



# New Year's

## PRIX FIXE MENU

**\$95++ PER PERSON**

Tuesday, December 31<sup>st</sup>

ITEMS CAN BE ADDED TO ANY  
PRIX FIXE SELECTION

### ADD ON OPTIONS

<b>BLACK SIBERIAN RESERVE CAVIAR</b> 1oz black pearl caviar	<b>85</b>
<b>PACIFIC OYSTERS ON THE HALF SHELL</b> ½ dozen with house cocktail sauce, lemon add kizami wasabi caviar	<b>26</b> <b>6</b>
<b>RED KING CRAB LEG AND CLAW</b> ½ lb steamed with drawn butter and grilled lemon	<b>70</b>
<b>BLACK WINTER TRUFFLE</b> add fresh winter black truffle to any dish	<b>MP</b>

### FIT FOR A TOAST

<b>Moët &amp; Chandon Reserve Brut</b>	<b>120</b>
<b>Taittinger Brut</b>	<b>85</b>
<b>Cremant Du Jura Sparkling Rose</b>	<b>56</b>
<b>La Marca Prosecco</b>	<b>44</b>

### *Amuse Bouche*

**PAN SEARED HOKKAIDO SCALLOP**  
garlic lemon aioli, salmon roe

SELECT ONE ITEM FROM EACH COURSE BELOW

### *First Course*

**ROASTED KABOCHA SQUASH SOUP**  
kabocha squash, rosemary marcona almonds, olive oil

**BABY ARUGULA ORCHARD SALAD**  
baby arugula, julienne pear, pistachios, goat cheese, dried cranberry,  
with honey meyer lemon vinaigrette

**KUSSHI OYSTERS ON THE HALF SHELL 3 PCS**  
kizami wasabi caviar

### *Second Course*

**PAPARDELLE AND WINTER TRUFFLE**  
handmade egg pasta, brown and white enoki, shiitake mushrooms, brown butter,  
creme fraiche, freshly shaved black truffle

**PAN ROASTED CHILEAN SEA BASS**  
miso chilean sea bass, garlic yukon gold mash potato, citrus braised heirloom baby carrots

**GRILLED CORNISH HEN**  
half cornish hen, purple brussels sprouts, roasted chanterelle mushrooms, spiced apple  
puree, baby arugula and winter fig salad

**PETITE MAIN LOBSTER TAIL**  
butter poached lobster tail, okinawa sweet potato ravioli, shellfish bisque,  
braised heirloom carrots with yuzu citrus butter

**HICKORY GRILLED PETITE FILET**  
6oz prime filet, brown butter pomme puree, garlic haricot verts, bordelaise sauce  
pan seared scallops 3 pcs +29 | petite lobster tail 6oz steamed +30

### *Third Course* COMPLIMENTARY BUBBLES

**CHESTNUT BUDINO**  
roasted water chestnut, orange caramel, toasted meringue

**TRIPLE CHOCOLATE MOUSSE CAKE**  
dark, milk, and white chocolate mousse, basil pesto-berries

**RHUBARB AND ROSÉ FLUTE**  
house made organic rhubarb sorbet, dry rosé wine flute

# Happy Hour

MON – FRI • 3PM – 6PM

<b>SEASONAL OYSTERS</b>	<b>3 EA</b>
House cocktail sauce and mignonette <i>18 half dozen   34 full dozen</i>	
<b>PERUVIAN SCALLOPS</b>	<b>3.5 EA</b>
Scallop on the half shell, fresh wasabi, sour yuzu	
<b>SHRIMP COCKTAIL</b>	<b>13</b>
Wild shrimp (3pc), house cocktail sauce	
<b>YUKON GOLD POTATO WEDGES</b>	<b>5</b>
Caramelized garlic and leek aioli	
<b>SHRIMP FRIED RICE</b>	<b>8</b>
Shrimp, brown rice, carrots, green onion, egg, soy sauce and eel sauce	
<b>FISH TACO</b>	<b>6.5</b>
Mahi, shrimp or fried cod, with basil yuzu or roe sauce, cabbage, and pico de gallo	
<b>MINI FISH &amp; CHIPS</b>	<b>12</b>
Battered wild cod, kennebec fries, tartar sauce, roe sauce	
<b>CEVICHE TOSTADA</b>	<b>7</b>
Rock fish, corn tostada, basil yuzu sauce, cabbage	
<b>SESAME CHICKEN</b>	<b>7</b>
Spicy yuzu-honey sauce with rice-vinegar slaw	
<b>HAPPY POKE BOWL</b>	<b>10</b>
Tuna poke, ponzu brown rice, edamame, cucumber	
<b>CALI ROLL BOWL</b>	<b>10</b>
Sushi rice, crab mix, cucumber, daikon radish, avocado, nori, sesame	
<b>CRUNCHY ROLL BOWL</b>	<b>10</b>
Sushi rice, tempura shrimp, crab mix, avocado, cucumber, tempura flakes, eel sauce	
<b>DRAFT BEER</b>	<b>5/PINT</b>
Bavik ( <i>Pilsner</i> )	Pleased To Meet Me ( <i>Amber</i> )
LB Blonde ( <i>American Ale</i> )	Guinness ( <i>Irish Dry Stout</i> )
Estrella Galicia Especial ( <i>Lager</i> )	
<b>HOUSE WINE</b>	<b>9</b>
Brut, <i>Blanc de Blancs, Grandial, France, NV</i> Moscato, <i>La Perlina, Veneto, Italy, NV</i> Rosé, <i>Fabre de Provence, Provence, France, 2022</i> Pinot Grigio, <i>Benvolio, Friuli, Italy, 2020</i> Bordeaux Blanc, <i>Les Legendes, France, 2020</i> Chardonnay, <i>Böen, California, 2022</i> Chianti Classico, <i>Peppoli, Tuscany, Italy, 2021</i> Red Blend, <i>Thread Count, California</i>	
<b>COCKTAILS</b>	<b>10</b>
<b>Spicy Paloma</b>	
Blanco Tequila, Fresh Lime, Grapefruit, Soda, Jalapeño	
<b>Roesy's Pearl</b>	
Gin, Almond Orgeat, Lime, Nutmeg	
<b>The 49er</b>	
Elijah Craig SB Bourbon, Honey, Lemon	
<b>Pomegranate Martini</b>	
Pomegranate Vodka, Grenadine, Curacao, Lemon	
<b>Classic Martini</b>	
Gin or Vodka, Dry Vermouth, Lemon Twist	

# Weekly Specials

## STEAK & MARTINI MONDAY

(4 – 9pm)

\$15 Steak Skewers

\$10 off all Steak Entrees

\$10 Martinis

*Your Choice: Straight Up, Dirty, 50/50, Gibson, Vesper, Aviation*

\$5 Fernet Branca or Branca Menta

\$10 Alligator Cocktail

25% off for hospitality industry professionals

*Happy Hour & Weekly Specials not included*

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## TACO TUESDAY

(4pm – 9pm)

\$15 Taco Plate

*2 Fish Tacos: Cod, Shrimp, or Mahi*

\$5 Estrella Galicia Draft

\$7 Michelada

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## JAZZ & WINE WEDNESDAY

(4pm – 9pm)

\$18 Charcuterie Board

½ Price Bottle of Wine &

No Corkage Fee

*with purchase of 2 regular-priced entrées*

*3 bottles max per party*

Live Jazz & Lounge Music 5pm – 8pm

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## TIKI THURSDAY

(4pm – 9pm)

\$10 Heavyweight or Kingston Cocktail

\$10 Cali Roll Bowl or Crunchy Roll Bowl





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) 22  
colossal wild shrimp, house cocktail sauce
- PERUVIAN SCALLOPS GF 4/EA  
scallop, fresh wasabi, sour yuzu
- OYSTERS ON THE HALF SHELL ½ dz | dz  
roe cocktail sauce, red wine mignonette
  - Baja 22 | 42
  - Pacific 25 | 46
  - East Coast 26 | 48

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

- LITTLE FISH TOWER 64  
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi (chef's choice)

- BIG FISH TOWER 130  
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi (chef's choice)

- POKE CEVICHOES 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 SERVES 2-3 31  
fish & chips, calamari fries, popcorn shrimp, hand cut kennebec fries, coleslaw with roe sauce and tartar sauce

## SIDES

- KENNEBEC FRENCH FRIES V 5
- SWEET POTATO FRIES VG 7
- TOASTED BAGUETTE V 3

# lunch menu

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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 fries. sub sweet potato fries or side salad for +3.00

- 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 31  
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

- BLACKENED MAHI SANDWICH 20  
grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread

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

- CRISPY CHICKEN SANDWICH 17  
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 17  
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, mahi, cod, shrimp, or yellow fin poke • make it a burrito bowl +2

- MERMAID BOWL 21  
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, mahi, cod, shrimp, or yellow fin poke (seared or raw)

- 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 26  
choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables premium fish +3

- POKE BOWL 23  
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, organic soy egg, furikake



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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

<b>SEAFOOD BISQUE</b> <i>GF</i>	<b>14</b>
crustacean broth, cream, seafood mirepoix, fresh herbs	
<b>CLAM CHOWDER</b>	<b>11   13</b>
cream, clams, celery, leeks	
<b>CRAB CROQUETTES (3PCS)</b>	<b>24</b>
lump blue crab, meyer lemon aioli, celery-micro greens	
<b>HAMACHI COLLAR</b>	<b>17</b>
japanese seven spice, seasoned daikon radish, miyako ponzu and chili oil, sesame seed, scallions	
<b>SPICY STEAMERS</b>	<b>21</b>
clams, pei black mussels, garlic, jalapeño, white wine butter nage, toasted baguette	
<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>22</b>
jumbo wild mexican shrimp, house cocktail sauce	
<b>PERUVIAN SCALLOPS</b> <i>GF</i>	<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>22   42</b>
<b>Pacific</b>	<b>25   46</b>
<b>East Coast</b>	<b>26   48</b>
<b>CHEF'S SASHIMI (6PCS or 9PCS)</b> <i>GF</i>	<b>MKT</b>
sushi rice, fresh wasabi, ginger	
<b>POISSON CRU</b> <i>GF</i>	<b>17</b>
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas	
<b>LITTLE FISH TOWER</b>	<b>64</b>
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6pcs sashimi ( <i>chef's choice</i> )	
<b>BIG FISH TOWER</b>	<b>130</b>
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9pcs sashimi ( <i>chef's choice</i> )	

## SIDES

<b>Toasted Baguette</b>	<b>3.5</b>
<b>Egg Fried Rice</b>	<b>8</b>
<b>Black Sesame Spaetzle</b>	<b>14</b>
<b>Grilled Bunapi Mushrooms</b>	<b>14</b>
<b>Seasonal Vegetables</b>	<b>13</b>

## GREENS

<b>BABY LETTUCE SALAD</b>	<b>14</b>
warm polenta croutons, anchovy-lemon parmesan dressing, pecorino add: <i>chicken</i> +9   <i>shrimp</i> +12   <i>salmon</i> +14   <i>premium catch</i> +16	
<b>ARUGULA AND MIXED BABY BEETS</b> <i>GF VG</i>	<b>17</b>
oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette add protein: <i>chicken</i> +9   <i>salmon</i> +14   <i>wild shrimp</i> +12   <i>premium fresh catch</i> +16	
<b>SEAFOOD SALAD</b> <i>GF</i>	<b>31</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>SIMPLY GRILLED</b>	<b>26</b>
choice of grilled black cod, wild mexican shrimp, or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables <i>premium fish</i> +3	
<b>SESAME SALMON</b> <i>GF</i>	<b>31</b>
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
<b>PLANCHET PACIFIC SEA BASS</b> <i>GF</i>	<b>33</b>
potato pave, pickled meyer lemon emulsion, watercress	
<b>CIOPPINO</b>	<b>33</b>
blue prawn, clams, PEI black mussels, alaskan cod, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
<b>SQUID INK LINGUINI</b>	<b>35</b>
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
<b>PAN SEARED SCALLOPS</b>	<b>43</b>
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
<b>GRILLED WHOLE FISH</b> <i>GF</i>	<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	
<b>KING CRAB LEGS</b>	<b>MKT</b>
red king crab, ponzu brown rice, drawn butter, seasonal vegetables	

## LAND

<b>FUSILLONI ALLA VODKA</b> <i>VG</i>	<b>24</b>
fusilloni gigante, matchstick zucchini, tomato vodka cream sauce, pecorino cheese add protein: <i>chicken</i> +9   <i>salmon</i> +14   <i>wild shrimp</i> +12   <i>premium fresh catch</i> +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>BRAISED PORK OSSO BUCO</b> <i>GF</i>	<b>29</b>
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
<b>PETITE FILET &amp; FRITES</b> <i>GF</i>	<b>41</b>
6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce <i>Surf &amp; Turf: jumbo wild shrimp (4) +14, pan seared scallops (3) +28, petite lobster tail +38</i>	
<b>WOOD GRILLED RIBEYE</b> <i>GF</i>	<b>69</b>
12oz creekstone farms prime ribeye, potato pave, garlic hericot verts, le beurrier bordier herb compound butter, garlic, rosemary <i>Surf &amp; Turf: jumbo wild shrimp (4) +14, pan seared scallops (3) +28, petite lobster tail +38</i>	

A service charge of 20% will be added to parties of 6 or more. A fee of \$3.50 per person is applied to all outside desserts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

dinner menu

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something to start!

MIMOSA 5

MIMOSA FLIGHT 34

bottle of blanc champagne + 4 fresh juices

CHAMPAGNE & CAVIAR 185

bottle of moët + 1oz black caviar, house made blinis

### BRUNCH LIBATIONS

**APEROL SPRITZ 14**

aperol, prosecco, soda

**FRENCH 75 14**

gin, fresh lemon, prosecco

**CAFECITO 15**

reposado tequila, espresso, almond orgeat, liquor 43

**ROE BLOODY 18**

citrus + spicy vodka, bloody mix, shrimp + bacon

**THE DUDE ABIDES 14**

white hjerte vodka, black hjerte coffee, cacao, cream

**HOT & BUTTERED 15**

dark rum, butter rum batter, butterscotch schnapps, cinnamon, nutmeg

### 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, cream, queso fresco, fried black beans, organic 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, english muffin, sautéed garlic spinach, poached organic eggs, tomato hollandaise with mixed greens

**LOX BENEDICT 23**

house cured scottish salmon, english 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**

butter milk 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 31**

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 21**

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 22 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 CEVICHO 19 GF**

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

**LITTLE FISH TOWER 64**

6 oysters, 4 shrimp, 4 scallops, cucumber salad, sashimi (6pcs)

**BIG FISH TOWER 130**

12 oysters, 10 shrimp, 10 scallops, cucumber salad, sashimi (9pcs)

### LITTLE EXTRAS

**YUKON ROSTI POTATOES GF 6**

**ROSEMARY GLAZED BACON (2pcs) GF 7**

**NATURAL PORK SAUSAGE (2pcs) GF 4**

**GREEK YOGURT & BERRIES 7**

with honey & granola

**TWO HEN'S EGGS ANY STYLE GF 5**

**ROE BUTTERMILK BISCUITS (2) 5**

maple butter & 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 Cava, Marques de Caceres, Spain, NV	54
Brut, Blanc de Blancs, Grandial, France, NV	11/38
Brut, Taittinger, Reims, France, NV	85
Brut Imperial, Moet & Chandon, France, NV	120
Brut Rose, Cremant Du Jura, France, NV	15/56

### ROSE

Rose, Fabre de Provence, Côtes de Provence, France, 2021	13/48
Rose, Mourvedre, Les Rascasses, Santa Ynez, 2021	15/52
Rose, Grenache Gris, Curran, Santa Barbara, 2023	60

### WHITE

Chablis, Domaine Drouhin-Vaudon, France 2022	68
Pinot Grigio, Benvolio, Friuli, Italy, 2020	13/48
Dry Riesling, Ravines Estate, Finger Lakes, NY 2020	16/60
Soave Classico, Pieropan, Veneto, Italy, 2023	38
Vermentino, Guado al Tasso, Bolgheri, Italy 2023	15/54
Albarino, Deusa Nai, McD, Rias Baixas, Spain 2022	56
Bordeaux Blanc, Les Legendes, Bordeaux, France 2022	13/48
Sauv Blanc, Kim Crawford, New Zealand, 2023	14/52
Sancerre, Domaine Delaporte, Loire Valley, France, 2022	86
Chardonnay, Bramito della Sala, Antinori, Umbria 2022	17/56
Chardonnay, Böen, California 2022	14/50
Chardonnay, Freemark Abbey, Napa, 2021	80
Chardonnay, Far Niente, Napa, 2023	112

### RED

Giove (Ciliegiolo), Motta, Tuscany, Italy, 2021	36
Chianti Classico, Peppoli, Tuscany, Italy 2021	14/50
Chianti Classico Riserva, Marchese Antinori, Tuscany 2021	76
Grenache Noir Cuvee, Railsback Freres, California, 2020	18/68
Pinot Noir, Böen, California 2022	16/58
Pinot Noir, Belle Glos, Balade, Monterey, California 2022	68
Red Blend, Thread Count, California	15/52
Red Blend, The Language of Yes, Central Coast, 2022	62
Bordeaux Blend, Les Legendes, Saint Emilion, France, 2018	88
Cabernet Sauvignon, Thread Count, Paso Robles, 2022	16/58
Cabernet Sauvignon, Quilt, Napa, 2022	20/72
Cabernet Sauvignon, Justin, Paso Robles, 2021	76
Cabernet Sauvignon, Artemis, Stag's Leap, Napa, 2021	135
Malbec, Llama, Mendoza, Argentina, 2021	15/56
Tempranillo, Gran Reserva, MdC, Rioja, Spain 2015	72
Tempranillo Blend, Gaudium, Gran Vino, MdC, Spain 2014	95

## WINE FLIGHTS four 2oz pours

### RED & WHITE 25

Rose, Fabre de Provence, France
Chardonnay, Antinori, Italy
Pinot Noir, Boen, California
Cabernet Sauv, Threadcount, Paso

### WHITE 24

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

### RED 27

Chianti, Peppoli, Tuscany
Pinot Noir, Boen, California
Malbec, Llama, Mendoza, Argentina
Cabernet Sauv, Threadcount, Paso

## DRAFTS pint

Bavik (Pilsner)	7
Estrella Galicia Especial (Lager)	7
LB Blonde (American Ale)	8
Pleased To Meet Me (Amber)	8
Guinness (Irish Dry Stout)	8
Einstok (White Ale)	9
Las Palmas (Pale Ale)	9
Offshoot Escape (IPA)	9
Picnic Lightning (Hazy IPA)	9
Chimay Blue (Dark Belgian Ale)	14

## COCKTAILS

BITTER CHERRY SPRITZ	16
vodka, aperol, cherry, prosecco, rosemary	
THE NOMAD	16
blanco tequila, fresh lemon, simple syrup, bitters	
FLORA	16
gin, raspberry-thyme shrub, lillet rose, fresh lemon, ginger beer	
SALADO	16
tequila repo, cherry tomato, lime, jalapeño, sherry, salt	
KINGSTON	16
dr bird jamaican rum, cruzan white rum, lime, pernod absinthe	
UNTAMED AND NOTORIOUS	17
mezcal, yellow chartreuse, spiced orange aperitif, lemon	
M&M FIZZ	17
mezcal, montenegro, almond orgeat, lemon, egg white, soda, mint	
VELVET MIST	17
granny smith apple infused gin, blanc vermouth, bitter bianco, grapefruit zest	
CLAREMONT OLD FASHIONED	17
elijah craig bourbon, lairds' applejack brandy, bitters	
DARK HORSE	17
rittenhouse rye whiskey, amaro, espresso, chocolate bitters, orange	

## MOCKTAILS

MR. TIKI	10
pineapple, grapefruit, lime, almond orgeat, cinnamon, bitters	
THE GREENS	10
cucumber, basil, fresh lime, soda	
BERRY-MINT	10
lime, blackberry, almond orgeat, mint	
MOCK-ICILLIN	10
ginger, lemon, honey, ginger beer	



# desserts

+ SUGGESTED PAIRINGS

**ti-ROE-misu** *GF* **12**  
chocolate almond financier cake, mascarpone, cocoa powder, espresso

**ESPRESSO MARTINI** **14**  
black hjerte coffee liqueur, vodka, espresso + 3 beans

**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)** **14**  
roasted kabocha squash, cream cheese, nutmeg, cinnamon, pecan crust, topped with luxardo maraschino cherry

**DARK HORSE** **17**  
rittenhouse rye, amaro, espresso, chocolate bitters, orange

**VANILLA CRÈME BRULEE** *GF* **11**  
tahitian vanilla bean custard and berries

**BANANA RUM OLD FASHIONED** **12**  
cruzan dark rum, giffard banana du bresil, angostura and black walnut bitters

**SEASONAL SORBETS** *GF* **10**  
house made dairy free sorbets, fresh berries

**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**