

SOUP

NEW ENGLAND
CLAM CHOWDER | 8

STARTERS

THAI CALAMARI | lightly fried calamari, honey sriracha | 14
CHOWDER TOTS | New England style clam chowder, crispy bacon, tater tots | 12
CRISPY BRUSSEL SPROUTS | homemade honey balsamic glaze, panko parm crust | 12
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18
CRAB CAKE BITES | seared crab cake, panko crust, roasted pepper aioli, succotash | 16
COCONUT CURRY MUSSELS & CLAMS | NZ green lip mussels, manila clams, green curry, crostini | 18
AHI POKE "NACHOS" | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 14
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, onions, pita bread | 14



RAW & CHILLED

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

COCKTAIL TIGER PRAWNS | half dozen 15 | full dozen 27
black tiger prawns, horseradish cocktail sauce

CITRUS CRUDO | 17
octopus, ahi tuna, watermelon radish, cherry tomatoes, cucumber, daikon sprouts,
avocado, pickled red onions, citrus vinaigrette

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and citrus crudo
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, herb butter croutons, caesar dressing | 13
HEIRLOOM BURRATA SALAD | mixed greens, heirloom tomatoes, burrata, olive tapenade, crostini, balsamic reduction | 19
COBB SALAD | romaine + iceberg lettuce, chicken, bacon, blue cheese crumbles, egg, avocado,
tomato, red onion, blue cheese dressing | 18

BUNS

served with tater tots, french fries, or side salad
ADD | bacon 2 | avocado 3 | brussel sprouts 4 (on side)
lettuce wrap available

CALI SANDWICH | chicken breast, bacon, avocado, tomato, iceberg 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
SALMON BLT | grilled Atlantic salmon, applewood bacon, tomato, pickles, mixed greens, house aioli, sourdough bread | 17

ENTREES

BEER BATTERED FISH & CHIPS | wild Alaskan cod, house tartar, crispy fries | 18
VEGETARIAN CANNELLONI | eggplant, spinach, ricotta, creamy pesto sauce | 18
FAJITAS | pepper medley, onions, ciltantro, garlic, frijoles cerdos, spanish rice | chicken 17 | shrimp 18 | vegetarian 17
HERBED SALMON | grilled herb Atlantic salmon, potato au gratin, grilled asparagus, pesto sauce | 24
SHRIMP SCAMPI | capers, tomato, shallots, white wine cream sauce, pappardelle pasta | 22
LINGUINI DEL MARE | mussels, clams, shrimp, garlic, Italian parsley, lemon, tomato, linguini pasta | 25
FRESH SEABASS | seared seabass, pomodori chique sauce, wild mushroom and asparagus risotto | 29
BRICK CHICKEN | one-pound seared herb citrus chicken, potato au gratin, asparagus | 23
NEW YORK STEAK | grilled steak, chimichurri sauce, gorgonzola roasted fingerling potatoes, asparagus, cauliflower | 32
ADD | "surf style" - grilled shrimp (3) | 6

DESSERT

GINGER LEMONGRASS PANNA COTTA | 9 CHEF'S GELATO OR SORBET | 6 SEASONAL BREAD PUDDING | 9

Modifications and Substitutions may be politely declined

Guest checks will be split a maximum of 3 times

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, Pineapple Shrub
- MAI TAI** | Aged Rum, Blanc Agricole, Creole Shrub, Lime, Orgeat



R-HOUSE COCKTAILS - \$14

- DANGER ZONE** | Lime, Pineapple Shrub, Mezcal, Allspice Dram
- PIERSIDE MARGARITA** | Jalapeno Tequila, Lime, Mint
- BUEN VIAJE** | Green Chartreuse, Jalapeno Tequila, Pineapple Shrub, Lime, Cucumber, Mint
- KING OF KINGS** | Irish Whiskey, Grenadine, Peach Bitters, Mace, Px Sherry
- 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, Mace
- WEDDING CRASHER** | Vodka, Cacao, Lemon, Coconut, Passion Fruit
- DUST DEVIL** | Cognac, Jamacian Rum, Banana, Amaro, Allspice, Nutmeg
- PERFECT STRANGER** | Lime, Cucumber, Fennel, Pisco, Cachaca, Felernum, Egg White, Tiki Bitters

DRAUGHT BEER

- ICE GERMAN PILSNER** | 7
Modern Times, San Diego, CA 4.8%
- BELLS OBERON ALE** | 7
Bells Brewing, Kalamazoo, MI 5.8%
- 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%
- PACIFIC PINEAPPLE CIDER** | 7
Two Towns Cider, San Diego, CA 5.0%
- *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%
- BUENAVEZA MEXICAN LAGER** | 6
Stone Brewing, San Diego, CA 4.7%
- ABITA LIGHT** | 7
Abida Brewing, Covington, LA 4.1%
- YETI IMPERIAL STOUT** | 7
Great Divide Brewing, Denver, CO 9.5%

BUBBLES & ROSE

- FORNARINO 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**, 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
- GUISEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016**, IT | 80
- ORIN SWIFT BORDEAUX BLEND**, Napa Valley, CA | 120

