

# Appetizers

## HERB HUMMUS

*Grilled Pita \* Chilled Vegetable Crudit  \* Tomato Coulis \* Feta Cheese Mousse \* 12.95*

## GRILLED 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*

## FIRE GRILLED ARTICHOKES

*Steamed & Grilled Artichokes \* Lemon Aioli \* 13.95 GF*

## CRISPY CALAMARI

*Fried Calamari \* Filo Straws \* Basil \* Arugula \* Garlic Aioli \* Arrabiata Sauce \* 15.95*

## TINY AHI TACOS\*

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

## CRAB STACK\*

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

# Salads & Soups

## SEARED AHI SALAD\*

*Mixed Greens \* Seared Ahi \* Thai Basil \* Crispy Wontons \* Avocado \* Green Onions  
Mango \* Daikon Sprouts \* Macadamia Nuts \* Passion Fruit Vinaigrette \* 19.95*

## 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 Organic Greens \* Watermelon \* Honeydew \* Cantaloupe \* Goat Cheese  
Candied Pecans \* Figs \* Sherry Vinaigrette \* 11.95 GF*

## HEIRLOOM GAZPACHO

*Chilled Heirloom Tomatoes \* Cucumbers \* Red Bell Peppers \* Avocado  
Chives \* Ciabatta Crostini \* 10.95*

## 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.  
Pur ed Roasted Organic Tomatoes \* Bleu Cheese \* Puff Pastry Crown \* 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*

## GRILLED SHRIMP TACOS

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

## ALASKAN COD FISH & CHIPS

*A Beachcomber Favorite*

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

## GRILLED SCOTTISH SALMON

*Scottish Salmon \* Wild Rice Salad \* Champagne Vinaigrette  
Marcona Almonds \* Pea Shoots \* Tartar Sauce \* 21.95*

## 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*

## PRIME RIB SANDWICH

*Thinly Sliced Prime Rib \* Swiss Cheese \* Au Jus  
Horseradish Cream \* French Baguette \* Fries \* 19.95*

## BUTTERMILK FRIED CHICKEN SANDWICH

*Chicken Breast \* Pepper Jack Cheese \* Honey Mustard Slaw \* Sliced Pickles  
Tomato \* Avocado \* Bacon \* Caramelized Bun \* Fries \* 16.95*

## ROASTED TURKEY SANDWICH

*Oven Roasted Turkey Breast \* Herb Aioli \* Arugula \* Tomato  
Swiss Cheese \* Challah Bread \* Fries \* 15.95*

## ZUCCHINI FETTUCCHINE

*Fresh Zucchini "Pasta" \* Roasted Tomato Basil Sauce \* Olive Tapenade  
Seasonal Vegetables \* Feta Cheese \* 18.95 GF*

## BEACHCOMBER KOBE BURGER

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

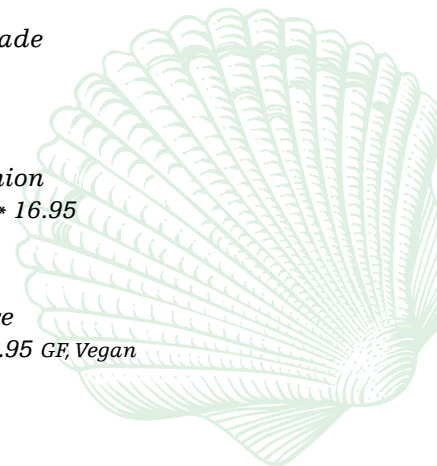
## THE "BEYOND MEAT" CHEESEBURGER

*Vegan Patty \* Vegenasie Mayo \* Vegan American Cheese \* Lettuce  
Tomatoes \* Red Onion \* Pickle \* Gluten Free Bun \* Mixed Green Salad \* 15.95 GF, Vegan*

*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

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 \* 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 \* 12

## POMEGRANATE LEMON G & T

Nolet'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

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

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.