

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
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18
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 aioli, succotash | 16
COCONUT CURRY MUSSELS & CLAMS | NZ green lip mussels, manila clams, green curry, crostini | 18
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, onions, pita bread | 14

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 15 | full dozen 27
black tiger prawns, horseradish cocktail sauce

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

CHILLED SEAFOOD PLATTER | 39
6 tiger prawns, 6 oysters and sunrise ceviche
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 | 19

COBB SALAD | romaine & iceberg lettuce, chicken, bacon, blue cheese crumbles, egg, avocado, tomato, red onion, blue cheese dressing | 18

TACOS

served with tater tots, french fries, side salad,

ADD | brussel sprouts 4

SHRIMP | three tempura shrimp tacos, mango slaw, red cabbage, avocrema, jicama tortilla | 13

FISH | two beer battered mahi mahi tacos, cabbage mix, pico de gallo, avocrema, corn tortilla | 12

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, house 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

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

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, asparagus | 23

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

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, Jamican 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**, 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

