

STARTERS

- CHOWDER TOTS | New England style clam chowder, crispy bacon | 15
- CRISPY BRUSSEL SPROUTS | honey balsamic glaze, panko parm crust | 14
- TRUFFLE FRIES | truffle oil, parmesan cheese, parsley | 13
- AHI POKE “NACHOS” | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo | 19
- TEMPURA GREEN BEANS | tempura battered green beans, parmesan cheese, spicy ranch | 14
- COCONUT SHRIMP | 5 large shrimp, shaved coconut, honey sriracha dipping sauce, chives | 16

SOUP

NEW ENGLAND  
CLAM CHOWDER | 11



RAW & CHILLED

OYSTERS | half dozen 20 | full dozen 38  
chef’s seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 20 | full dozen 38  
black tiger prawns, house cocktail sauce, horseradish

SUNRISE SHRIMP CEVICHE | 21  
pico de gallo, avocado, shrimp, lime juice, salt, corn tortilla chips

CHILLED SEAFOOD PLATTER | 55  
6 tiger prawns, 6 oysters, sunrise ceviche, house cocktail sauce,  
red wine mignonette, horseradish

GREENS

- ADD | chicken 7 | salmon 10 | shrimp 9 | available grilled or blackened
- SHRIMP TOSTADA SALAD | tangy blackened shrimp, mango cowboy caviar, spicy ranch, tostada bowl | 19
- CAESAR SALAD | romaine, tomatoes, fennel, shaved parmesan, croutons, caesar dressing | 16
- BEET SALAD | roasted beet, herb chevre cheese, frisee, red onion, golden balsamic | 18
- OHANA WRAPS | marinated chicken, farmers market veggies, Korean chili lime glaze,  
purple cabbage and lettuce wraps, citrus slaw | chicken 22 | shrimp 26

BUNS

- served with choice of french fries, side salad, tater tots 2, brussel sprouts 4, truffle fries 6,  
\*lettuce wrap available 2\*
- ADD | bacon 3 | avocado 5 | add fried egg 3
- CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg lettuce, jalapeno, gouda, house aioli | 19
- DOUBLE SMASH CHEESEBURGER | two smashed patties, grilled onion, American cheese, house aioli, with “fixings” | 19
- SALMON BLT | grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 21
- LOBSTER GRILLED CHEESE | brioche toast, gouda, cheddar, garlic butter, old bay fries | 34

TACOS

- 2 per order - served with choice of fries, tots, or side salad  
“King Size” - one extra taco +6
- FRIED FISH OR CRISPY SHRIMP TACOS | beer battered cod or crispy shrimp, asian slaw, pico de gallo, spicy mayo | 19
- ASADA TACOS | marinated skirt steak, pico de gallo, avocado salsa | 18

ENTREES

- SEA BASS | pan seared sea bass, pomodori chique sauce, wild mushroom and asparagus risotto | 36
- BEER BATTERED FISH & CHIPS | wild black Alaskan cod, house tartar, crispy fries | 22
- FAJITAS | pepper medley, onions, cilantro, garlic | CHICKEN 21 | SHRIMP 24 | VEGETARIAN 20
- SHORT RIB | braised and served over creamy polenta, citrus asian slaw, demi glaze | 36
- HERBED SALMON | pan seared Atlantic salmon, roasted cauliflower, truffle oil chimichurri | 30
- SHRIMP SCAMPI | basil, capers, tomato, shallots, white wine cream sauce, pappardelle pasta | 28
- SKIRT STEAK AND FRITES | grilled marinated skirt steak served with peewee frites, spicy slaw, house made pesto | 39

SWEETS

SEASONAL BREAD PUDDING | 12

HAZELNUT TRUFFLE | hazelnut semifreddo ice cream with a liquid chocolate core,  
coated with pralines, hazelnuts, and crushed meringue | 12

CREME BRULEE, creamy custard topped with caramlized sugar | 13

CHEF’S SORBET OF THE DAY | 11

PLEASE ENJOY RESPONSIBLY, WE HAVE THE RIGHT TO REFUSE SERVICE TO ANYONE  
\*MODIFICATIONS AND SUBSTITUTIONS MAY BE POLITELY DECLINED\*  
20% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE

CLASSIC COCKTAILS 14

- VIEUX CARRE | Rye, Cognac, Benedictine, Sweet Vermouth, Peychauds  
TUXEDO NO. 2 | Gin, Maraschino, Dry Vermouth, Orange Bitters  
KNICKERBOCKER | Gold Rum, Fresh Lime, Orange Curacao, Raspberry  
MORNING GLORY FIZZ | Blended Scotch, Fresh Citrus, Cane Syrup, Absinthe, Seltzer  
HOLLAND HOUSE | Genever, Blanc Vermouth, Fresh Lemon, Pineapple, Maraschino  
NORWEGIAN PARALYSIS | Pineapple, Orange, Lemon, Aquavit, Orgeat, Aromatic Bitters, Mint

WARM COCKTAILS

- HOT TODDY | 13  
IRISH COFFEE | 13  
KEOKE COFFEE | 13

R-HOUSE COCKTAILS 16

- PAPAGAYO | Lime, Pineapple, Jalapeno Tequila, Pamplemousse, Select  
KILLJOY | Averna, Cynar, Cacao, Allspice, Blend of Rums  
POWER PLAY | Lime, Aperol, Mezcal, Pineapple Shrub, Seltzer, Nutmeg  
WHITE ROSE | Shochu, Blanc Vermouth, Elderflower, Oloroso  
JACK TORRANCE | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg  
WHIPSTAFF | American Dry Gin, Lairds Bonded, Lime, Beet, Apple, Allspice, Fennel, Egg White  
PENDULUM | Bourbon, Amaro Di Angostura, Lemon, Pineapple, Orgeat, Cinnamon, Pale Ale  
PISTOL PETE | Blended Scotch, Lemon, Lime, Mace, Fennel, Strega, Cinnamon, Coffee Bitters  
PIERSIDE | Jalapeno Tequila, Lime, Mint  
BUCK MASTERS | Citrus Vodka, Green Chartreuse, Saline, Lemon, Grapefruit, Fennel, Gingerbeer  
WEDDING CRASHER | Vodka, Cacao, Lemon, Coconut, Passion Fruit  
KING OF KINGS | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry  
SCALLYWAG | Mango, Lime, Cinnamon, Gin, Rum, Tiki Bitters  
SCARLETT LETTER | Fresh Citrus, Orgeat, Aquavit, Spiced Pear, Creme De Noyaux, Italicus

DRAUGHT BEER

- ICE GERMAN PILSNER | 8  
Modern Times, San Diego, CA 4.8%  
BELGIAN TRIPEL ALE | 9  
Allagash Brewing Company, ME 8.0%  
HOPSAIN'T PURE INTENTION PALE ALE | 8  
Hopsaint Brewing, CA 5.5%  
BEACHWOOD CITRAHOLIC | 8  
Beachwood Brewing, San Diego, CA 7.1%  
PORT MONGO AMERICAN IMPERIAL IPA | 8  
Port Brewing, San Marcos, CA 8.5%  
GROUNDWORK COFFEE PORTER | 9  
Smog City Brewing, Torrance, CA 6.0%  
PACIFIC PINEAPPLE CIDER | 8  
Two Towns Cider, San Diego, CA 5.0%  
\*ASK ABOUT ROTATING TAP

BOTTLES & CANS

- TRAPPIST BELGIAN QUADRUPEL | 12  
Brasserie Rochefort 10, Belgium 11.3%  
BUENAVEZA MEXICAN LAGER | 7  
Stone Brewing, San Diego CA 4.7%  
EXPATRIATE AMERICAN IPA | 8  
Three Weavers Brewing, Inglewood, CA 6.9%  
"DRIFTING" PALE ALE | 8.50  
Offshoot Beer Co., CA 5.5%  
HOFBRAU HEFE WEIZEN | 8  
Pittsburgh, PA 5.4%  
ABITA LIGHT | 7  
Abida Brewing, Covington, LA 4.1%  
YETI IMPERIAL STOUT | 9  
Great Divide Brewing, Denver, CO 9.5%  
JUNESHINE GRAPEFRUIT PALOMA | 8  
Hard Kombucha, San Diego, CA 6.0%

WHITE WINE

- JULES TAYLOR SAUV BLANC, Marlborough, NZ | 15/55  
LAGARIA PINOT GRIGIO, Veneto, Italy | 13/45  
DELOACH CHARDONNAY, Russian River Valley, CA | 15/55  
EPIPHANY GRENACHE BLANC, Santa Barbara, CA | 15/50  
CHATEAU DE CAMPUGET ROSE, Rhone Valley, France | 14/50  
FAR NIENTE CHARDONNAY, Napa Valley, CA | 100

SPARKLING

- CANELLA PROSECCO, Veneto, Italy | split 14  
POL CLEMENT BRUT, Champagne, France | split 15  
LE GRAND ROSE, Champagne, France | split 15  
BOTTEGA ORO PROSECCO, Veneto, Italy | 75  
TELMONT RESERVE BRUT, Champagne, France | 85

RED WINE

- RAEBURN PINOT NOIR, Russian River Valley, CA | 17/65  
GIRARD CABERNET SAUVIGNON, Napa Valley, CA | 18/70  
EBERLE CABERNET SAUVIGNON, Paso Robles, CA | 16/60  
SCARPETTA CABERNET FRANC, Friuli Venezia Giulia, Italy | 14/50  
CUNE "ORGANIC" TEMPRANILLO, Rioja, Spain | 13/45  
VITICCIO CHIANTI CLASSICO, Florence, Italy | 14/50  
INKARRI ESTATE MALBEC, Mendoza, Argentina | 45  
JAX TAUREAU BORDEAUX BLEND, Napa Valley, CA | 60  
ORIN SWIFT PAPILLON BORDEAUX BLEND, Napa Valley, CA | 120