

Happy Hour

MON – FRI • 3PM – 6PM

SEASONAL OYSTERS	3 EA
House cocktail sauce and mignonette <i>18 half dozen 34 full dozen</i>	
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
Smog City Little Bo Pils	Modelo Negra
Smog City Citrus Blonde	Paulaner Hefeweizen
Pacifico	
HOUSE WINE	9
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>	
COCKTAILS	10
Spicy Paloma	
Blanco Tequila, Fresh Lime, Grapefruit, Soda, Jalapeño	
Roesy's Pearl	
Gin, Almond Orgeat, Lime, Nutmeg	
The 49er	
Elijah Craig SB Bourbon, Honey, Lemon	
Pomegranate Martini	
Pomegranate Vodka, Grenadine, Curacao, Lemon	
Classic Martini	
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

\$10 Industry Boilermaker

Paulaner Grapefruit Radler + Fernet Branca

\$10 Alligator Cocktail

Fernet, Fresh Lime, Orange, Cinnamon Syrup

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 Pacifico Draft

\$7 Michelada

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JAZZ & WINE WEDNESDAY

(4pm – 9pm)

\$18 Charcuterie Board Special

½ Price Bottles of Wine &

No Corkage Fee

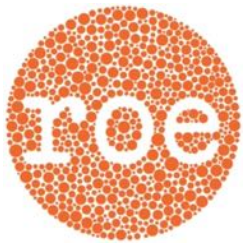
with purchase of 2 regular-priced entrées

3 bottles max per party

Live Jazz & Lounge Music 5pm – 8pm

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join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$10 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 10 | 13
- FISHERMAN'S STEW GF 12 | 16

TO START

- SHRIMP COCKTAIL (5PCS) GF 22
colossal wild shrimp, house cocktail sauce
- PERUVIAN SCALLOPS GF 4/EA
scallop, fresh wasabi, sour yuzu
- OYSTERS ON THE HALF SHELL GF 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 GF 64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6 pcs sashimi (chef's choice)

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

- POKE CEVICHO 19
ceviche & tuna poke, corn tortilla chips, basil yuzu, eel and roe sauces, jalapenos, wasabi tobiko, furikake

- ROCK FISH CEVICHE 14
ceviche with tortilla chips

- YELLOW FIN TUNA POKE 17
tuna poke with tortilla chips

- CALAMARI FRIES 15
buttermilk marinated calamari, lightly fried with spicy roe sauce

- ROE POPCORN SHRIMP 15
batter dipped baby shrimp with salt pepper and spicy roe sauce

- CAPTAN 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 5
- SWEET POTATO FRIES VG 7
with garlic, parsley, parmesan
- TOASTED BAGUETTE 3

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 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 | salmon +14 | wild shrimp +12 | premium catch +16

- ARUGULA AND MIXED BABY BEET GF VG 16
wild arugula, oven roasted beets, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette
add: chicken +9 | salmon +14 | wild shrimp +12 | premium catch +16

- ROE SEAFOOD SALAD GF 32
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 16
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

- CRISPY CHICKEN SANDWICH 18
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche

- ROE BURGER 19
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 +3

ENTREES

- FISH & CHIPS 24
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 (seared or raw)

- 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 20
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 GF 28
choice of grilled black cod, wild mexican shrimp, fresh mahi or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables
premium fish selection +3

- POKE BOWL GF 25
yellow fin tuna poke style, ponzu brown rice, wakame seaweed-sesame salad, marinated soy egg, furikake



join us at roe!

STEAK & MARTINI MONDAY | JAZZ & WINE WEDNESDAY

Enjoy \$10 off steaks and \$10 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>	14
crustacean broth, cream, seafood mirepoix, fresh herbs	
CLAM CHOWDER	10 13
cream, clams, celery, leeks	
CRAB CROQUETTES (3PCS)	24
lump blue crab, meyer lemon aioli, celery-micro greens	
HAMACHI COLLAR <i>GF</i>	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	19 28
selection of cured meats and cheeses with toasted country bread and assorted spreads	

RAW & CHILLED

SHRIMP COCKTAIL (5PCS) <i>GF</i>	22
colossal wild shrimp, house cocktail sauce	
PERUVIAN SCALLOPS <i>GF</i>	4/EA
scallop, fresh wasabi, sour yuzu	
OYSTERS on the HALF SHELL <i>GF</i>	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) <i>GF</i>	MKT
sushi rice, fresh wasabi, ginger	
POISSON CRU	17
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh corn tostadas	

LITTLE FISH TOWER <i>GF</i>	64
6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6 pcs sashimi (<i>chef's choice</i>)	
BIG FISH TOWER <i>GF</i>	130
12 baja oysters, 10 shrimp, 10 scallops, cucumber salad, 9 pcs sashimi (<i>chef's choice</i>)	

SIDES

TOASTED BAGUETTE	3
EGG FRIED RICE	10
GARLIC MASHED POTATOES	12
BLACK SESAME SPAETZLE	17
GRILLED BUNAPI MUSHROOMS <i>GF, VG</i>	12
SEASONAL VEGETABLES <i>GF, VG</i>	14

GREENS

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 BEETS <i>GF VG</i>	16
wild arugula, oven roasted beets, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette <i>add: chicken +9 shrimp +12 salmon +14 premium catch +16</i>	
SEAFOOD SALAD <i>GF</i>	32
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 <i>GF</i>	28
choice of grilled black cod, wild mexican shrimp, fresh mahi, or scottish salmon served with lemon beurre blanc, ponzu brown rice, and seasonal vegetables <i>premium fish +3</i>	
SESAME SALMON <i>GF</i>	31
sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil	
PLANCHET PACIFIC SEA BASS <i>GF</i>	33
potato pave, pickled meyer lemon emulsion, watercress	
CIOPPINO	33
blue prawn, clams, PEI black mussels, alaskan cod, pernod pastis, white wine, fish stock, mirepoix, oregano, thyme, served with sourdough boule	
SQUID INK LINGUINI	36
handmade squid ink linguini, wild shrimp, black mussels, langoustine meat, mixed mushrooms, piquillo peppers, garlic, shallot, citrus soy sauce	
PAN SEARED SCALLOPS	48
german sesame spaetzle with shiitake mushroom and soy-cream emulsion	
MISO GLAZED CHILEAN SEA BASS <i>GF</i>	52
white miso, garlic mashed potatoes, citrus braised heirloom baby carrots	
KING CRAB LEGS <i>GF</i>	MKT
red king crab, ponzu brown rice, drawn butter, seasonal vegetables	

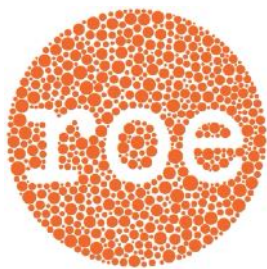
LAND

FUSILLONI ALLA VODKA <i>VG</i>	24
fusilloni gigante, matchstick zucchini, tomato vodka cream sauce, pecorino cheese <i>add: chicken +9 salmon +14 wild shrimp +12 premium fresh catch +16</i>	
BRAISED PORK OSSO BUCO <i>GF</i>	28
braised pork shank, caramelized brussel sprouts, seasoned white rice, lime, shiso salsa verde	
PAPPARDELLE AND SHORT RIB	29
pappardelle egg pasta, braised short rib, hatch green chiles, pecorino romano cheese, savoy spinach, crème fraîche	
PETITE FILET & FRITES <i>GF</i>	42
6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce <i>Surf & Turf: jumbo wild shrimp (4) +14, scallops (3) +33, petite lobster tail +38</i>	
WOOD GRILLED RIBEYE <i>GF</i>	69
12oz creekstone farms prime ribeye, potato pave, garlic haricot verts, le beurrier bordier herb compound butter, garlic, rosemary <i>Surf & Turf: jumbo wild shrimp (4) +14, scallops (3) +33, petite lobster tail +38</i>	

dinner menu

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something to start!

MIMOSA 5

MIMOSA FLIGHT 34

bottle of brut champagne + 4 fresh juices

BLINIS & CAVIAR 125

1oz black pearl caviar, house made blinis and accompaniments

BRUNCH LIBATIONS

APEROL SPRITZ 14
aperol, prosecco, soda

FRENCH 75 14
gin, fresh lemon, prosecco

ROESY'S PEARL 14
gin, almond orgeat, lemon bitters, fresh nutmeg

ROE BLOODY MARY 18
citrus + spicy vodka, bloody mix, shrimp + bacon

ESPRESSO MARTINI 14
vodka, cold brew liqueur, fresh espresso

DEAD END 15
mezcal, OFTD, cafeto, lime, pineapple, simple, bitters

BRUNCHY

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

RIGO'S CHILAQUILES 17
corn tortilla chips, house red salsa, red onion, avocado, cream,
queso fresco, fried black beans, two hen's eggs

THE STANDARD 16
two hen's eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

STEAK & EGGS 28
top sirloin, rosti potatoes, pico de gallo, blue corn tortillas, fresh salsa

CLASSIC BENEDICT 20
canadian ham, english muffin, sautéed garlic spinach, poached eggs,
tomato hollandaise, served with mixed greens

LOX BENEDICT 25
house cured scottish salmon, english muffin, sautéed garlic
spinach, poached eggs, tomato hollandaise, dill, capers, red onion

BREKKY BURRITO BOWL GF 17
bacon, sausage, or veggies with black beans, rosti potatoes, two
hen's 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 +3.5 | scottish salmon lox +8

SEAFOOD MIGAS SCRAMBLE 26
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 16
wild arugula, oven roasted beets, 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 32
mixed crab meat, baby shrimp, langoustines, hard-boiled
egg, cornichons, heirloom tomato confit, radish, carrot,
chopped lettuce, tossed with house thousand island dressing

SHRIMP PO BOY 16
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

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

ROE BURGER 19
black angus patty, white cheddar, house thousand island dressing,
lettuce, tomato, pickles on brioche served with kennebec fries

MERMAID BOWL 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 24
battered wild alaskan cod, hand cut kennebec fries,
tartar sauce & roe sauce

RAW & CHILLED

ROCK FISH CEVICHE 14
rock fish, lemon, lime,
pico de gallo, fresh tostada

SHRIMP COCKTAIL GF 22
jumbo wild mexican shrimp (5pcs)
house cocktail sauce

FRESH OYSTERS GF MKT
roe cocktail sauce,
red wine mignonette

PERUVIAN SCALLOPS GF 4 ea
raw scallop, fresh wasabi,
sour yuzu

POISSON CRU 17
shrimp, ceviche, lime, coconut
milk, pickled onion, habanero,
mint, heirloom tomatoes,
cilantro oil, fresh tostadas

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

LITTLE FISH TOWER GF 64
6 oysters, 4 shrimp,
4 scallops, cucumber salad,
sashimi (6pcs)

BIG FISH TOWER GF 130
12 oysters, 10 shrimp, 10
scallops, cucumber salad,
sashimi (9pcs)

LITTLE EXTRAS

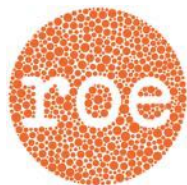
YUKON ROSTI POTATOES 6
ROSEMARY GLAZED BACON (2pcs) GF 6
NATURAL PORK SAUSAGE (2pcs) GF 5

GREEK YOGURT & BERRIES 12
with honey & granola
TWO EGGS ANY STYLE GF 7

ROE BUTTERMILK BISCUITS (2) 5
maple butter & sea salt
TOAST & FRESH JAM 4

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lil guppy menu

for children ages 12 and under

FISH NUGGETS	10
battered alaskan cod served with fries or salad	
BEAN & CHEESE BURRITO	8
flour tortilla, black beans, jack cheese served with fries or salad	
MINI FISH TACOS (GF)	8
alaskan cod grilled or fried topped with lettuce, tomato, and basil yuzu sauce served with fries or salad	
CHEESE QUESADILLA	7
flour tortilla, jack cheese with fries or salad	
MINI POKE BOWL	10
tuna poke, ponzu brown rice, with tomato and cucumber slices	
LITTLE SCRAMBLE (GF)	7
organic eggs, bacon <u>or</u> sausage, fresh fruit *Sat/Sun brunch only	
FRENCH TOASTY	7
one piece coconut french toast, organic scrambled egg, fresh fruit *Sat/Sun brunch only	