN TUNA POKE GF	17
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	30
Serves 2–3 fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce	

SIDES

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

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

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	

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	

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

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

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

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

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

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

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

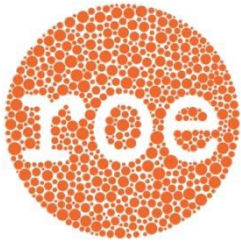
ROE FISH BURRITO	16
fresh fish of your choice, ponzu brown rice, pico de gallo, cabbage, black beans and spicy roe sauce with tortilla chips & salsa	
choice of: salmon, yellow fin poke, mahi, cod, or shrimp • make it a burrito bowl +2	

MERMAID BOWL	20
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	

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)	

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	

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

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

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

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

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

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

SIDES

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

GREENS

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>	
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>	
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

FISH & CHIPS	24
battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce	
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	
PLANCHET PACIFIC SEA BASS <i>GF</i>	31
potato pave, pickled meyer lemon emulsion, watercress	
SESAME SALMON <i>GF</i>	33
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
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	
SQUID INK LINGUINI	35
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
PAN SEARED SCALLOPS	42
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
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	
KING CRAB LEGS	MKT
red king crab, ponzu brown rice, butter, baby zucchini and squash medley	

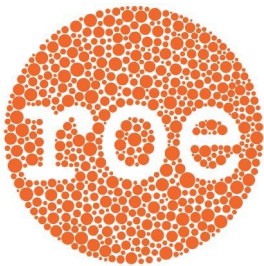
LAND

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>	
PAPPARDELLE AND SHORT RIB	28
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savory spinach, crème fraîche	
BRAISED PORK OSSO BUCO <i>GF</i>	31
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
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	
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

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

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 add: egg +3 scottish lox salmon +8	
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

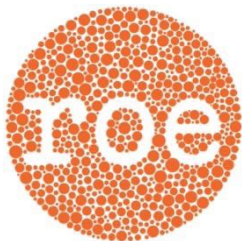
BABY LETTUCE SALAD 14 warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: chicken +9 shrimp +12 salmon +14 premium catch +16	
ARUGULA AND MIXED BABY BEET GF VG 17 oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add: chicken +9 shrimp +12 salmon +14 premium catch +16	
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 choice of: salmon, yellow fin poke, mahi, cod, or shrimp	
FISH & CHIPS 23 battered wild alaskan cod, hand cut kennebec fries, tartar sauce & roe sauce	

RAW & CHILLED

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

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

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

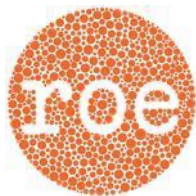
AFFOGATO **10**
house made vanilla ice cream, fresh espresso

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

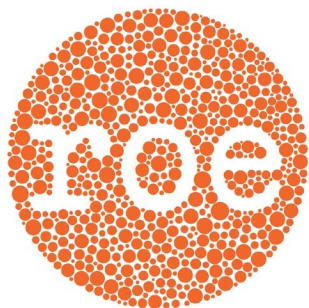
FRENCH TOASTY

7

one piece coconut french toast, scrambled egg, fresh fruit

*Sat/Sun brunch only, 11am – 2:30pm

for children ages 12 and younger



SELECT ONE ITEM FROM EACH COURSE

First Course

ARUGULA AND MIXED BABY BEET GF VG

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

GRILLED PRAWN AND HEARTS MEDLEY GF

wood roasted whole french prawn, absinthe, chilled tomato, hearts of palm, artichoke hearts

SHELLFISH BISQUE GF

mirepoix, crab, shrimp, lobster

Second Course

POTATO AND PECORINO GNOCCHI

potato gnocchi, garlic, shallot, tomato, haricot verts, shredded pecorino, salsa verde

SIMPLY GRILLED

choice of black cod or wild mexican shrimp grilled with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley

PAN ROASTED DUCK BREAST GF

okinawa sweet potato cake, grilled asparagus, red wine cherry au jus

FILET & FRITES GF

hickory grilled 6oz petite filet, pomme frites, brandy green peppercorn sauce

Third Course

KABOCHA SQUASH CHEESECAKE GF

roasted kabocha squash, cream cheese, nutmeg, cinnamon, pecan crust, topped with luxardo maraschino cherry

VANILLA CRÈME BRULÉE GF

tahitian vanilla bean custard and fresh berries

Cocktails

DUB LUV 17

jameson IPA whiskey, grapefruit, falernum, lime, offshoot escape IPA

2ND STREET SWIZZLE 18

green chartreuse, dr. bird rum, falernum, lime, pineapple, angostura

BEE KIND 17

rayu mezcal espadin, ginger, lemon, honey, laphroig scotch

BEACH BLONDE 12

dorda sea salt caramel cream, lazzaroni amaretto, cream

FRENCH CAP 10

pinot noir, lime, sugar

DINE OUT LONG BEACH

3-COURSE PRIX FIXE MENU \$45++

FEB 18 – 28, 2024

4PM TO CLOSE