

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

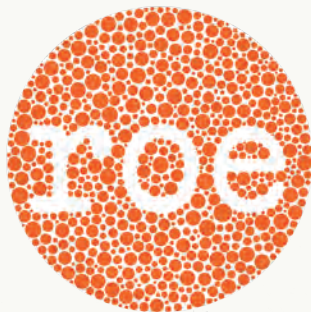
10

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

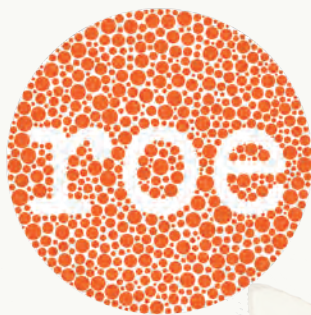
SEAFOOD SALAD GF 32

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

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

Sauvignon Blanc

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

Pinot Grigio

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

Riesling

Dr Hermann Dr H Riesling	17 70
(Sweet white from Mosel, DE)	

Rose

Studio by Miraval Rose	17 70
(Light intensity from Provence, FR)	

Pinot Noir

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

Cabernet

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

Intriguing Reds

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

'Our Spot' Espresso Martini

'Our Spot' Espresso, Vodka, Coffee Liqueur

Banana Rum Old Fashion

Dark Rum, Banana Liqueur, Walnut Bitters

Capri

'Bar Hill Gin', Lemon, Cointreau, Honey

Claremont Old Fashioned

Elijah Craig Bourbon, Laird's Apple Brandy, Angostura bitters, Orange bitters

Fleur de Negroni

Campari, Yuzu Liqueur, Lillet Rosè, Gin

Lavender Detox

Vodka, Lime juice, Lavender syrup or Crème de Violette (float), Soda splash

Lost at Sea

White Rum, Apricot Liqueur, Fresh Lime, Ginger, Salt

Mezcali

Rayu Mezcal Espadín, Blood Orange syrup, Orange juice, Lime juice, Coconut cream

Pear Fiori

Absolut Pear Vodka, Elderflower liqueur, Lemon juice

The Nomad

Tequila Blanco, Fresh Lemon, Simple syrup, Bitters

Sweet Endings Martinis

Chocolate Pumpkin Spice

Stoli Vanilla, Mozart Pumpkin Spice Liqueur, topped with cold foam

Coconut Crème

Stoli Vanilla, Mozart Coconut Creme Liqueur, topped with cold foam

Dark Chocolate

Stoli Vanilla, Mozart Dark Chocolate Liqueur, topped with cold foam

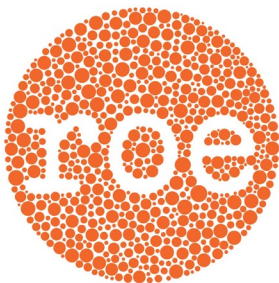
White Chocolate

Stoli Vanilla, Mozart White Chocolate Liqueur, topped with cold foam

Digestifs

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

BRUNCH LIBATIONS



something to start

HOUSE MADE SANGRIA 7

ROE’S BLOODY MARY 18

citrus + spicy vodka, bloody mix, shrimp + bacon
make it plain for 13

DIY MIMOSA FLIGHT 25

bottle of champagne + 4 fresh juices
nonalcohol option available

...WITH BREAD

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 19

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

CRISPY CHICKEN SANDWICH 19

organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche
*grilled upon request

LOBSTER ROLL MP

chilled lobster tossed in a herb yuzu aioli, on lobster roll

TABLE PLATES

COCONUT FRENCH TOAST 13

brioche, cardamom maple syrup, berries compote
hazelnut crunch, powder sugar, coconut whipped cream

YOGURT & HAND CUT FRUT 9

fresh cut fruit and berries with kafir and Greek yogurt, nutty granola, organic US grade A honey

ROSTI BABY POTATOES 9

Yukon baby gold potatoes enhanced with minced Italian parsley, white scallion, crush pepper, red wine vinegar

BUTTERMILK BISCUITS 7

maple butter & sea salt

POISSON CRU 16

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 sauce, jalapeno, wasabi tobiko, furikake

SHRIMP COCKTAIL GF 19

jumbo wild mexican shrimp, house cocktail sauce

PERUVIAN SCALLOPS GF 4 ea

raw scallop, fresh wasabi, sour yuzu

FRESH OYSTERS GF MKT

roe cocktail sauce, red wine mignonette

ROE CESAR SALAD 15

Santa Monica farmers lettuce, warm polenta croutons, anchovy-lemon parmesan dressing, pecorino

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

LITTLE EXTRAS

ROSEMARY GLAZED BACON (2pcs) GF 6

NATURAL PORK SAUSAGE (3pcs) GF 6

EGGS ANY STYLE (3ea) GF 6

TOAST & FRESH JAM 4

BRUNCHY

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

BREAKFAST SANDWICH 14

choice of bacon or sausages, white cheddar, caramelized onions, fried eggs, on Dave’s multigrain served with mixed greens

THE STANDARD 16

two hen’s eggs, rosti potatoes, bacon or sausage, toast or fresh fruit

RIGO’S CHILAQUILES 17

corn tortilla chips, house red salsa, red onion, avocado, cream, queso fresco, fried black beans, two hen’s eggs

BREKKY BURRITO BOWL GF 17

bacon, sausage, or veggies with black beans, rosti potatoes, two hen’s eggs, pico de gallo and red salsa

LOX BENEDICT 23

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

SEAFOOD MIGAS SCRAMBLE 24

scrambled eggs with crab, langoustines, shrimp, monterey jack, pico de gallo, tortilla chips, and hatch chili, served with tomatillo salsa, and rosti potatoes

BEL-CLARMONT OMELET 18

Organic eggs, white cheddar, fragrant herbs, country bread

Add: seafood mixed +8 | 1/4oz black pearl caviar reserve +10 | spinach +2 | egg whites sub +2 | bacon or sausage +4

SHRIMP AND GRITS 24

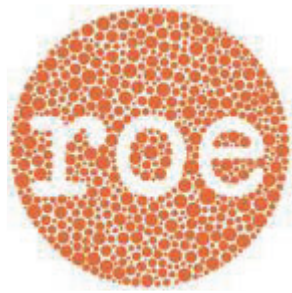
white Mexican shrimp blackened, parmesan grits, ocean gravy

STEAK & EGGS 32

Ny steak 10oz, two hen’s egg, rosti potatoes

*for any added ingredient or substitution it will be an upcharge

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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	