

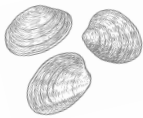
STARTERS

- THAI CALAMARI** | lightly fried calamari, citrus chili sauce, cilantro aioli | 14
- CHOWDER Tots** | New England style clam chowder, crispy bacon, tater tots | 10
- OCTOPUS AL FUEGO** | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 15
- CRAB CAKE BITES** | crab cake, cream cheese, panko crust, roasted pepper creamy aioli , tartar sauce | 16
- CRISPY BRUSSEL SPROUTS** | homemade honey balsamic glaze, panko parm crust | 11
- AHI POKE “NACHOS”** | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 14
- COCONUT CURRY MUSSELS & CLAMS** | NZ green lip mussels, manila clams, green curry, crostini | 16
- CITRUS CRUDO** | octopus, ahi tuna, watermelon radish, cherry tomatoes, cucumber, daikon radish, avocado, citrus vinaigrette | 16

SOUP

**NEW ENGLAND
CLAM CHOWDER** | 8

RAW & CHILLED



OYSTERS | 3 for 9 | half dozen 16| full dozen 30
chef's seasonal selection

COCKTAIL TIGER PRAWNS | half dozen 13 | full dozen 24
black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and citrus crudo
house cocktail sauce, red wine mignonette, horseradish

SALADS

ADD | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened

CAESAR SALAD | romaine, tomatoes, fennel, parmesan cheese, croutons, caesar dressing | 13

COBB SALAD | romaine & butter lettuce, chicken, bacon, blue cheese crumbles, egg, avocado, tomato, blue cheese dressing | 17

AHI NOODLE SALAD | ahi tuna, ponzu soba noodles, iceberg lettuce, red onion, red bell pepper, water chestnuts, cashews, grilled shishito peppers, fresh orange, ginger-lime dressing | 19

ROASTED BEET SALAD | roasted red beets, arugula, chevre goat cheese, red onion, golden balsamic vinaigrette | 15

BUNS

served with tater tots, french fries or side salad

lettuce wrap available

ADD | bacon 2 | avocado 2

CALI SANDWICH | chicken breast, bacon, avocado, tomato, butter lettuce, jalapeno, gouda, aioli | 16

DOUBLE SMASH CHEESEBURGER | two smashed beef patties, grilled onions, American cheese, house aioli, with fixings | 15

SEARED AHI SANDWICH | crusted ahi, asian slaw, crispy wontons, daikon, wasabi aioli, miso glaze | 18

LOBSTER ROLL | tender lobster meat, celery dill spread, toasted sweet bun | 20

ENTREES

BEER BATTERED FISH & CHIPS | wild Alaskan cod, house tartar, crispy fries | 17

VEGETARIAN CANNELLONI | eggplant, spinach, ricotta, creamy pesto sauce | 18

ATLANTIC SALMON | grilled salmon, roasted fingerling potatoes, vegetable medley, corn pesto, lemon butter | 26

LOBSTER PAPPARDELLE | scratch pasta, fresh lobster claw meat, asparagus, cherry tomatoes, mascarpone sauce | 28

FRESH SEABASS | seared seabass, pomodori chique sauce, wild mushroom risotto, grilled asparagus, asparagus puree | 29

GRILLED CHICKEN | grilled chicken breast, creamy red pepper tumeric sauce, roasted fingerling potatoes, asparagus| 22

NEW YORK STEAK | grilled steak, chimichurri sauce, gorgonzola roasted fingerling potatoes, asparagus, cauliflower | 32
ADD | “surf style” - grilled shrimp (3) | 6

DESSERT

PEANUT BUTTER MUD PIE | 9

GELATO | 6

SEASONAL BREAD PUDDING | 9

DRINKS

CLASSIC COCKTAILS - \$12

- OLD FASHIONED** | Bourbon, Sugar, Aromatic Bitters
- TURF CLUB** | Gin, Dry Vermouth, Maraschino, Bitters
- BROOKLYNITE** | 8 yr. Rum, Lime, Honey, Bitters
- PHILLY FISH HOUSE PUNCH** | Apple Brandy, Jamaican Rum, Lemon Sherbert, Peach, Nutmeg
- PALOMA** | Tequila, Grapefruit, Lime, Salt, Soda
- MAI TAI** | Aged Rum, Rhum Agricole, Creole Shrub, Lime, Orgeat



R-HOUSE COCKTAILS - \$14

- DANGER ZONE** | Lime, Pineapple Juice, Mezcal, Allspice Dram
- PIERSIDE MARG** | Jalapeno Tequila, Lime Cordial, Lime, Mint
- BUEN VIAJE** | Green Chartreuse, Jalapeno Tequila, Simple Syrup, Lime, Cucumber, Mint
- KING OF KINGS** | Irish Whiskey, Grenadine, Peach Bitters
- JACK TORRANCE** | Apricot, Lime, Pineapple Juice, Blended Scotch, Irish Whiskey, Orgeat, Cinnamon, Nutmeg
- CRUISE CONTROL** | Lemon, Mint, Gin, Grenadine, Soda
- LILIANA** | Vodka, Aquavit, Lillet, Blanc, Benedictine, Noyaux
- WEDDING CRASHER** | Vodka, Cacao, Lemon, Coconut, Passion Fruit
- DUST DEVIL** | Cognac, Jamacian Rum, Banana, Amaro, Nutmeg
- PERFECT STRANGER** | Lime, Cucumber, Fennel, Pisco, Cachaca, Feleum, Egg White, Tiki Bitters

DRAUGHT BEER

- ICE GERMAN PILSNER** | 7
Modern Times, San Diego, CA 4.8%
- BEACHHOUSE AMBER** | 7
Strand Brewing Co., El Segundo, CA 5.1%
- MAYBERRY IPA** | 8
El Segundo Brewing Co., El Segundo, CA 7.2%
- PORT MONGO AMERICAN IMPERIAL IPA** | 8
Port Brewing, San Marcos, CA 8.5%
- GROUNDWORK COFFEE PORTER** | 8
Smog City Brewing, Torrance, CA 6.0%
- BELGIAN TRIPEL ALE** | 8
Allagash Brewing Company, ME 6.0%
- FARMHOUSE CIDER** | 7
Honest Abe Cidery, Carson, CA 6.9%
- *ASK ABOUT ROTATING TAP**

BOTTLED BEER

- SIERRA NEVADA PALE ALE** | 7
Sierra Nevada Brewing Co., Chico, CA 5.6%
- TRAPPISTE BELGIAN QUADRUPEL** | 12
Brasserie Rochefort 10, Belgium 11.3%
- PACIFICO MEXICAN LAGER** | 6
Grupo Modelo, Mexico 4.5%
- ABITA LIGHT** | 7
Abida Brewing, Covington, LA 4.1%
- YETI IMPERIAL STOUT** | 9
Great Divide Brewing, Denver, CO 9.5%
- LIFES A PEACH CIDER** | 9
SoCal Cider & Beer, Gardena, CA 5.0%

BUBBLES & ROSE

- GANCIA PROSECCO**, Veneto, IT | 10/45
- POL CLEMENT BRUT**, France | split 9
- FLEURS DE PRAIRIE ROSE**, France | 12/44
- LE GRAND ROSE**, France | split 11
- LGH MUMM GRAND CORDON**, Champagne, FR | 90

WHITE WINE

- TOHU SAUVIGNON BLANC**, Marlborough, NZ | 11/40
- LAGARIA PINOT GRIGIO**, Venezia, IT | 10/36
- RAEBURN CHARDONNAY**, Russian River Valley, CA | 12/44
- NIELSON CHARDONNAY**, Santa Barbara, CA | 11/40
- EPIPHANY GRENACHE BLANC**, Santa Barbara, CA | 15/56
- LA PERLINA SEMI SPARKLING MOSCATO**, Puglio, IT | 10/36
- FAR NIENTE CHARDONNAY**, Napa Valley, CA | 120



RED WINE

- CARMEL ROAD PINOT NOIR**, Monterey, CA | 12/44
- KENWOOD SIX RIDGES PINOT NOIR**, Russian River, CA | 16/60
- ROBERT HALL CABERNET SAUVIGNON**, Paso Robles, CA | 13/48
- THREE FINGER JACK CABERNET SAUVIGNON**, Lodi, CA | 12/44
- EBERLE "SELECT" CABERNET SAUV.**, Santa Barbara, CA | 15/56
- WHITE HALL TRELIONE CAB BLEND**, Napa Valley, CA | 15/60
- TINTO DE TERMES TEMPRANILLO**, Tinto, SP | 13/48
- POGGIO BOSSO CHIANTI**, Chianti, IT | 10/36
- BAROLO RENATO RATTI MARCENESCO 2015**, Piemonte, IT | 110
- GIUSEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016**, IT | 80
- ORIN SWIFT BORDEAUX BLEND**, Napa Valley, CA | 120