

Appetizers

ROASTED TOMATO & GOAT CHEESE DIP

*Tomato Basil Sauce * Goat Cheese Mousse * Sliced Ciabatta Bread * Chives * 11.95*

THAI STEAK SKEWERS

*Thai Marinated Hanger Steak * Shishito Peppers * Edamame Salad
Coconut Peanut Sauce * 12.95*

MAHI MAHI SPRING ROLLS

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

TINY AHI TACOS*

*An Original Beachcomber Favorite.
Ahi Tuna * Asian Slaw * Sriracha Aioli * 17.95*

CRISPY CALAMARI

*Fried Calamari * Fried Zucchini * Garlic Lemon Aioli * Arrabiata Sauce
Micro Ruby Red Radish * Pea Shoots Sprouts * 16.95*

CRAB STACK*

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



Soups & Salads

THE REAL DEAL CLAM CHOWDER

*A Cavanaugh Family Recipe. Creamy Chowder * Clams * Potatoes * Bacon
Cup * 8.95 Bowl * 10.95*

BAKED BLEU TOMATO SOUP

*A Beachcomber Favorite.
Puréeed Roasted Organic Tomatoes * Bleu Cheese * Puff Pastry Crown * 10.95*

FRENCH ONION SOUP

*Beef Broth * Caramelized Onions * Croutons
Gruyere * Fontina * Parmesan Cheeses * 10.95*

ROMAINE AND KALE CAESAR

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

FIELD GREEN SALAD

*Mixed Greens * Shitake Mushrooms * Sweet Yellow Corn * Striped Beets * Goat Cheese
Black Figs * Salty Roasted Marcona * Champagne Vinaigrette * 12.95*

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 * Shitake Mushroom & Haricot Vert * Lemon Caper Beurre Blanc * 29.95

SEARED CRUSTED YELLOW TUNA*

Wasabi Potato Purée * Asparagus * Forest Mushroom Wine Sauce * Watercress * 31.95

FRUTTI DI MARE

Shrimp * Scallops * Mahi Mahi * 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

MAINE DIVER SCALLOPS

Forbidden Rice * Asparagus * Prosciutto * Micro Celery * Passion Beurre Blanc * 30.95

LOBSTER LINGUINI PASTA

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

PRIME FILET MIGNON

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

LAMB SIRLOIN

Roasted Lamb * Rosemary Au Jus * Asiago Gnocchi * Basil Parmesan Pesto * Mint * 28.95

BRAISED SHORT RIBS

A Beachcomber Favorite.

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

KUROBUTA PORK CHOP

Roasted Pork Chop * Cauliflower Gratin * Maplewood Bacon * Rosemary Au Jus * Baby Arugula * 25.95

HALF ROASTED HERB CHICKEN

Fingerling Potato & Carrot Hash * Caramelized Onions

Mushroom Ragout * Micro Ruby Red Radish * 24.95

CALIFORNIA CURRY TOFU

Crispy Tofu * California Curry Sauce * Bell Peppers * Carrots * Broccolini

Couscous * Kale * Shitake Mushrooms * Fine Herbs * 21.95

Shareable Sides

Crispy Bacon & Crusted Cheese Brussels Sprouts * Truffle Parmesan Fries * Root Vegetables

Wild Mushroom & Truffle Mac * Asiago Gnocchi * Cauliflower Bacon Gratin * 9

We offer Gluten Free Bread & Pasta Options 2.00

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

The Jaks

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

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

MICHELADA

House Spicy Mix * Mexican Beer
Chili Spiced Rim * 16

The Margaritas

PATRÓN MARGARITA

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

REAL DEAL MARGARITA

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

EL MORRO MARGARITA

Sauza Blue Tequila * Cointreau * Fresh Citrus Juices
Rocks * 12

BLACKBERRY MARGARITA

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

SPICY AMIGO MARGARITA

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

The Mules

MOSCOW MULE

Stoli Vodka * Ginger Beer * Freshly Squeezed Limes * 14

THE SKINNY MULE

Stoli Vodka * Diet Ginger Beer * Freshly Squeezed Limes * 14

THE KENTUCKY MULE

Bulleit Rye * Ginger Beer * Freshly Squeezed Limes * 14

THE SPICY MULE

Tequila * Jalapeño Purée
Gosling's Ginger Beer * Freshly Squeezed Limes 14

GARDEN MULE

Vodka * Basil * Gosling's Ginger Beer
Freshly Squeezed Limes * Cucumber * Strawberry * 14

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

The Cocktails

TONGA LEI

It Takes Two To Tonga with this cocktail for two!
Hibiscus & Elderflower * Pyrat Rum * Mango Citronge
Malibu Rum * Mango Purée * Agave
Pineapple & Lime Juices * Smoke
We provide the Tonga; the rest is up to you! * 29

LUSCIOUS LEMONADE

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

THE BEACHCOMBER

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

MAD MEN MANHATTAN

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

ENDLESS SUMMER

Vodka * Basil * Muddled Strawberries & Cucumbers
Freshly Squeezed Lemonade * 13

PEARADISO

Absolut Pear * St. Germain * Aperol
Agave Lime * 12

POMEGRANATE LEMON G & T

Hendrick's Gin * Fresh Squeezed Lemon Juice
Housemade Pomegranate Grenadine * 13

Local Craft Beers

BOOTLEGGER'S "EL CHANGO" Mexican Lager * 8

4 SON'S "SURF CITY" Pale Ale * 8

MICHELOB ULTRA Light Lager * 8

BARLEY FORGE "EL TECNICO" Amber Ale * 8

CORONADO "MERMAID'S RED" Red Ale * 8

BOOTLEGGER'S "OLD WORLD HEFEWEIZEN" * 8

LEFT COAST "TRESTLES" IPA * 8

STONE IPA * 8

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.