

### SOUP

NEW ENGLAND  
CLAM CHOWDER | 8

## STARTERS

- THAI CALAMARI** | lightly fried calamari, honey sriacha dressing | 14  
**CHOWDER TOTS** | New England style clam chowder, crispy bacon, tater tots | 12  
**CRISPY BRUSSEL SPROUTS** | honey balsamic glaze, panko parmesan crust | 12  
**BABY OCTOPUS SKEWER** | char-grilled octopus & pineapple cherry-tomato skewer on a bed of spicy Thai slaw | 16  
**AHI POKE "NACHOS"** | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 14  
**CRAB CAKE BITES** | seared crab cake, panko crust, roasted pepper creamy aioli, succotash | 16  
**SPINACH ARTICHOKE DIP** | artichoke hearts, spinach, cream cheese, onions, served with corn chips | 14



## 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

**SUNRISE CEVICHE** | 17  
shrimp, mango, avocado, tangerine, red onion, lime, tahin

**CHILLED SEAFOOD PLATTER** | 39  
6 tiger prawns, 6 oysters and ceviche  
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

**HEIRLOOM BURRATA SALAD** | mixed greens, heirloom tomatoes, burrata, olive tapenade, crostini, balsamic reduction | 17

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

## TACOS

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

**SHRIMP TACO** | tempura shrimp, pico de gallo, red cabbage, avocrema, jicama tortilla | 13

**FISH TACO** | beer battered mahi mahi, green cabbage, pico de gallo, avocrema, corn tortilla | 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

**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 | 17

**FAJITAS** | pepper medley, onions, ciltantro, garlic, frijoles cerdos, spanish rice | chicken 17 | shrimp 18

**HERBED SALMON** | grilled herb Atlantic salmon, potato au gratin, grilled asparagus, pesto sauce | 24

**BRICK CHICKEN** | one-pound seared herb citrus chicken, potato au gratin | 22

**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

## DESSERT

GINGER LEMONGRASS PANNA COTTA | 9

GELATO | 6

HOUSEMADE SORBET | 6

CHOCOLATE 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, Blanc 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, 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, Jamician 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%  
**HOPPY PALM PALE ALE** | 7  
Track 7 Brewing Co., Sacramento, CA 5.7%  
**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%  
**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%

## 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**, Puglio, IT | 10/36  
**FAR NIENTE CHARDONNAY**, Napa Valley, CA | 120

## RED WINE

- CARMEL ROAD PINOT NOIR**, Monterrey, 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  
**GUISEPPE LONARDI VALPOLICELLA RIPASSO CLASSICO 2016**, IT | 80  
**ORIN SWIFT BORDEAUX BLEND**, Napa Valley, CA | 120

