

Appetizers

ROASTED TOMATO & GOAT CHEESE DIP

*Tomato Basil Sauce * Goat Cheese Mousse * Sliced Ciabatta Bread * Chives * 10.95*

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*

TUNISIAN FLATBREAD

*Bleu Cheese * Smoked Bacon * Dates * Roasted Tomatoes * Fresh Basil * 14.95*

CRISPY CALAMARI

*Fried Calamari * Fried Zucchini * Garlic Lemon Aioli
Arrabiata Sauce * Micro Ruby Red Radish * Pea Shoot Sprouts * 15.95*

TINY AHI TACOS*

*An Original Beachcomber Favorite * Ahi Tuna * Asian Slaw * Sriracha Aioli * 16.95*

Salads & Soups

SALMON COBB SALAD

*Grilled Blackened Salmon * Crispy Bacon * Cherry Tomatoes * Bleu Cheese * Strawberries * Hard Boiled Egg
Mixed Greens * Red Onion * Roasted Almonds * Passion Fruit Vinaigrette * 21.95*

THE COVE CHOPPED SALAD

*Chicken * Couscous * Sweet Corn * Arugula * Shredded Asiago Cheese
Dried Currants * Toasted Pepitas * Cherry Tomatoes * Pesto Dressing * 15.95*

ROMAINE AND KALE CAESAR

*Chopped Romaine Hearts * Kale * Parmigiano Cheese * Garlic Croutons
Fried Capers * Housemade Dressing * 11.95*

FIELD GREEN SALAD

*Mixed Greens * Shitake Mushrooms * Sweet Yellow Corn * Striped Beets * Goat Cheese
Black Figs * Salty Roasted Marcona Almonds * Champagne Vinaigrette * 11.95*

THE REAL DEAL CLAM CHOWDER

*A Cavanaugh Family Recipe * Creamy Chowder * Clams * Potatoes * Bacon
Cup * 8.95 Bowl * 9.95*

BAKED BLEU TOMATO SOUP

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

FILET MIGNON CHILI

*Filet Mignon * Beans * Cheddar Cheese * Onions * Sour Cream * Brioche Croutons * 9.95*



Lunch Entrees

MAHI MAHI TACOS

*Mahi Mahi * Guacamole * Pico de Gallo * Cilantro Crema * Cabbage
Pickled Onions * Achiote * Flour Tortillas * Lime * Cole Slaw * 15.95*

ALASKAN COD FISH & CHIPS

A Beachcomber Favorite

*Beer Battered Alaskan Cod * French Fries * Housemade Tartar Sauce * 16.95*

GRILLED SHRIMP TACOS

*Pacific Shrimp * Warm Flour Tortillas * Cabbage * Cotija Cheese
Chipotle Aioli * Guacamole * Mixed Green Salad * Lime Vinaigrette * 18.95*

SEARED AHI SANDWICH*

*Yellowfin Ahi * Lime Wasabi Aioli * Grilled Pineapple * Iceberg Lettuce * Bacon
Tomato * Avocado * Caramelized Bun * Fries * 19.95*

CRAB CAKE SANDWICH

*Pan Fried Crab Cakes * Frisee & Arugula Salad * Avocado * Red Onion * Tomato
Remoulade * Ciabatta Bread * Fries * 20.95*

MAINE LOBSTER CLUB

*Diced Maine Lobster Tarragon Salad * Avocado * Tomato * Bacon
Lettuce * Mango Aioli * Toasted Brioche Bread * Fries * 21.95*

ALBACORE TUNA MELT AND SOUP

*White Albacore Tuna * Herb Aioli * Diced Red Onions * Artisan Sourdough
White Cheddar Cheese * Cup of Tomato Bisque with Bleu Cheese * 13.95*

SHRIMP PASTA

*Sautéed Pacific Shrimp * Tomato Basil Sauce * Mascarpone Cheese
Torchio Pasta * Fresh Basil * Cherry Tomatoes * 19.95*

BEACHCOMBER KOBE BURGER

*Half-Pound of American Kobe Beef * Maple Bacon * Lettuce * Tomato * Onion
Sun-Dried Tomato Aioli * Choice of Cheese * Caramelized Bun * Fries * 16.95*

BEEF SHORT RIB MELT

*Braised Beef Short Rib * Caramelized Onions * White Cheddar Cheese
Baby Arugula * Horseradish Cream * Sourdough Bread * Fries * 19.95*

BANH MI TACOS

*Oven Sliced Pork * Pickled Cucumber, Carrots & Jalapenos * Red Radishes * Flour Tortillas
Tomatillo Sriracha Salsa * Mixed Green Salad * Lime Vinaigrette * 15.95*

ROASTED TURKEY PANINI

*Oven Roasted Turkey Breast * Provolone Cheese * Pear Chutney * Arugula * Tomato Aioli
Ciabatta Roll * Mixed Green Salad * Champagne Vinaigrette * 15.95*

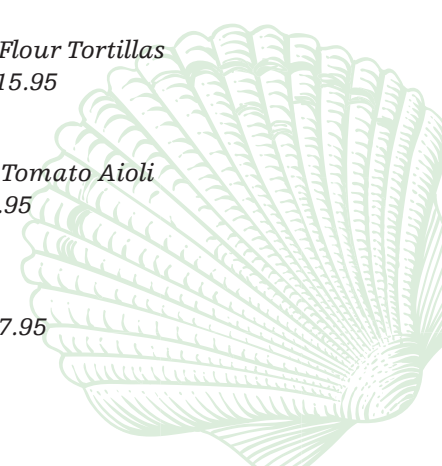
CALIFORNIA CURRY TOFU

*Crispy Tofu * California Curry Sauce * Bell Peppers * Carrots
Broccoli * Couscous * Kale * Shitake Mushrooms * Fine Herbs * 17.95*

We offer Gluten Free Bread & Pasta Options 2.00

*Entrée Split Charge 5.00 * 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

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

GARDEN MULE

Stoli 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.