

THE



ON LAGUNA BEACH

APPETIZERS

WARM PITA BREAD

\$6

OLIVE TAPENADE/SMOKED PAPRIKA HUMMUS

CLAM CHOWDER

\$8

GAZPACHO

\$9

FRIED CALAMARI

\$12

MARINARA SAUCE/JALAPENO TARTAR

COCONUT SHRIMP

\$13

SWEET CHILE SAUCE/ASIAN NOODLES

AHI CHIPS

\$14

WONTON CHIPS/CITRUS SOY

STEAM CLAMS

\$12

1 LB. /GARLIC BREAD

SHRIMP SCAMPI

\$13

LEMON GARLIC SAUCE/CRISPY POTATO

AHI & CRAB STACK

\$14

MANGO COULIS/WASABAI AIOLI

ARTICHOKE DIP

\$10

SPINACH/ARTICHOKES

CHICKEN WINGS

\$12

HONEY BBQ SAUCE

SHRIMP CEVICHE

\$11

MANGO/TORTILLA CHIPS

OYSTERS

OR

CLAMS

\$13

½ DOZ/COCKTAIL SAUCE

SALADS

CAESAR

\$7

ROMAINE/CAESAR DRESSING

SPINACH

\$9

NUTS/BERRIES/BLUE CHEESE/BALSAMIC

GARBAGE

\$10

EVERYTHING BUT THE DECK

WEDGE

\$8

ICEBERG/BLUE CHEESE/BOILED EGG/BACON

NICOISE

\$17

AHI/POTATO/GREEN

BEANS/OLIVE

VINAIGRETTE

ENTREES

PASTA POMODORO

\$17

CHIX OR SHRIMP

DECK BURGER

\$14

LTO/FRENCH FRIES

SALMON

\$21

TEMPURA SEABEANS/HOISIN SAUCE

FLAT IRON STEAK

\$25

WARM POTATO SALAD/GREEN BEANS

CRAB LEGS

\$20

½ LB./DRAWN BUTTER

SURF N TURF KEBOB

\$22

FILET MIGNON/SHRIMP/COUS COUS

MAHI TACOS

\$16

CRISPY MAHI/JALAPENO TARTAR

CLAM BAKE

\$35

IF YOU DON'T KNOW...

PAELLA FOR 2

\$39

CHORIZO/SHELLFISH/CHICKEN/SAFFRON RICE

SUN DRINKS

GUAVA BELLINI

\$10.5

WITH CHANDON BRUT

BRAZILIAN MOJITO

\$12

FRESH

MINT/LIME/GINGER/CACHACA/PINEAPPLE

GUAVA MANGO MARGARITA **\$12**

WITH CAZADORES REPOSADO

LAGUNA MOJITO

\$12

MINT/LIME/PRICKLY PEAR/BACARDI LIMON

PURE JOY

\$12

FRESH RASPBERRIES/ABSOLUT

CITRON/LEMON-LIME

BLUE CRUSH

\$12

FRESH BLUEBERRIES/STOLI BLUEBERI/ST.
GERMAINE

RIVIERA

\$12

HENDRICKS/ST.GERMAINE/GRAPEFRUIT/OJ/CR
AN

SUMMER BREEZE

\$12

FRESH MUDDLED CANTALOUPE & MINT/SAKE/
ST. GERMAINE/OJ

MARTINIS

LEMON BASIL

\$12.5

FRESH MUDDLED BASIL/ABSOLUT CITRON/
FRESH LEMON/CRACKED PEPPER

BLUEBERRY LEMONDROP

\$12.5

FRESH BLUEBERRIES/STOLI BLUEBERI/LEMON

RASPBERRY SIDECAR

\$12.5

FRESH BERRIES/MAKER'S MARK/HONEY/LEMON

PURPLE BIKINI

\$12.5

LYCHEE/ACAI/GREY GOOSE/COINTREAU

SANGRE DEL DIABLO

\$12.5

FRESH BASIL/CITRON/BLOOD
ORANGE/CAYENNE

COOL AS A CUCUMBER

\$12.5

FRESH CUCUMBER/MINT/FRESH LIME/
HENDRICK'S/ST. GERMAINE

LA MANZANA

\$12.5

FRESH APPLES/STOLI GALA APPLIK/MANGO/
LEMON/COINTREAU

RASPBERRY SUNRISE

\$12.5

FRESH RASPBERRIES/CIROC RED BERRY/
CHAMBORD/SAKE

DECK

PITCHERS

**OUR PITCHERS SERVE UP
TO FOUR PEOPLE**

MOJITO

\$45

RED SANGRIA

\$36

WHITE SANGRIA

\$36

MARGARITAS

\$52

KEY LIME MARTINI

\$40

COSMO

\$41

WHITE WINES

REISLING/Chateau Ste. Michelle \$7
\$28

PINOT GRIGIO/Tiamo \$8
\$32

PINOT GRIGIO/Santa Margherita
\$56

FUME BLANC/Ferrari-Carano \$10
\$40

FUME BLANC/Grgich Hills
\$57

CHARDONNAY/Carmel Road \$9 \$36

CHARDONNAY/La Crema \$11 \$44

CHARDONNAY/Sonoma-Cutrer \$12 \$48

CHARDONNAY/Au Bon Climat \$52

CHARDONNAY/Cakebread \$84

CHARDONNAY/Pahlmeyer \$150

CHAMPAGNE / SPARKLING

CHANDON/Brut split
\$9

VUEVE CLICQUOT/Yellow Label half
\$70

SCHRAMSBERG/Blanc de Blancs \$75

VUEVE CLICQUOT/Yellow Label \$125

LOUIS ROEDERER/Brut Rose
\$175

DOM PERIGNON \$285

RED WINES

MERLOT/Casa Lapostolle \$9
\$36

PINOT NOIR/Greg Norman \$9 \$36

PINOT NOIR/Acacia \$12
\$48

PINOT NOIR/Papapietro Perry
 \$96

ZINFANDEL/Bianchi \$10
 \$40

PETITE SYRAH/Stag's Leap Winery
 \$72

SYRAH/DuMOL \$100

CABERNET/Bogle \$9
 \$36

CABERNET/BV \$12 \$48

CABERNET/B.R. Cohn
 \$58

CABERNET BLEND/Justin/Isocoles
 \$110

CABERNET/Caymus \$150

CABERNET BLEND/J. Phelps/Insignia
 \$255

THE



ON LAGUNA BEACH

DECK LUNCH SPECIALS

MARYLAND-STYLE

CRAB CAKES BENEDICT

\$17

PAN-SEARED CRAB CAKES/POACHED EGGS/
ASPARAGUS/BÉARNAISE SAUCE

CLASSIC CLUBHOUSE

\$14

TURKEY/BLACK FORESTHAM/BACON/
SWISS/LETTUCE/ TOMATO/
TOASTED SOURDOUGH/FRIES

PULLED BBQ PORK SLIDERS

\$12

SLOW COOKED/HOUSEMADE BBQ SAUCE/
SWISS CHEESE/PICKLED RED ONION/WITH
FRIES

GRILLED CHICKEN SANDWICH

\$12

MOZZARELLA/ROASTED RED BELL PEPPERS/
SPINACH/CIABATTA ROLL/FRIES

ALE BATTERED FISH 'N CHIPS

\$14

ALASKAN COD/JALAPEÑO TARTAR/
TRUFFLE PARMESAN FRIES

THE



ON LAGUNA BEACH

DECK DINNER SPECIALS

NEW YORK STEAK 14 oz.

\$30

WHIPPED POTATO/SAUTÉ SPINACH/
EXOTIC MUSHROOM DEMI GLACE

LOBSTER TAIL & FILET MIGNON

\$49

OUR CLASSIC SURF N' TURF/
WHIPPED POTATO/BROCCOLINI/
CABERNET DEMI GLACE

HAWAIIAN YELLOWFIN TUNA

\$29

PEPPER-CRUSTED SUSHI-GRADE
AHI SEARED RARE/MANGO COULIS/
WASABI AIOLI/WHIPPED POTATO/STIR FRY/
MANGO SALSA

LOBSTER THERMIDOR

\$32

ONE POUND MAINE LOBSTER,/EXOTIC
MUSHROOMS/TRUFFLE OIL/PARMESAN
BÉCHAMEL SAUCE

CIOPPINO

\$26

SUNBURST CLAMS/SHRIMP/SCALLOPS/
GREENLIP MUSSELS/KING CRAB/FIN
FISH/LINGUINI/SPICED SHELLFISH
TOMATO SAUCE