

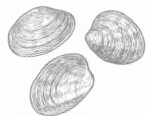
### STARTERS

- 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  
**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

### TACOS

two tacos, served with tater tots, french fries or side salad

**SHRIMP TACO** | tempura shrimp, mango slaw, red cabbage, avocrema, jicama tortilla | 13

**FISH TACO** | fried mahi mahi, green cabbage, roasted pico de gallo, avocrema, corn tortilla | 12

**STEAK TACO** | thinly sliced NY steak, grilled california peppers, red onion, mozzarella cheese, arugula, house aioli | 12

### 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

**CRAB MELT** | pacific lump crab salad, arugula, tomatoes, smoked cheddar, herb toasted sourdough bun | 17

**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

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

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

### 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, Jamaican Rum, Banana, Amaro, Nutmeg  
**PERFECT STRANGER** | Lime, Cucumber, Fennel, Pisco, Cachaca, Felenium, 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  
Abita 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 BOSCO 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

