

Appetizers



TINY AHI TACOS

An Original Beachcomber Favorite.
Ahi Tuna * Asian Slaw * Sriracha Aioli * 15.95

KUNG PAO CALAMARI

Fried Calamari * Crispy Rice Noodles * Sautéed Vegetables
Cashews * Kung Pao Sauce * 16.95

LEMON GRASS CHICKEN SKEWERS

Thai Marinated Chicken Breast * Shishito Peppers * Edamame Salad
Coconut Peanut Sauce * 11.95

TUNISIAN FLATBREAD

Bleu Cheese * Smoked Bacon * Dates * Roasted Tomatoes and fresh Basil * 15.95

CRAB STACK

Fresh Blue Crab * Ahi * Mango & Papaya Salsa * Avocado * Cucumber
Pickled Ginger Vinaigrette * Macadamia Nuts * Taro Chips * 21.95

MAHI MAHI SPRING ROLLS

Mahi Mahi * Mango Avocado Salsa
Huli Huli Dipping Sauce * 13.95

GRILLED MARINATED ARTICHOKE

Steamed & Grilled Marinated Artichokes * Lemon Aioli Sauce * 15.95

Soups & Salads

THE REAL DEAL CLAM CHOWDER

*A Cavanaugh Family Recipe. Creamy Chowder * Clams * Potatoes * Bacon
Cup * 8.95 Baked Sourdough Bowl * 13.95*

BAKED BLEU TOMATO SOUP

A Beachcomber Favorite.
Puréeed Roasted Organic Tomatoes * Bleu Cheese * Puff Pastry Crown * 9.95

FRENCH ONION SOUP

Beef Broth * Caramelized Onions * Croutons * Gruyere * Fontina * Parmesan Cheeses * 12.95

ROMAINE AND KALE CAESAR

Chopped Romaine Hearts * Kale * Parmigiano Cheese
Garlic Croutons * Fried Capers * Housemade Dressing * 12.95

FARM FRESH SALAD

Kale & Red Leaf * Candied Pecans * Oranges
Brussels Sprouts * Parmesan Cheese * Beets * Black Figs * Mustard Vinaigrette * 11.95

THE CLASSIC WEDGE

Baby Iceberg * Blue Cheese Dressing * Gorgonzola Cheese * Marinated Tomatoes
Sweet Onions * Maple Bacon * 12.95



Dinner Entrees

BLUE CRAB STUFFED SALMON

Potato Puree * Haricot Vert * Lemon Caper Beurre Blanc * 28.95

SEARED CRUSTED YELLOW TUNA

Wasabi Potato Puree * Purple Asparagus * Forest Mushroom Wine Sauce * Watercress * 31.95

FRUTTI DI MARE

Shrimp * Scallops * Octopus * Zucchini * Bucatini Pasta
White Wine Tomato Broth * Basil * Ciabatta Bread * 27.95

CHILEAN SEA BASS

Pan Seared Chilean Sea Bass * Fish Consommé * Bok Choy * Forest Mushroom Tortellini * 39.95

DIVER SCALLOPS

Bacon Wrapped and Date Infused Diver Scallops * Coconut Black Rice
Asparagus Frisee Salad * Passion Fruit Wine Sauce * 29.95

CAVATELLI PESTO PASTA

Cavatelli Pasta * Spinach * English Peas * Toasted Pinenuts * Broccolini Pesto
Shaved Parmesan Cheese * 19.95 ~ Add Grilled Chicken for 6

LOBSTER LINGUINI PASTA

Butterflied Australian Lobster Tail * Creamy Lobster Sauce
Sweet Cherry Tomatoes * Fresh Basil Chiffonade * 35.95

ISLAND ROASTED CHICKEN

Half Roasted Chicken * Huli Huli Glaze * Coconut Rice * Bok Choy * 24.95

HONEY MAPLE GLAZED KUROBUTA PORK CHOP

Roasted Pork Chop * Braised Rainbow Swiss Chard * Baby Potatoes * 26.95

GIANT BBQ BEEF RIBS

South Carolina Style Smoked Beef Ribs * BBQ Mustard Sauce * Loaded Mashed Potatoes * Haricot Vert * 26.95

BRAISED SHORT RIBS

A Beachcomber Favorite.

Beef Short Ribs * Red Wine Sauce * Walnut Gorgonzola Ravioli * Wild Mushrooms * 29.95

PRIME FILET MIGNON

8 oz. Bleu Cheese Crusted Prime Filet * Potato Puree
Crispy Onion * Asparagus * Port Wine Sauce * 46.95

Shareable Sides

Crispy Bacon & Crusted Cheese Brussels Sprouts * Truffle Parmesan Fries
Wild Mushroom & Truffle Mac * Sautéed Spinach * 9

Entrée Split Charge 6.00 * An 18% gratuity will be added to parties of 8 or more.

The Beachcomber utilizes produce, meat, poultry and fish that come from farms, ranches and fisheries guided by principles of sustainability.



Signature Cocktails

BIG BAD BLOODY MARY

~Voted "Best in OC" by OC Register~
Housemade Bloody Mary Mix * Tito's Vodka
Crab Claw * Jumbo Shrimp * Fresh Vegetable Garden * 18

MAD MEN MANHATTAN

Maker's 46 * Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere * 18

PIMM'S CUP

Pimm's No. 1 Cup * Bombay Sapphire * Lemonade
Sparkling Soda * Lemon * Strawberries
Cucumber * Orange * 15

FRONT PORCH BLACKBERRY TEA

A Secret Prohibition-Style Iced Tea.
Svedka Citron * Blackberry Liqueur
Lemonade * Iced Tea * 15

WATERMELON MOJITO

Cruzan Rum * Cointreau * Fresh Watermelon Juice
Agave Lime Juice * Mint * 18

"BIG APPLE"

Bulleit Rye * Maple Spiced Apple
Bitters * Ice Sphere * 15

The Vintage Collection

HARVEY WALL BANGER

Created in the 1950's and
Named After the Famous Manhattan Beach Surfer.
Svedka Vodka * Galliano * Orange Juice * 10

SINGAPORE SLING

Just Like Mr. Ngiam Made at the Turn of the Century.
Tanqueray Gin * Cherry Brandy * Club Soda
Sweet and Sour * Simple Syrup * 10

OLD FASHIONED

A Classic, Just Like it Was Made in the 1930's.
Makers Mark * Angostura Bitters * Sugar in the Raw * 11

The Margaritas

PATRON MARGARITA

Patron Silver * Grand Marnier
Fresh Citrus Juices * Rocks * 14

THE REAL DEAL MARGARITA

Casamigos * Fresh Lime Juice
Real Agave Nectar * Rocks * 13

EL MORRO MARGARITA

Sauza Blue Tequila * Cointreau
Fresh Citrus Juices * Rocks * 10

BLACKBERRY MARGARITA

Cazadores Reposado
Briottet Crème de Mure Blackberry Liqueur
Real Agave Nectar * Lime * Rocks * 12

ROCA MARGARITA

Patron's Hand Crafted Roca Anejo
Hand Squeezed Grilled Lime * Partida Organic Agave Nectar
Crystal Clear Ice Sphere * 22.00

The Cocktails

MANGO PUNCH

Patron Citronage Mango * Pyrat Rum * Grenadine
Freshly Squeezed Limes * Pineapple Juice * 12

THE BEACHCOMBER

Our Signature Tall & Cool Cocktail.
Cherry Cruzan Rum * Svedka Colada
Lemonade * Cranberry Juice * 11

THE BOOTLEGGER

A Tropical Favorite with Cruzan Banana Rum
Orange & Pineapple Juices * Rocks * 12

MOSCOW MULE

Stoli * Lime * Gosling's Ginger Beer * 14

LUSCIOUS LEMONADE

Svedka Citron * Briottet Crème de Mure
Blackberry Liqueur * Lemonade * 12

PRICKLY KISS

Absolut Pear * Agave Lime * Pomegranate Juice * Ginger Beer * 10

TROPICAL CRUSH

Svedka * Peach Schnapps * Island Blue Pucker
Pineapple Juice * 12

The Martinis

LEMON GINGER

Belvedere Vodka * Tuaca * Lemon Juice
Gosling's Ginger Beer * 14

CUCUMBER MIST

Svedka Citron * Freshly Muddled Cucumber * Mint * 12

CATALINA SUNSET

Citron * Lemonade * Blackberry Liqueur Briottet
Pineapple Juice * 12

COASTAL COSMO

Citron * Cointreau * Cranberry Juice
Lime Juice * Simple Syrup * 12

The Bikini Drinks

All under 150 Calories

COASTAL COOLER

Svedka Citron * Bacardi Limón * Grand Marnier
Cranberry Juice * Fresca * 11

SLIM MOJITO

Cruzan Aged Rum * Lime * Fresh Mint * Real Agave Nectar * 12

SKINNY COSMO

Svedka Citron * Cointreau * Cranberry Juice * 13

REALLY SKINNY MARGARITA

Casamigos * Fresh Lime Juice * Real Agave Nectar * 13

SKINNY MULE

Stoli * Lime * Sugar Free Ginger Beer * 14

The Beers

BY THE BOTTLE * 7

Firestone 805 * Stone IPA * Blue Moon * Kona Longboard
Stella Artois * Get Up Offa That Brown Ale
Corona * Corona Light * Seasonal Craft Selection

CORKAGE * 15

We Accept Visa, MasterCard, Discover and American Express. Sorry no checks.
An 18% gratuity will be added to parties of 8 or more.
Gift Cards available - Ask your server for details.