

Appetizers

THAI STEAK SKEWERS

*Thai Marinated Hanger Steak * Shishito Peppers * Edamame Salad
Coconut Peanut Sauce * 14.95*

FIRE GRILLED ARTICHOKE

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

MAHI MAHI SPRING ROLLS

*Mahi Mahi * Mango Avocado Salsa * Huli Huli Sauce * 14.95*

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 * 17.95*

GRILLED CHICKEN SKEWERS

*Korean Grilled Chicken * Roasted Corn Relish * Lime Chipotle Yogurt * 13.95 GF*

CRAB STACK*

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



Soups & Salads

THE REAL DEAL CLAM CHOWDER

*A Cavanaugh Family Recipe. Creamy Chowder * Clams * Potatoes * Bacon
Cup * 9.95 Bowl * 10.95*

BAKED BLEU TOMATO SOUP

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

FRENCH ONION SOUP

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

ROMAINE AND KALE CAESAR

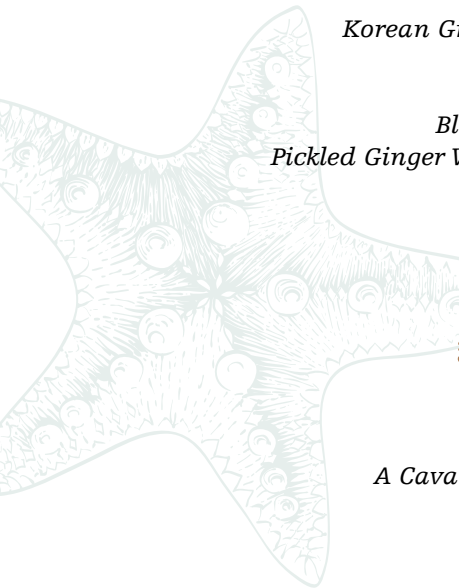
*Chopped Romaine Hearts * Kale * Parmigiano Reggiano Cheese
Garlic Croutons * Fried Capers * Housemade Dressing * 13.95*

APPLE AND FIG SALAD

*Spring Mix * Romaine Lettuce * Green Apples * Marcona Almonds * Beets * Grapes
Goat Cheese and Figs * Cherry Tomatoes * Champagne Vinaigrette * 14.95 GF*

THE CLASSIC WEDGE

*Baby Iceberg * Bluecheese Dressing * Gorgonzola Cheese * Applewood Bacon
Marinated Heirloom Tomatoes * Sweet Onions * 13.95*



Dinner Entrees

BLUE CRAB STUFFED SALMON

Potato Puree * Shitake Mushroom & Haricot Vert * Lemon Caper Beurre Blanc * 31.95

SEARED CRUSTED YELLOW FIN TUNA*

Wasabi Beurre Blanc * Potato Puree * Asparagus * Watercress * 32.95 GF

FRUTTI DI MARE

Shrimp * Scallops * Mahi Mahi * Calamari * Zucchini * Bucatini Pasta
White Wine Tomato Broth * Fresh Basil Chiffonade * Baguette * 29.95

CHILEAN SEABASS

Pan Seared Seabass * Forest Mushroom Tortellini * Citrus Soy Sauce
Sautéed Swiss Chard * Crispy Prosciutto * Seaweed * 39.95

MAINE DIVER SCALLOPS

Forbidden Rice * Asparagus * Bacon * Passion Beurre Blanc * 34.95 GF

LOBSTER LINGUINI PASTA

Butterflied Maine Lobster Tail * Creamy Lobster Sauce * Sweet Cherry Tomatoes * Fresh Basil Chiffonade * 39.95

PRIME NEW YORK STEAK

Pan Roasted Prime NY Steak * Herb Butter Crusted * Truffle Parmesan Fries * 43.95

FILET MIGNON WELLINGTON

Pastry Wrapped Prime Filet * Potato Puree * Port Wine Reduction * Asparagus * 46.95

LAMB OSSO BUCCO

Braised Lamb Shank * Parmesan Polenta * Roasted Heirloom Tomatoes
Sautéed Baby Spinach * Gremolata * 32.95

BRAISED SHORT RIBS

A Beachcomber Favorite.

Beef Short Ribs * Red Wine Sauce * Walnut Gorgonzola Ravioli * Wild Mushrooms * 32.95

KUROBUTA PORK CHOP

Pan Roasted Pork Chop * Asiago Gnocchi * Burgundy Mushroom Sauce * 28.95

MARY'S ROASTED CHICKEN

Organic Roasted Chicken * Fingerling Potatoes * Haricot Vert * Creamy Mediterranean Sauce * 27.95 GF

ZUCCHINI FETTUCCHINE

Fresh Zucchini "Pasta" * Roasted Tomato Basil Sauce * Olive Tapenade * Seasonal Vegetables * Feta Cheese * 23.95 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 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.
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 * 16

FRONT PORCH BLACKBERRY TEA

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

MICHELADA

House Spicy Mix * Mexican Beer * Chili Spiced Rim * 16

WILLIE'S COMFY CHAIR

Southern Comfort * Fresh Purees of Strawberry and Banana
Fresh Squeezed Lemon Juice * Sprite * 12

WHISKEY'S MY JAM

Bulleit Bourbon * Knott's Boysenberry Jam
Honey * Lemon Juice * Soda * 13

TWISTED MR.

George Dickel Tabasco Whiskey * Muddled Fresh Strawberries
Lemonade * Soda * 12

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

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 * 12

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

POMEGRANATE LEMON G & T

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

APPLE IN THE RYE

Bulleit Rye * St. Germain
Apple Shrub * Lemon Juice * Soda Water * 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 * 20

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.