

CAPITOLA

BAR & GRILL

BREAKFAST DAILY TILL 1:00PM

*egg whites available +\$2.00

- Breakfast Cocktail s**

 - **Mimosa \$5**
 - **Bloody Mary \$7**

Capitola Special \$12.99
two eggs, choice of two bacon or two sausage, homestyle potatoes, toast

The Benedict's

Classic \$13.99
two poached eggs on an English muffin, sliced ham, hollandaise sauce, homestyle potatoes

Lobster \$18.99
two poached eggs on an English muffin, lobster, hollandaise sauce, with homestyle potatoes

Crab \$18.99
two poached eggs, crab cakes on an English muffin, hollandaise sauce, with homestyle potatoes

Steak & Eggs \$19.99
skirt steak with chimichurri sauce, two eggs, homestyle potatoes, sourdough crostini

Breakfast Sandwich \$12.99
scrambled eggs, slice of ham, cheddar cheese on toasted sourdough bread

Cali Burrito \$11.99
homestyle potatoes, eggs, avocado, bacon, cheese

Chorizo Burrito \$11.99
homestyle potatoes, eggs, chorizo, salsa, onions, tomatoes, cheese

Chilaquiles \$13.99
corn tortillas sauteed in our savory red sauce, cilantro, avocado, jack cheese, sour cream
add egg \$2.00

Goat & Honey Toast \$13.99
sourdough, toast, goat cheese, almonds, apples, drizzled with honey

Avocado Toast \$12.99
avocado, tomato, red onion

CBG Scramble \$15.99
chorizo scramble, bacon, sausage, cheddar, sliced avocado, homestyle potatoes, toast

Horizon Veggie \$14.99
scramble, spinach, mushroom, bell peppers, onion, homestyle potatoes, toast

Your Way Omelet \$9.99
served with homestyle potatoes
Add: sausage\$2 - bacon\$2 - chorizo\$2 - ham\$2 ham\$2 - tomatoes\$1 - spinach\$1 - mushrooms\$1 onions\$1 - avocado\$3 - cheddar\$1 - mozzarella\$1

Belgian Waffle \$12.99
add strawberries. with whip cream +3

French Toast \$12.99
add strawberries. with whip cream +3

SHAREABLES

OYSTERS ON A HALF SHELL

FRESH OYSTERS

half / 21 dozen / 42
mignonette sauce, cocktail sauce

GRILLED OYSTERS

1/2 dz BBQ Oysters \$22
1/2 dz Butter Garlic \$22

Capitola Crab Cakes \$21
three fresh made crab cakes

Lobster Truffle Fries \$21
french fries tossed in truffle oil, topped with lobster

Coconut Shrimp \$17
coconut prawns, served with Thai coconut curry peanut sauce

Shrimp Cocktail \$15
chilled jumbo shrimp, cocktail sauce, lemon

Ceviche \$20
zesty Alaskan Halibut and shrimp, tomatoes, mango, red onion, cilantro, jalapenos, chips

Calamari \$19
fried rings and tentacles with lemon & cocktail sauce

Ahi Poke \$21
ahi tuna, avocado, green onions, macadamia nuts, mango, ginger, wonton chips

Lamb Lollipops \$22
grilled lamb chops, marinated in balsamic glaze, served over arugula, pickled beets

Nachos \$15
pinto beans, chorizo, mozzarella, oaxaca cheese, guacamole, sour cream, jalapenos, pico de gallo
add chicken +7, shrimp +9, steak +12, birria beef +12

Sliders \$18
(2) Angus Beef or Prime Rib

Loaded Fries \$14
loaded with melted shredded cheddar cheese, sour cream, bacon, jalapenos

Fried Artichokes \$14
beer battered, served with chipotle aioli

Fried Brussel Sprouts \$14
braised & fried tossed with balsamic glaze, Hawaiian sea salt, fresh cracked pepper

Cheesy Bread \$15
baguette topped with garlic aioli, parmesan, green onions, drizzle of balsamic glaze

Grande Quesadilla \$15
served with side of sour cream and salsa
add chicken +7, shrimp +9, steak +12, birria beef +12

Gaucamole \$14
organic tortilla chips, salsa

Wings - buffalo or bbq \$16

Fried Pickles \$12

Garlic Fries \$10

Shoestring Onions \$12

SALAD & SOUPS

New England Clam Chowder
clams, russet potatoes, bacon
Cup 8 Bowl 11 Bread Bowl 15
add fresh lobster meat on chowder +\$12
add fresh crab meat on chowder +\$12

Classic Caesar \$15
romaine, anchovies, parmesan, croutons

Crab Cake Salad \$21
two crab cakes, mixed greens, carrots, tomatoes, cucumbers, shredded parmesan

Spinach Apple Salad \$16
spinach, apples, goat cheese, pecans, balsamic vinaigrette

Shrimp Louie Salad \$19
chilled shrimp, spring mix, tomatoes, cucumber, carrots, red onions, avocado, croutons, thousand island dressing

add chicken +7, shrimp +9, steak +12, lobster +12, crab +12

BLTA Wedge \$16
romaine, bacon, tomatoes, avocado, shoestring onions, blue cheese dressing with fresh crumbles

Black & Blue Steak Salad \$22
sliced skirt steak, romaine, pickled red onions, carrots, tomatoes, crumbled blue cheese, balsamic vinaigrette

Beet & Goat Cheese \$19
spring mix, arugula, panko crusted goat cheese, pickled beets, mandarins, almonds, balsamic vinaigrette

Clam Chowder Bowl & Side Salad \$15

add bread bowl +\$4

add fresh lobster meat on chowder +\$12

add fresh crab meat on chowder +\$12

-Vegetarian

PARTIES OF (5) OR MORE WILL BE CHARGED 20% GRATUITY
CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

LASALLE'S CAJUN SHRIMP BOIL

CAJUN HEAD-ON SHRIMP \$24
spicy garlic butter sauce

ADD 1/2 DUNGENESS CRAB \$24

ADD SAUSAGE \$4

ADD CORN ON THE COB \$3

ADD RED POTATOES \$3

SIDE OF STEAMED RICE \$3



LASALLE'S CAJUN SEAFOOD BISQUE

zesty tomato cream, garlic, white wine
served with toasted sourdough

COMBO \$36

shrimp, cod, scallops, clams, mussels

SHRIMP \$22

SHRIMP & CLAMS \$24

SHRIMP & SCALLOPS \$28

SHRIMP & MUSSELS \$26

ADD STEAMED RICE \$3

ACROSS THE BORDER

Taco Entrees include three tacos

Baja Tacos \$24

fried or grilled Alaskan Halibut,
mango salsa, chipotle sauce

Lobster Tacos \$27

lobster meat, sliced avocado,
chipotle sauce

Steak Tacos \$22

skirt steak, onions, cilantro,
verde salsa

Quesabirria Tacos \$23

shredded birria beef marinated, mix cheese blend
with oaxaca cheese, onions, cilantro, consome

Papas & Tacos \$21

smashed potatoes, goat cheese, grilled bell
peppers, grilled onions, mushrooms, pico de gallo

BURGERS & MORE

includes fries or upgrade: garlic fries + \$2, sweet potato fries + \$2, side garden + \$2, caesar salad + \$2 or cup of soup + \$2

*Cheese + \$2: cheddar, swiss, pepper jack Avocado + \$3 Bacon + \$3 Egg + \$3

Lobster Roll

\$29

Maine Lobster tossed in warm spicy garlic butter, on a
grilled New England bun

Angus Beef Burger

\$21

8oz Angus Beef Patty, lettuce, tomatoes, pickles, served
on a toasted brioche bun

Veggie Patty Burger

\$19

"Green Origin" pea-based patty, lettuce, tomatoes, pickles,
served on a toasted brioche bun

Lobster Grilled Cheese

\$23

lobster on sourdough bread, cheddar cheese

Whiskey Burger

\$23

8oz Angus Beef Patty, home-made whiskey glaze, grilled
onions, white cheddar cheese, bacon

Spicy Chicken Sandwich

\$18

chicken breast grilled or fried, lettuce tomatoes, onion,
pickles, pepper jack cheese, chipotle aioli, toasted
brioche bun

Prime Rib French Dip

\$21

sliced prime rib, swiss cheese, served on a french roll

The G.O.A.T

\$24

8oz Angus Beef Patty, fried goat cheese, shoestring
onions, mixed greens, spicy chutney

Pesto Chicken Sandwich

\$17

grilled chicken breast, honey ham, swiss cheese, pickles,
lettuce, tomatoes, onion, pesto aioli, on a toasted
brioche bun

Steak & Peppers Sandwich

\$21

sliced prime rib, blue cheese, grilled sweet red peppers
on a roll

Blue Cheese Burger

\$22

1/2 lbs Angus Beef Patty, sautéed mushrooms, blue
cheese crumble, shoestring onions, toasted brioche bun

ENTREES

Add to Entrees: side garden or caesar salad + \$4 or cup of soup + \$4

Seafood Linguine 34

mussels, shrimp, scallops, Alaskan Halibut,
with cioppino sauce served on linguine

Fish & Chips 23

Icelandic Cod,
served with fries & coleslaw

Chicken Marsala 23

Marsala mushroom cream sauce, seasonal
veggies and mashed potatoes

Mussels or Clams Garlic Linguine 25

shallots, garlic, parsley, tomatoes, garlic butter
wine sauce, crostinis

Mussels & Clams \$36

CATCH OF THE DAY

Alaskan Halibut 34

served with mango salsa and
seasonal veggies

Chimichurri Skirt Steak 33

skirt steak with chimichurri sauce, garlic mashed
potatoes, seasonal veggie

Shrimp Fettuccine 26

creamy citrus sauce, tomatoes, onions,
parsley, over linguine pasta

Whiskey Glazed Salmon 32

home-made whiskey glaze drizzled on
grilled salmon, raisin & pine nut
couscous, served with grilled asparagus

Lobster Ravioli 28

lobster filled ravioli, creamy sauce with
mushrooms and shallots

Fridays, Saturdays, Sundays after 4:00pm

SLOW ROASTED PRIME RIB

served with seasonal veggies and mashed potatoes

Petite Cut 10oz \$24 King Cut 14oz \$32



LIL SURFER'S MENU- 12 AND UNDER

Wagyu Beef Slider & Fries \$12

Chicken Strips & Fries \$12

Grilled Cheese & Fries \$10

Bow Tie Pasta - Cheese or Butter Sauce \$12

Grilled Chicken, fries, veggies \$14

Fountain Drinks - refills included \$4

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Unsweetened Tea

Ginger Beer \$4 Red Bull \$4 Fuji Water \$4 Pellagrino \$4