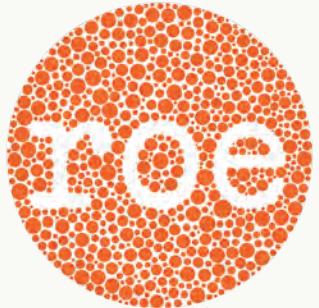


Happy Hour

MON - FRI - 3 PM - 6 PM

SEASONAL OYSTERS	3 EA
House cocktail sauce and mignonette <i>18 half dozen 34 full dozen</i>	
PURUVIAN SCALLOPS	3.5 EA
Scallop on the half shell, fresh wasabi, sour yuzu	
SHRIMP COCKTAIL	13
Wild shrimp (3 pc), house cocktail sauce	
YUKON GOLD POTATO WEDGES	5
Carmelized 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, tarter 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	

PROOF



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

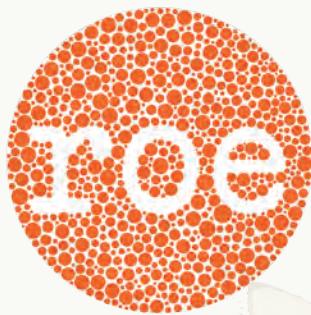
SEAFOOD SALAD GF 32

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
Chardonnay	
Chalk Hill Chardonnay	15 60
(Medium intensity from Russian River Valley, CA)	
Cru Chardonnay Unoaked	17 70
(Medium intensity from Arroyo Seco, 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)	

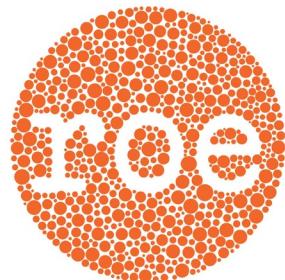
Effervescence

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		18
'Gray Whale' Gin, Almond Orgeat, Lime, Nutmeg		
'Our Spot' Espresso Martini		18
'Our Spot' Espresso, Vodka, Coffee Liqueur		
Banana Rum Old Fashion		18
Dark Rum, Banana Liqueur, Walnut Bitters		
Capri		18
'Bar Hill Gin', Lemon, Cointreau, Honey		
Claremont Old Fashioned		18
Elijah Craig Bourbon, Laird's Apple Brandy, Angostura bitters, Orange bitters		
Fleur de Negroni		18
Campari, Yuzu Liqueur, Lillet Rosè, Gin		
Lavender Detox		18
Vodka, Lime juice, Lavender syrup or Crème de Violette (float), Soda splash		
Lost at Sea		18
White Rum, Apricot Liqueur, Fresh Lime, Ginger, Salt		
Mezcali		18
Rayu Mezcal Espadín, Blood Orange syrup, Orange juice, Lime juice, Coconut cream		
Pear Fiori		18
Absolut Pear Vodka, Elderflower liqueur, Lemon juice		
The Nomad		18
Tequila Blanco, Fresh Lemon, Simple syrup, Bitters		
Sweet Endings Martinis		
Chocolate Pumpkin Spice		17
Stoli Vanilla, Mozart Pumpkin Spice Liqueur, topped with cold foam		
Coconut Crème		17
Stoli Vanilla, Mozart Coconut Creme Liqueur, topped with cold foam		
Dark Chocolate		17
Stoli Vanilla, Mozart Dark Chocolate Liqueur, topped with cold foam		
White Chocolate		17
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

TABLE PLATES

COCONUT FRENCH TOAST	13
brioche, cardamom maple syrup, berries compote hazelnut crunch, powder sugar, coconut whipped cream	
YOGURT & HAND CUT FRUIT	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



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 kennebек french fries	
FILET ROE FISH SANDWICH	17
panko crusted alaskan cod, Roe tartar, baby lettuce, white cheddar on brioche, with Kennebек french fries	
ROE BURGER	19
black angus patty, white cheddar, house thousand island dressing, lettuce, tomato, pickles on brioche served with kennebек french 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	

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	
ROGO'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

all items include small fountain drink

LILFISH & CHIPS 10
battered alaskan cod served with fries or salad

BEAN & CHEESE BURRITO 6
flour tortilla, black beans, jack cheese served with fries or salad

MINI FISH TACOS 8
alaskan cod grilled or fried, topped with lettuce, tomato, and basil yuzu
sauce served with fries or salad

CHEESE QUESADILLA 6
flour tortilla, jack cheese, choice of fries or salad

MINI POKE BOWL 10
tuna poke, ponzo brown rice with tomato and cucumber slices

BUTTER NOODLES 10
pappardelle pasta tossed in butter and sea salt
*Available after 4pm daily

LIL SCRAMBLE 7
organic scrambled eggs, bacon or sausage, fresh fruit
*Sat/Sun brunch only, 11am-2:30pm

FRENCH TOASTY 7
one piece coconut french toast, scrambled egg, fresh fruit
*Sat/Sun brunch only, 11am-2:30pm

for children ages 12 and younger

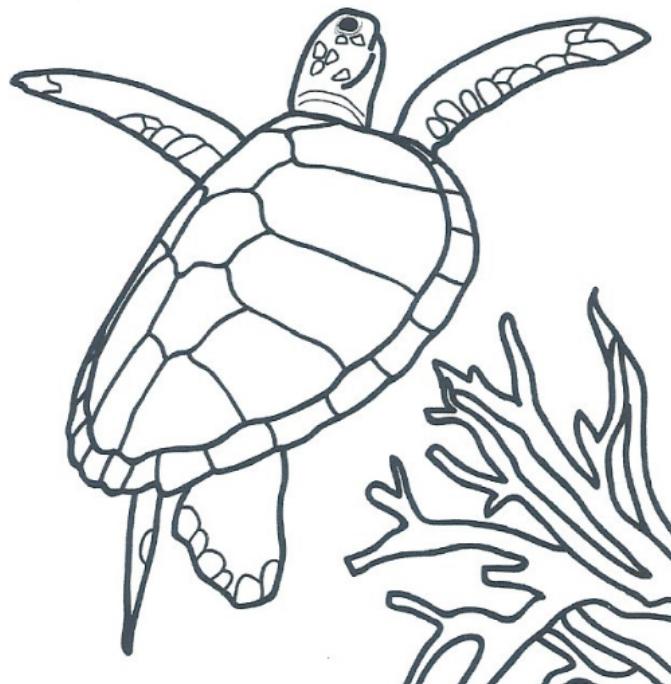
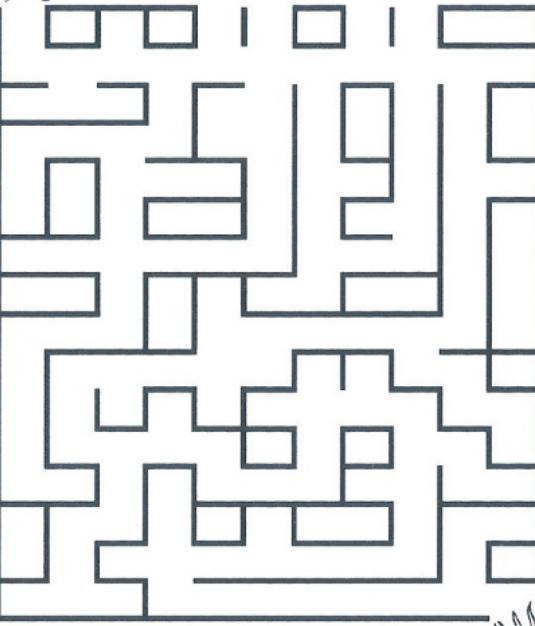
The Great ROE Fish hunt

H	S	I	F	Y	L	F	R	E	T	T	U	B
A	I	J	A	C	L	O	W	N	F	I	S	H
S	G	O	E	U	K	D	F	G	J	K	H	J
M	O	O	R	I	S	H	I	D	O	L	A	A
T	B	P	I	C	S	N	A	P	P	E	R	C
S	Y	O	B	V	L	H	F	H	I	R	K	K
A	W	N	M	A	N	G	E	L	F	I	S	H
S	E	R	G	E	A	N	T	M	A	J	O	R

angelfish
butterflyfish
clownfish

jack
snapper
shark

goby
Moorish idol
sergeant major



PROOF