

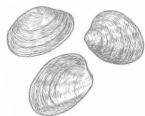
STARTERS

- HONEY SRIRACHA CALAMARI** | lightly fried calamari, citrus chili sauce, honey sriracha | 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

HEIRLOOM BURRATA SALAD | burrata, heirloom tomatoes, spring mix, micro greens, lemon pepper & balsamic glaze, served with grilled crostini & tapenade spread | 15 | **ADD** prosciutto di parma | 7

TACOS

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

SHRIMP TACO | crispy fried shrimp, citrus slaw, avocrema, jicama tortilla | 13

FISH TACO | grilled fish, green & red cabbage, rico 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, toasted sweet bun, dill, mayo, celery spread | 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