

Appetizers

GRILLED THAI STEAK SKEWERS

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

MAHI MAHI SPRING ROLLS

*Mahi Mahi * Mango Avocado Salsa * Huli Huli Sauce * 15.95*

FIRE GRILLED ARTICHOKEs

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

CRISPY CALAMARI

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

TINY AHI TACOS*

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

CEVICHE

*Scallops & White Seabass * Red Onion * Cilantro * Bell Pepper
Yellow Corn * Citrus Juice * Crispy Corn Tostada * 17.95*

CRAB STACK*

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

*Grilled Chicken Breast * Romaine Lettuce * Kalamata Olives * Feta Cheese
Cucumber * Cherry Tomatoes * Herb Lemon Vinaigrette * 15.95*

ROMAINE AND KALE CAESAR

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

APPLE AND FIG SALAD

*Romaine Lettuce * Green Apples * Marcona Almonds * Beets * Grapes * Goat Cheese
Cherry Tomatoes * Champagne Vinaigrette * 13.95 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.
Puréeed Roasted Organic Tomatoes * Bleu Cheese * Puff Pastry Crown * 10.95*





Lunch Entrees

MAHI MAHI TACOS

*Mahi Mahi * Guacamole * Pico de Gallo * Cilantro Crema * Cabbage
Pickled Onions * Achiote * Flour Tortillas * Lime * Cole Slaw * 17.95*

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 * 18.95*

GRILLED SALMON

*Grilled Atlantic Salmon * Wild Rice Salad * Pea Shoots Sprouts * 23.95*

MAINE LOBSTER CLUB

*Diced Maine Lobster Tarragon Salad * Avocado * Tomato * Bacon
Lettuce * Mango Aioli * Toasted Brioche Bread * Fries * 22.95*

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 * 14.95*

PASTRAMI MELT

*Pastrami * French Roll * Russian Dressing * Havarti Cheese * Sauerkraut * Fries * 18.95*

BUTTERMILK FRIED CHICKEN SANDWICH

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

SHRIMP PASTA

*Sautéed Pacific Jumbo Shrimp * Torchio Pasta * Roasted Tomato Basil Sauce
Fresh Basil * Mascarpone Cheese Mousse * 21.95*

ZUCCHINI FETTUCCINE

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

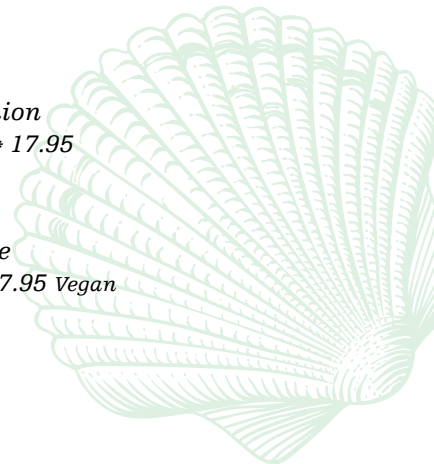
BEACHCOMBER KOBE BURGER

*Half-Pound of American Kobe Beef * Bacon * Lettuce * Tomato * Onion
Sun-Dried Tomato Aioli * Choice of Cheese * Caramelized Bun * Fries * 17.95*

THE "BEYOND MEAT" CHEESEBURGER

*Vegan Patty * Vegenasie Mayo * Vegan American Cheese * Lettuce
Tomatoes * Red Onion * Pickle * Gluten Free Bun * Mixed Green Salad * 17.95 Vegan*

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.
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

WATERMELON MOJITO

Cruzan Rum * Cointreau * Fresh Watermelon Juice
Agave Lime Juice * Mint * 18

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

Deep Eddy Vodka * Ginger Beer * Freshly Squeezed Limes * 14

THE SKINNY MULE

Deep Eddy Vodka * Diet Ginger Beer * Freshly Squeezed Limes * 14

THE KENTUCKY MULE

Redemption Rye * Ginger Beer * Freshly Squeezed Limes * 14

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka * Ginger Beer
Freshly Squeezed Limes * 14

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.

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

THE WEDGE

Sauza Blue Tequila * Cazadores Reposado * Cointreau
Orange Curacao * Orange Juice * Pineapple Juice * 13

ADIOS MOTHER

Svedka Vodka * Cruzan Rum * Tanqueray Gin
Sauza Blue Tequila * Blue Curacao * 13

PEARADISO

Absolut Pear Vodka * St Germain * Aperol
Agave Lime Juice * Rocks * 13

Local Craft Beers

- BOOTLEGGERS "EL CHANGO" Mexican Lager * 8
- CORONADO ISLAND "MERMAIDS RED" Amber Ale * 8
- 4 SON'S "SURF CITY" Pale Ale * 8
- MICHELOB ULTRA Light Lager * 8
- EEL RIVER "ORGANIC CALIFORNIA BLONDE" * 8
- BOOTLEGGERS "OLD WORLD HEFEWEIZEN" * 8
- LEFT COAST "TRESTLES" IPA * 8
- STONE IPA * 8