

Appetizers

FIRE GRILLED ARTICHOKES

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

MAHI MAHI SPRING ROLLS*

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

GRILLED THAI STEAK SKEWERS*

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

TINY AHI TACOS*

*An Original Beachcomber Favorite.
Ahi Tuna * Asian Slaw * Sriracha Aioli * 17.95*

CRISPY CALAMARI*

*Fried Calamari * Homemade Potato Chips * Sichuan Aioli * Basil * Arrabiata Sauce * 16.95*

COCONUT SHRIMP*

*Crispy Rice Noodles * Pineapple Mizo Glaze * Pickled Carrots * Cilantro * Iceberg Lettuce * 16.95*

CRAB STACK*

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

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 * 9.95*

BARTLETT PEAR SALAD

*Baby Arugula & Frisse * Bartlett Pears * Mozzarella Cheese * Candied Walnuts
Sherry Vinaigrette * Pomegranate Seeds * 13.95*

MEDITERRANEAN SALAD

*Baby Mixed Greens * Mixed Quinoa * Kalamata Olives * Feta Cheese * Roasted Tomatoes
Cucumber * Figs * Meyer Lemon Vinaigrette * 14.95*

ROMAINE AND KALE CAESAR

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

THE CLASSIC WEDGE

*Iceberg Lettuce * Blue Cheese Dressing * Gorgonzola Cheese * Applewood Bacon
Marinated Heirloom Tomatoes * Sweet Onions * 13.95*



Dinner Entrees

BLUE CRAB STUFFED SALMON*

Potato Puree * Shitake Mushroom & Baby Green Beans * Lemon Caper Beurre Blanc * 31.95

SEARED SESAME & CHILI CRUSTED YELLOWFIN 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

GRILLED PACIFIC SWORDFISH*

Roasted Bell Pepper Beurre Blanc * Nishiki Rice * Broccoli * 33.95

PAN SEARED DIVER SCALLOPS*

Forbidden Rice * Pea Tendrils Salad * Frisse * Roasted Heirloom Tomato
Passion Fruit Beurre Blanc * 34.95

MAINE LOBSTER PASTA*

Bucatini Pasta * Basil Tomato Sauce * Asparagus * 39.95

PRIME FILET MIGNON*

Port Wine Reduction * Twice Baked Yukon Gold Potato * Asparagus * 46.95

GRILLED RACK OF LAMB*

Moroccan Couscous * Peperonata Sauce * Gremolata * 36.95

BRAISED SHORT RIBS*

A Beachcomber Favorite.

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

PAN-FRIED KUROBUTA PORK CHOP FLORENTINE*

Potato Puree * Sautee Baby Spinach * Rosemary Au Jus * 28.95

MARY'S ROASTED CHICKEN*

Organic Roasted Chicken * Fingerling Potatoes * Haricot Vert * Creamy Provencale 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
Twice Baked Yukon Gold Potato * 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 * Deep Eddy 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

THE 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

MANGO RITA

Cazadores Reposado * Patron Citronge
Mango Puree * Agave Lime * 13

The Mules

MOSCOW MULE

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

THE SKINNY MULE

Svedka Vodka * Diet Ginger Beer * Freshly Squeezed Limes * 13

RYEBISCUS MULE

Redemption Rye * St Germain * 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

Tito's Vodka * Tuaca * Lemon Juice
Gosling's Ginger Beer * 14

CUCUMBER MIST

Svedka Citron * Freshly Muddled Cucumber * Mint * 13

CATALINA SUNSET

Svedka Citron * Lemonade * Blackberry Liqueur
Pineapple Juice * 14

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

BLACKBERRY LEMON G & T

Hendrick's Gin * Blackberry Liqueur * Simple Syrup
Fresh Blackberries * Lemons * Mint * 13

These two drinks pay homage to our old Balboa favorite,
THE STUDIO CAFE.

THE WEDGE

Sauza Tequila * Cazadores Resposado * Cointreau
Orange Curacao * Orange Juice * Pineapple Juice * 13

ADIOS MOTHER

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

Local Craft Beers

BOOTLEGGERS "EL CHANGO" Mexican Lager * 8
CORONADO ISLAND "MERMAIDS RED" Red 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