

## Happy Hour

MON – FRI • 3PM – 6PM

### SEASONAL OYSTERS

3 EA

house cocktail sauce and mignonette  
16 half dozen | 32 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

### MINI FISH & CHIPS

12

battered wild cod, kennebec fries, tartar sauce, roe sauce

### CEVICHE TOSTADA

7

rockfish, 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,  
seaweed salad

### CALI ROLL BOWL

10

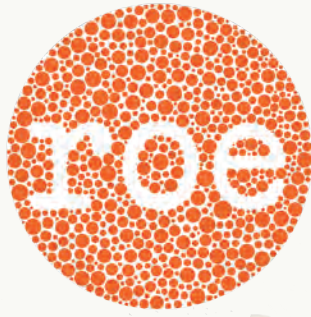
sushirice, crab mix, cucumber, daikon  
radish, avocado, nori, sesame

### CRUNCHY ROLL BOWL

10

sushi rice, tempura shrimp, real crab, avocado,  
cucumber, tempura flakes, eel sauce





## To Start

### POKE CEVICHOS 19

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

### CRISPY CALAMARI 14

buttermilk marinated calamari strips, lightly fried with spicy roe sauce

### CRAB CROQUETTES (3PCS) 19

lump blue crab, meyer lemon aioli, celery-micro greens

### SPICY STEAMERS 21

clams, PEI black mussels, garlic, jalapeño, white wine butter nage, toasted baguette

### CHARCUTERIE BOARD 19

selection of cured meats and cheeses with toasted country bread and assorted spreads

### FUSILLI LOBSTER MAC & CHEESE MP

made with fusilli pasta and panko crusted

## Raw & Chilled

### SHRIMP COCKTAIL (5PCS) GF 19

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 23 | 42

Pacific 27 | 48

East Coast 26 | 46

### CHEF'S SASHIMI (6PCS or 9PCS) GF MKT

sushi rice, seaweed, fresh wasabi, ginger

### SESAME TUNA POKE 14

hand cut tuna with sweet sesame soy dressing, white and green onion, furikake seasoning, tortilla chips

### ROCK FISH CEVICHE 14

ceviche with tortilla chips

### POISSON CRU 16

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

### FISH TOWER GF 64

6 baja oysters, 4 shrimp, 4 scallops, cucumber salad, 6 pcs sashimi (chef's choice)

## Soups & Salads

### CLAM CHOWDER 10 | 14

cream, clams, celery, leeks

### SEAFOOD BISQUE GF 15

crustacean broth, cream, seafood mirepoix, fresh herbs

### ROE CAESAR SALAD 15

warm polenta croutons, anchovy-lemon parmesan dressing, pecorino  
add: chicken +9 | salmon +13 | wild shrimp +13 | premium catch +15

### ARUGULA AND 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 +13 | wild shrimp +13 | premium catch +15

### SEAFOOD SALAD GF 32

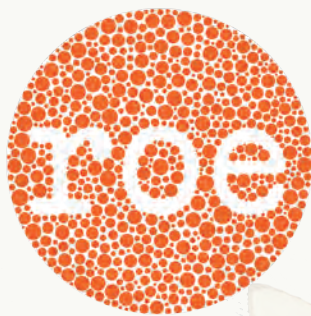
mixed crab meat, poached baby shrimp, langoustines, hard-boiled egg, cornichons, heirloom tomato confit, radish, carrot, and red onion chopped & tossed with house thousand island dressing

*A service charge of 20% will be added to parties of 8 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.*

*Executive Chef: Rigo Bonilla*





## Sandwich Creations

all sandwiches served with house fries. sub sweet potato fries or side salad for +3.00

add to any sandwich: jalapeno +.50 | avocado +3

### BLACKENED MAHI SANDWICH 22

grilled mahi, lettuce, tomato, pickles, tartar sauce, on torta bread

### LOBSTER ROLL MP

chilled lobster enhanced with herb yuzu aioli, on lobster roll, french fries

### TUNA CLASSIC SANDWICH 15

albacore tuna salad, lettuce, tomato, and avocado on toasted sourdough, make it a melt +3

### CRISPY CHICKEN SANDWICH 19

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

### FISH & CHIPS 25

battered wild cod, hand cut kennebec french fries, tartar sauce and roe sauce

### TACO PLATE 24

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, 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

### MERMAID SEAFOOD BOWL 25

served with ponzu brown rice, black beans, cabbage, pico de gallo, tortilla chips and roe sauce. CHOICE OF: tuna poke, mahi, shrimp, or salmon

### POKE BOWL GF 24

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

### SESAME SALMON GF 31

sesame seed crusted scottish salmon, sautéed baby bok choy and carrots, tomato shellfish nage, chili oil

### 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 35

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

## Entrees

### WILD MUSHROOM AND PAPPARDELLE EGG PASTA 29

pan roasted wild mushrooms, fragrant herbs, white cheddar cream sauce, egg pappardelle pasta, grated pecorino cheese add: Chicken +9/ Salmon +13/Wild Shrimp +13/Premium catch/+15/Short Rib +9

### PAN SEARED SCALLOPS MP

german sesame spaetzle with shiitake mushroom and soy-cream emulsion

### MISO GLAZED CHILEAN SEA BASS GF 47

white miso, garlic mashed potatoes, citrus braised heirloom baby carrots

### BONELESS BRAISED SHORT RIB 38

sweet potato puree, wilted spinach, orange gremolata

### PETITE FILET & FRITES GF 42

6oz prime filet mignon, french fries, parsley, brandy pepper corn sauce  
Surf & Turf: jumbo wild shrimp (4) +14, scallops (3) +33, petite lobster tail +38

### WOOD GRILLED RIBEYE GF 69

12oz creekstone farms prime ribeye, potato pave, garlic haricot verts, le beurrier bordier herb compound butter, garlic, rosemary.  
Surf & Turf: jumbo wild shrimp (4) +14, scallops (3) +33, petite lobster tail +38, lobster tail MP

### ALASKAN RED KING CRAB LEGS GF MP

red king crab, ponzu brown rice, drawn butter, seasonal vegetables

### LOBSTER TAIL MP

1lb lobster tail, ponzu brown rice, drawn butter, seasonal vegetables MP

## Sides

### TOASTED BAGUETTE 3

### KENNEBEC FRENCH FRIES 5

### SWEET POTATO FRIES VG 7

### SESAME COLESLAW 5

### EGG FRIED RICE 10

add: chicken +9 / wild shrimp or salmon +14

### GARLIC MASHED POTATOES 12

### POTATO PAVE 10

### BLACK SESAME SPAETZLE 17

### SEASONAL VEGETABLES GF, VG 14



## Chardonnay

<b>Chalk Hill Chardonnay</b>	15   60
(Medium intensity from Russian River Valley, CA)	
<b>Cru Chardonnay Unoaked</b>	17   70
(Medium intensity from Arroyo Secco, CA)	
<b>Stags Leap Chardonnay Karia</b>	22   80
(Full intensity from Napa Valley, CA)	

## Sauvignon Blanc

<b>Banshee Sauvignon Blanc</b>	15   60
(Light intensity from Sonoma, CA)	
<b>Drylands Sauvignon Blanc</b>	17   70
(Light intensity from Marlborough, NZ)	
<b>Cht La Rabotine Sancerre Blanc</b>	20   75
(Light intensity from Loire, FR)	

## Pinot Grigio

<b>Terlato Pinot Grigio</b>	17   70
(Light intensity from Friuli-Venezia Giulia, IT)	

## Riesling

<b>Dr Hermann Dr H Riesling</b>	17   70
(Sweet white from Mosel, DE)	

## Rose

<b>Studio by Miraval Rose</b>	17   70
(Light intensity from Provence, FR)	

## Pinot Noir

<b>Cherry Pie Pinot Noir</b>	15   65
(Light intensity from CA)	
<b>Benton Lane Pinot Noir</b>	17   70
(Light intensity from Willamette Valley, OR)	
<b>Flowers Pinot Noir</b>	25   95
(Light intensity from Sonoma Coast, CA)	

## Cabernet

<b>Josh Cellars Cabernet Sauvignon Reserve</b>	17   65
(Medium intensity from North Coast, CA)	
<b>My Favorite Neighbor Cabernet Sauvignon</b>	18   70
(Full intensity from Paso Robles, CA)	
<b>Faust Cabernet Sauvignon</b>	25   95
(Full intensity from Napa Valley, CA)	

## Intriguing Reds

<b>Cline Zinfandel Ancient Vines</b>	17   70
(Full intensity from Contra Costa County, CA)	
<b>Terrazas Malbec Reserve</b>	17   70
(Medium intensity from Mendoza, AR)	
<b>Emmolo Merlot</b>	20   75
(Full intensity from Paso Robles, CA)	
<b>Prisoner Red Blend</b>	20   75
(Full intensity from "Saldo", CA)	

## Champagne and Splits

Mionetto Prestige Prosecco Brut Split	15
Chandon Brut Rosé Split	15
Chandon Brut Split	15
Gambino Sparkling Wine Brut	20
Josh Prosecco (Non Alcohol)	20
Veuve Clicquot Yellow Label Brut (375 ML)	75
Veuve Clicquot Yellow Label Brut (750 ML)	130

## Craft Libations "Roe's Greatest Hits"

### Roesy's Pearl

'Gray Whale' Gin, Almond Orgeat, Lime, Nutmeg	18
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### 'Our Spot' Espresso Martini

'Our Spot' Espresso, Vodka, Coffee Liqueur	18
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### Banana Rum Old Fashion

Dark Rum, Banana Liqueur, Walnut Bitters	18
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### Capri

'Bar Hill Gin', Lemon, Cointreau, Honey	18
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### Claremont Old Fashioned

Elijah Craig Bourbon, Laird's Apple Brandy, Angostura bitters, Orange bitters	18
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### Fleur de Negroni

Campari, Yuzu Liqueur, Lillet Rosè, Gin	18
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### Lavender Detox

Vodka, Lime juice, Lavender syrup or Crème de Violette (float), Soda splash	18
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### Lost at Sea

White Rum, Apricot Liqueur, Fresh Lime, Ginger, Salt	18
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### Mezcali

Rayu Mezcal Espadín, Blood Orange syrup, Orange juice, Lime juice, Coconut cream	18
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### Pear Fiori

Absolut Pear Vodka, Elderflower liqueur, Lemon juice	18
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### The Nomad

Tequila Blanco, Fresh Lemon, Simple syrup, Bitters	18
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## Sweet Endings Martinis

### Chocolate Pumpkin Spice

Stoli Vanilla, Mozart Pumpkin Spice Liqueur, topped with cold foam	17
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### Coconut Crème

Stoli Vanilla, Mozart Coconut Creme Liqueur, topped with cold foam	17
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### Dark Chocolate

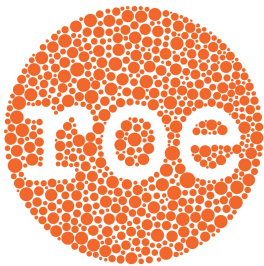
Stoli Vanilla, Mozart Dark Chocolate Liqueur, topped with cold foam	17
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### White Chocolate

Stoli Vanilla, Mozart White Chocolate Liqueur, topped with cold foam	17
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## Digestifs

Moscato	10
Sandeman Port Fine Ruby	15
Sandeman Port Tawny 10Y	25
Inniskillin Vidal Icewine	35



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 CEVICHOS 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

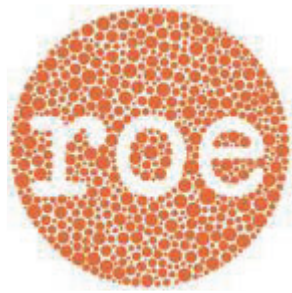
ROE BUTTERMILK BISCUITS (2) 5

maple butter & sea salt

TOAST & FRESH JAM 4

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roeseafood.com



# 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<br>served with fries or salad                                          |    |
| MINI FISH TACOS (GF)                                                                                            | 8  |
| alaskan cod grilled or fried topped with<br>lettuce, tomato, and basil yuzu sauce served<br>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<br>cucumber slices                                                 |    |
| LITTLE SCRAMBLE (GF)                                                                                            | 7  |
| organic eggs, bacon <u>or</u> sausage, fresh fruit<br>*Sat/Sun brunch only                                      |    |
| FRENCH TOASTY                                                                                                   | 7  |
| one piece coconut french toast,<br>organic scrambled egg, fresh fruit<br>*Sat/Sun brunch only                   |    |