

## Happy Hour

MON – FRI • 3PM – 6PM

### SEASONAL OYSTERS

house cocktail sauce and mignonette  
16 half dozen | 32 full dozen

3 EA

### PERUVIAN SCALLOPS

scallop on the half shell, fresh wasabi,  
sour yuzu

3.5 EA

### SHRIMP COCKTAIL

wild shrimp (3pc), house cocktail sauce

13

### YUKON GOLD POTATO WEDGES

caramelized garlic and leek aioli

5

### SHRIMP FRIED RICE

shrimp, brown rice, carrots, green  
onion, egg, soy sauce and eel sauce

8

### MINI FISH & CHIPS

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

12

### CEVICHE TOSTADA

rockfish, corn tostada, basil yuzu sauce, cabbage

7

### SESAME CHICKEN

spicy yuzu-honey sauce with rice-vinegar slaw

7

### HAPPY POKE BOWL

tuna poke, ponzo brown rice, edamame,  
seaweed salad

10

### CALI ROLL BOWL

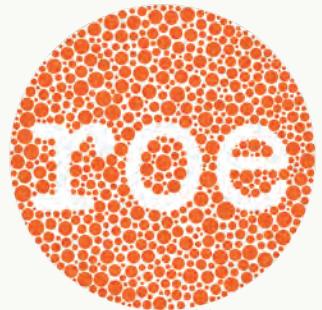
sushirice, crab mix,cucumber, daikon  
radish, avocado, nori, sesame

10

### CRUNCHY ROLL BOWL

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

10



## 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

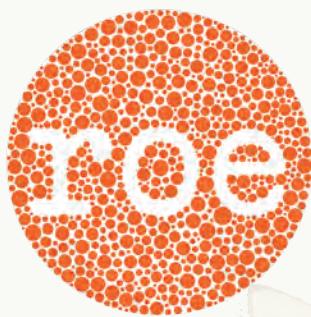
### SEAFOOD SALAD GF 32

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

## CIOPPINNO 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

# From the Vine

	G   B
<b>Chardonnay</b>	
<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 Seco, CA)	
<b>Stags Leap Chardonnay Karia</b>	22   80
(Full intensity from Napa Valley, CA)	
<b>Sauvignon Blanc</b>	
<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)	
<b>Pinot Grigio</b>	
<b>Terlato Pinot Grigio</b>	17   70
(Light intensity from Friuli-Venezia Giulia, IT)	
<b>Riesling</b>	
<b>Dr Hermann Dr H Riesling</b>	17   70
(Sweet white from Mosel, DE)	
<b>Rose</b>	
<b>Studio by Miraval Rose</b>	17   70
(Light intensity from Provence, FR)	
<b>Pinot Noir</b>	
<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)	
<b>Cabernet</b>	
<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)	
<b>Intriguing Reds</b>	
<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)	

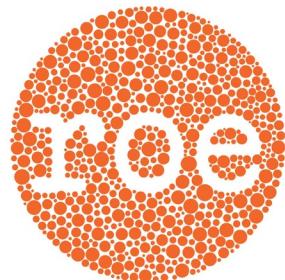
# Effervescence

<b>Champagne and Splits</b>		
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
<b>Craft Libations "Roe's Greatest Hits"</b>		
<b>Roesy's Pearl</b>		18
'Gray Whale' Gin, Almond Orgeat, Lime, Nutmeg		
<b>'Our Spot' Espresso Martini</b>		18
'Our Spot' Espresso, Vodka, Coffee Liqueur		
<b>Banana Rum Old Fashion</b>		18
Dark Rum, Banana Liqueur, Walnut Bitters		
<b>Capri</b>		18
'Bar Hill Gin', Lemon, Cointreau, Honey		
<b>Claremont Old Fashioned</b>		18
Elijah Craig Bourbon, Laird's Apple Brandy, Angostura bitters, Orange bitters		
<b>Fleur de Negroni</b>		18
Campari, Yuzu Liqueur, Lillet Rosè, Gin		
<b>Lavender Detox</b>		18
Vodka, Lime juice, Lavender syrup or Crème de Violette (float), Soda splash		
<b>Lost at Sea</b>		18
White Rum, Apricot Liqueur, Fresh Lime, Ginger, Salt		
<b>Mezcali</b>		18
Rayu Mezcal Espadín, Blood Orange syrup, Orange juice, Lime juice, Coconut cream		
<b>Pear Fiori</b>		18
Absolut Pear Vodka, Elderflower liqueur, Lemon juice		
<b>The Nomad</b>		18
Tequila Blanco, Fresh Lemon, Simple syrup, Bitters		
<b>Sweet Endings Martinis</b>		
<b>Chocolate Pumpkin Spice</b>		17
Stoli Vanilla, Mozart Pumpkin Spice Liqueur, topped with cold foam		
<b>Coconut Crème</b>		17
Stoli Vanilla, Mozart Coconut Creme Liqueur, topped with cold foam		
<b>Dark Chocolate</b>		17
Stoli Vanilla, Mozart Dark Chocolate Liqueur, topped with cold foam		
<b>White Chocolate</b>		17
Stoli Vanilla, Mozart White Chocolate Liqueur, topped with cold foam		
<b>Digestifs</b>		
Moscato		10
Sandeman Port Fine Ruby		15
Sandeman Port Tawny 10Y		25
Inniskillin Vidal Icewine		35

## BRUNCH LIBATIONS

### TABLE PLATES

<b>COCONUT FRENCH TOAST</b>	13
brioche, cardamom maple syrup, berries compote hazelnut crunch, powder sugar, coconut whipped cream	
<b>YOGURT &amp; HAND CUT FRUIT</b>	9
fresh cut fruit and berries with kafir and Greek yogurt, nutty granola, organic US grade A honey	
<b>ROSTI BABY POTATOES</b>	9
Yukon baby gold potatoes enhanced with minced Italian parsley, white scallion, crush pepper, red wine vinegar	
<b>BUTTERMILK BISCUITS</b>	7
maple butter & sea salt	
<b>POISSON CRU</b>	16
shrimp, ceviche, lime, coconut milk, pickled onion, habanero, mint, heirloom tomatoes, cilantro oil, fresh tostadas	
<b>POKE CEVICHOS</b>	19
ceviche, tuna poke, tortilla chips, basil yuzu, eel and Roe sauce, jalapeno, wasabi tobiko, furikake	
<b>SHRIMP COCKTAIL GF</b>	19
jumbo wild mexican shrimp, house cocktail sauce	
<b>PERUVIAN SCALLOPS GF</b>	4 ea
raw scallop, fresh wasabi, sour yuzu	
<b>FRESH OYSTERS GF</b>	MKT
roe cocktail sauce, red wine mignonette	
<b>ROE CESAR SALAD</b>	15
Santa Monica farmers lettuce, warm polenta croutons, anchovy-lemon parmesan dressing, pecorino	
<b>ARUGULA AND MIXED BABY BEET GF VG</b>	16
wild arugula, oven roasted beets, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette	
<b>LITTLE EXTRAS</b>	
<b>ROSEMARY GLAZED BACON (2pcs) GF</b>	6
<b>NATURAL PORK SAUSAGE (3pcs) GF</b>	6
<b>EGGS ANY STYLE (3ea) GF</b>	6
<b>TOAST &amp; FRESH JAM</b>	4



### something to start

<b>HOUSE MADE SANGRIA</b>	7
<b>ROE'S BLOODY MARY</b>	18
citrus + spicy vodka, bloody mix, shrimp + bacon make it plain for 13	
<b>DIY MIMOSA FLIGHT</b>	25
bottle of champagne + 4 fresh juices nonalcohol option available	

### ...WITH BREAD

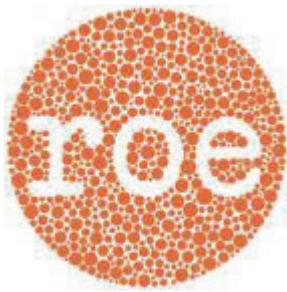
<b>SHRIMP PO BOY</b>	17
fried baby shrimp, lettuce, tomato, pickles, remoulade sauce on a soft french roll served with kennebек french fries	
<b>FILET ROE FISH SANDWICH</b>	17
panko crusted alaskan cod, Roe tartar, baby lettuce, white cheddar on brioche, with Kennebек french fries	
<b>ROE BURGER</b>	19
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebек french fries	
<b>CRISPY CHICKEN SANDWICH</b>	19
organic tempura fried chicken breast, sesame slaw, green onion kimchi aioli, and sliced pickles on brioche *grilled upon request	
<b>LOBSTER ROLL</b>	MP
chilled lobster tossed in a herb yuzu aioli, on lobster roll	

### BRUNCHY

<b>AVOCADO TOAST</b>	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	
<b>BREAKFAST SANDWICH</b>	14
choice of bacon or sausages, white cheddar, caramelized onions, fried eggs, on Dave's multigrain served with mixed greens	
<b>THE STANDARD</b>	16
two hen's eggs, rosti potatoes, bacon or sausage, toast or fresh fruit	
<b>ROGO'S CHILAQUILES</b>	17
corn tortilla chips, house red salsa, red onion, avocado, cream, queso fresco, fried black beans, two hen's eggs	
<b>BREKKY BURRITO BOWL GF</b>	17
bacon, sausage, or veggies with black beans, rosti potatoes, two hen's eggs, pico de gallo and red salsa	
<b>LOX BENEDICT</b>	23
house cured scottish salmon, english muffin, sautéed garlic spinach, poached eggs, tomato hollandaise, dill, capers, red onion	
<b>SEAFOOD MIGAS SCRAMBLE</b>	24
scrambled eggs with crab, langoustines, shrimp, monterey jack, pico de gallo, tortilla chips, and hatch chili, served with tomatillo salsa, and rosti potatoes	
<b>BEL-CLARMONT OMELET</b>	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	
<b>SHRIMP AND GRITS</b>	24
white Mexican shrimp blackened, parmesan grits, ocean gravy	
<b>STEAK &amp; EGGS</b>	32
Ny steak 10oz, two hen's egg, rosti potatoes	

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

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



# 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	