

WORLD FAMOUS

SURFSIDE DINNER MARCH 2021

SMALL PLATES

CRUNCHY JUMBO SHRIMP

sesame & panko fried large shrimp
ginger slaw - mango chili sauce 15

CALIFORNIA CRAB CAKES

pacific dungeness crab meat, old bay herb breaded
cilantro pesto cream, chipotle aioli
- fresh corn salsa 14

ROASTED BRUSSEL SPROUTS

walnut crumble, garlic parmesan - balsamic reduction 10

SMALL CAESAR SALAD

7.5 (add to any dinner entrée 3.25 - instead of house salad)

LOBSTER & SHRIMP RAVIOLI

butter poached lobster - shrimp, ricotta, mascarpone
- chive champagne cream sauce 14

CALAMARI FRITO

crispy calamari strips, chipotle aioli - mango slaw 13

LOBSTER BISQUE

8 (add to any dinner entrée 3.5)

PACIFIC CLAM CHOWDER

7.5 (add to any dinner entrée 3.25)

DINNER ENTRÉES

BY SEA

WITH HOUSE WHITE BALSAMIC VINAIGRETTE SALAD
HOT EPIS BREAD & BUTTER

POTATO WRAPPED NORTHERN HALIBUT

fresh alaskan halibut, potato wrapped, sautéed crisp oven finished
basil champagne cream sauce, asparagus spears
- parmesan broiled roma tomato 28

RED CURRY SHRIMP BOWL

spiced jumbo prawns, heirloom roasted vegetables, shiitake mushrooms
whole cilantro, spicy coconut red curry sauce - vermicelli noodles 18

BY LAND

BEEF SHORT RIB

braised angus beef, whipped potato mash, asparagus spears
- red wine demi sauce 23

PASTA

SPICY MARDI GRAS PASTA

tender shrimp, andouille sausage, button mushrooms
fire roasted tomato creole sauce - fresh pappardelle pasta 22

HARPOON COMBINATION

seafood trio - roasted salmon, seared sea scallop, scampi jumbo shrimp
asparagus & sun-dried tomato basil crispy arborio rice cake 29

SAN FRANCISCO STYLE CIOPPINO

sicilian fisherman stew, maine lobster, fresh fish
jumbo shrimp, scallops, mussels, clams
- tomato herb lobster broth 29

SLOW ROASTED PRIME RIB

SERVED FRI - SUNDAY

sea salt & herb crusted, roasted to a tender medium, butter potato mash
grilled asparagus, au jus pan sauce - creamy horseradish 32

CAPELLINI CALIFORNIA

angel hair pasta, basil, spinach, roma tomato, asparagus, greek olive
parmesan - garlic clam olive oil sauce 16

CASUAL PLATES

WORLD FAMOUS LOBSTER SALAD

chilled chopped maine lobster, arugula mix, fingerling potatoes
tear drop tomatoes, crisp bacon, diced eggs & avocado
thin sliced red onion - lemon caper aioli dressing 19

SEAFOOD TACO SAMPLER

taco trio - crispy cod, achote shrimp & tender lobster 16

KILLER VEGAN TOFU BOWL

crispy tofu, heirloom roasted vegetables, shiitake mushrooms
whole cilantro, spicy coconut red curry sauce
- vermicelli noodles 16

FAMOUS BURGER *

8 oz ground sirloin flame grilled med well, crisp bacon
sunny up egg, cheddar cheese, onion jam, shredded lettuce
tomato, gulf aioli - brioche bun, seasoned fries 15

BLACKENED SALMON SPINACH SALAD

iron skillet blackened salmon, baby spinach, blue gorgonzola
caramelized red onion, pear tomato, toasted walnuts
- warm honey bacon herb vinaigrette 18

CHICKEN CAESAR SALAD

spice rubbed-grilled chicken breast sliced
over baby romaine garlic lemon caper anchovie vinaigrette
- shaved parmesan 15

BEER BATTER FISH AND CHIPS

cold water white icelandic cod, crispy micro beer batter fry
seasoned fries - house made remoulade tartar sauce 15

BLACK MUSSELS

steamed in a champagne basil cream sauce
- epis bread 15

*consuming raw or undercooked foods
may increase your risk of food borne illness

WINES BY THE GLASS

WHITE

LA TERRE - chardonnay, california coastal	7 / 25
HESS SELECT - chardonnay, california	9 / 35
KENDAL JACKSON - chardonnay vintner's reserve	10 / 39
SONOMA CUTRER - chardonnay, russian river	12 / 46
CASTLE ROCK - sauvignon blanc, lake county, california	8.5 / 31
OYSTER BAY - sauvignon blanc, marlborough, new zealand	10 / 36
HOGUE - riesling, columbia valley	8.5 / 31
RUFFINO - pinot grigio, delle venezie, italia	8.5 / 32
HOUSE - california sparkling	12
SEGURA VIUDAS - brut reserva, spain (split)	8

RED

CONCANNON - merlot, central coast	8.5 / 32
GREYSTONE CELLARS - merlot, california	9 / 35
AVALON - cabernet sauvignon, california	8 / 30
Z ALEXANDER - cabernet sauvignon, 2017 california	9.5 / 35
WILD HORSE - cabernet sauvignon, paso robles	10.5 / 41
MARK WEST - pinot noir, california	8.5 / 32
LA CREMA - pinot noir, sonoma coast	11 / 40
COLORES DEL SOL - malbec, mendoza, argentina	8.5 / 33
RAVENSWOOD - zinfandel, vintars blend, california	8 / 30
JACOBS CREEK - shiraz, south eastern australia	8.5 / 32
RAVAGE - red blend, california	9 / 35

BLUSH

JOSH CELLARS - rose, san Francisco, central coast, california	8 / 31
WOODBRIIDGE MONDAVI - white zinfandel, california	7 / 27

WINES BY THE BOTTLE

SPARKLING

CHANDON - california brut	29
VEUVE CLICQUOT - brut, reims france	70
DOM PÉRIGNON - moët & chandon	195

WHITE

CAMBRIA - chardonnay, santa maria valley	43
CAKEBREAD CELLARS - chardonnay, napa valley	61
FERRARI CARANO - fume blanc, sonoma county	33
CLOUDY BAY - sauvignon blanc, marlborough, new zealand	58
MASO CANALI - pinot grigio, terentino, italy	38

RED

MATANZAS CREEK - merlot, bennett valley, sonoma	45
DECOY DUCKHORN - merlot, sonoma county	99
WHITEHALL LANE - cabernet sauvignon, napa valley	62
STAGS LEAP CELLARS - cabernet sauvignon, stags leap artemis	81
ELOUAN - pinot noir, el dorado hills, oregon	51
FILUS - malbec, mendoza, argentina	39
SIN ZIN - zinfandel, alexander valley	32
BOOM BOOM - charles smith syrah, washington state	36
PARDUCCI TRUE GRIT - petite sirah, mendocino	40
OPUS ONE - bordeaux red blend, napa valley	275

MIXOLOGY

SPIRITED HOT COFFEE

MEXICAN COFFEE baja style, el jimador tequila, kahlua, coffee & whipped cream	9
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BV IRISH COFFEE nor cal style, jamesons irish whiskey - cane sugar & whipped cream	9
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SPIRITED COLD BREW

THE DUDE cold brew, kahlua, baileys, vodka, rocks	9
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BEERS ON DRAFT

STONE DELICIOUS citrusy india pale ale	8
SAINT ARCHER BLOND german kölsch style, san diego	8
HAZY IPA harland brewing company, san diego	8
PACIFICO pilsner style lager, mazatlan mexico	7

BOTTLES AND CANS

ASHLAND SPIKED SELTZER	7
BIVOUAC CIDER	7
XX LAGER OR AMBER	7
CORONADO ORANGE WIT	7
MURPHY'S IRISH STOUT	9
394 ALESMITH - GOLDEN PALE ALE	8
STELLA ARTOIS	8
STONE IPA	8
HESS HOPPY CLOUD IPA	7
SPACE DUST IPA	9
VANILLA PORTER - BRECKENRIDGE BREWERY	8

SURFSIDE COCKTAILS

ST GERMAIN PEAR MARTINI absolute pear, st germain, champagne, chilled - sugar rim	11
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DRUNKEN MERMAID absolut pear, elderflower, cucumber, serrano, lime agave	10
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CUBANO MOJITO caribbean island rum, lime, cane sugar, fresh mint - soda spritz	12
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ULTIMATE SURF SIDE MARGARITA el jimador blanco tequila, patron citronge, house sweet & sour	10
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ORANGE CREAMSICLE svedka vanilla vodka, orange soda, whipped cream	8
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WORLD FAMOUS CARIBBEAN MAI TAI coconut rum, mount gay eclipse, dark myer's - tropical juice blend	12
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PIÑA COLADA puerto rican cane rum blended coconut cream, pineapple whipped cream - goslings dark rum float	14
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RUBY RED absolut grapefruit, cranberry, lemon lime - champagne float	10
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PACIFIC BEACH TART PUNCH mandarin vodka, blackberry, lemonade - soda spritz	8
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PRICKLY PINEAPPLE svedka peach vodka, fresh serrano, pineapple juice	8
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SPIKED ARNOLD PALMER seagrams sweet tea vodka and lemonade	8
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MC GREGOR'S IRISH MULE proper12 irish whiskey, ginger beer, bitters & lime	8
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