

Appetizers

THAI STEAK SKEWERS

*Thai Marinated Hanger Steak * Shishito Peppers * Edamame Salad
Coconut Peanut Sauce * 13.95*

FIRE GRILLED ARTICHOKE

*Steamed & Grilled Artichokes * Lemon Aioli * 14.95 GF*

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 * Filo Straws * Basil * Arugula * Garlic Aioli * Arrabiata Sauce * 16.95*

HERB HUMMUS

*Chilled Vegetable Crudité * Tomato Coulis * Feta Cheese Mousse * Grilled Pita * 13.95*

CRAB STACK*

*Blue Crab * Ahi * Mango & Papaya Salsa * Avocado * Cucumber
Pickled Ginger Vinaigrette * Macadamia Nuts * Taro Chips * 21.95 Vegetarian Style * 19.95*

BAKED FETA CHEESE

*Oven Baked Feta * Roasted Tomatoes * Olive Tapenade * Basil * Crostini * 11.95*

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.
Puréed Roasted Organic Tomatoes * Bleu Cheese * Puff Pastry Crown * 10.95*

HEIRLOOM GAZPACHO

*Chilled Heirloom Tomatoes * Cucumbers * Red Bell Peppers * Avocado
Chives * Ciabatta Crostini * 11.95*

ROMAINE AND KALE CAESAR

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

SUMMER FIELD GREEN SALAD

*Mixed Organic Greens * Watermelon * Honeydew * Cantaloupe * Goat Cheese
Candied Pecans * Figs * Sherry Vinaigrette * 12.95 GF*

THE CLASSIC WEDGE

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



Dinner Entrees

BLUE CRAB STUFFED SALMON

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

SEARED CRUSTED YELLOW FIN TUNA*

Wasabi Beurre Blanc * Potato Puree * Asparagus * Watercress * 31.95

FRUTTI DI MARE

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

PAN SEARED ALASKAN HALIBUT

Sautéed Baby Spinach * Potato Puree * Sambuca Garlic Butter Sauce * Cherry Tomato Salad * 34.95

MAINE DIVER SCALLOPS

Forbidden Rice * Asparagus * Bacon * Passion Beurre Blanc * 32.95

LOBSTER LINGUINI PASTA

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

SEARED SCALLOP SALAD

Diver Scallops * Mixed Organic Greens * Baby Carrots * Haricot Vert * Yellow Corn
Asparagus * Heirloom Tomatoes * Lemon Vinaigrette* 28.95 GF

PRIME FILET MIGNON

8 oz. Bleu Cheese Crusted Prime Filet * Potato Purée * Crispy Onion * Asparagus * Port Wine Sauce * 46.95
Make it Surf and Turf with a Butterflied Australian Lobster Tail * 70.95

LAMB SIRLOIN

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

BRAISED SHORT RIBS

A Beachcomber Favorite.

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

KUROBUTA PORK CHOP

Pan Roasted Pork Chop * Porcini Mushroom Consommé * Braised Swiss Chard * English Peas * Cipollini Onions * 25.95

MARY'S ROASTED CHICKEN

Organic Roasted Chicken * Fingerling Potatoes * Creamy Mediterranean Sauce * 24.95

ZUCCHINI FETTUCCINE

Fresh Zucchini "Pasta" * Roasted Tomato Basil Sauce * Olive Tapenade * Seasonal Vegetables * Feta Cheese * 19.95 GF

Shareable Sides

Crispy Bacon & Cheese Crusted Brussels Sprouts * Truffle Parmesan Fries
Wild Mushroom & Truffle Mac * Asiago Gnocchi * 9

We offer Gluten Free Bread & Pasta Options 3.00

Entrée Split Charge 4.00 * 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.
While we offer **gluten-free menu** options, we are not a **gluten-free** kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

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 * Nolet's Gin * 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
Make it spicy by adding our Jalapeno Purée * 15

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 * 13

CUCUMBER MARGARITA

Sauza Blue * Organic Agave Lime Juice
Fresh Cucumber Purée * Midori * Tajin Spice * 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 * 14

CATALINA SUNSET

Citron * Lemonade * Blackberry Liqueur Briottet
Pineapple Juice * 13

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

MEZCAL PALOMA

Union Mezcal * Rio Star Grapefruit Shrub * Soda
Grapefruit Juice * Organic Habanero Crystal Rim * 13

POMEGRANATE LEMON G & T

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

Local Craft Beers

BOOTLEGGERS "EL CHANGO" Mexican Lager * 8

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

MODERN TIMES "FORTUNATE ISLANDS" Pale Ale * 9

MICHELOB ULTRA Light Lager * 8

BARLEY FORGE "EL TECNICO" Amber Ale * 8

EEL RIVER "ORGANIC CALIFORNIA BLONDE" * 8

BOOTLEGGERS "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.