

Beachcomber
DINNER

THE BIG JARS

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 • 21

PIMM'S CUP

Pimm's No. 1 Cup • Nolet's Gin • Lemonade
Sparkling Soda • Lemon • Strawberries
Cucumber • Orange • 21

MICHELADA

House-made Bloody Mary Mix • Mexican Beer
Chili Spiced Rim • 18

FRONT PORCH BLACKBERRY TEA

A SECRET PROHIBITION-STYLE ICED TEA

Citron Vodka • Blackberry Liqueur • Lemonade Iced Tea • 21

WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice
Agave Lime Juice • Mint • 21

THE MARGARITAS

PATRON CADILLAC

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 18

THE REAL DEAL

Casamigos Blanco • Fresh Lime Juice
Real Agave Nectar • 17
Make it Spicy for \$1

BLACKBERRY

Cazadores Reposado • Blackberry Liqueur
Real Agave Nectar • Lime • 17

BLOOD ORANGE MARGARITA

Casamigos Blanco Tequila • Solerno Blood Orange Liqueur
Pineapple Juice • Agave Lime • 17

EL MORRO

Lunazul Blanco Tequila • Cointreau
Fresh Citrus Juices • 16

THE MULES

THE MULE

Deep Eddy Vodka • Ginger Beer
Freshly Squeezed Limes • 16

THE SKINNY MULE

Vodka • Diet Ginger Beer • Freshly Squeezed Limes • 16

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer

CORKAGE FEE • 25

THE MARTINIS

STRAWBERRY SUNSET

Vodka • Strawberry Liqueur
Strawberry Puree • Lemonade • Lemon • 17

CUCUMBER MIST

Citron Vodka • Lemonade
Freshly Muddled Cucumber • Mint • 17

CATALINA SUNSET

Citron Vodka • Lemonade • Blackberry Liqueur
Pineapple Juice • 17

THE COCKTAILS

LUSCIOUS LEMONADE

Citron Vodka • Crème de Mure Blackberry Liqueur
Lemonade • 16

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

Cherry Cruzan Rum • Coconut Rum
Lemonade • Cranberry Juice • 16

MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal Clear Ice Sphere • 21

ENDLESS SUMMER

Vodka • Basil • Muddled Strawberries & Cucumbers
Freshly Squeezed Lemonade • 16

THE BAJA BREEZE

Casamigos Blanco Tequila • Aperol • St. Germain
Fresh Lime and Watermelon Juices • Agave Nectar
Tajin Spice • 18

COCONUT MOJITO

Blue Chair Coconut Rum • Rum • Pineapple Juice
Mint • Lime • Pina Colada Mix • Agave Lime • 15

FALLIN' FOR YOU

St. George Pear Liqueur • Nolet's Gin • Fresh Lemonade
Pineapple Juice • Soda • 16

THE MOCKTAILS

PUCKER PUNCH

Passion Fruit Puree • Pineapple Juice
Fresh Agave Lime • Whipped Cream • Sprite • 12

BERRY BANG

Strawberries • Blueberries • Blackberries
Lemonade • Sprite • 12

LOCAL CRAFT BEERS

BOOTLEGGERS "EL CHANGO" Mexican Lager • 9
KARL STRAUSS "RED TROLLEY" Red Ale • 9
EEL RIVER "ORGANIC CALIFORNIA BLONDE" • 9
KARL STRAUSS "BOAT SHOES" • Hazy IPA • 9
LEFT COAST "TRESTLES" IPA • 9
STONE IPA • 9

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE
Freshly Diced Ahi Tuna Asian Slaw
Sriracha Aioli • Crispy Wonton Tacos • 22

KUNG PAO CALAMARI*

Fried Calamari • Crispy Rice Noodles
Pea Shoot Sprouts • Roasted Cashews
Kung Pao Sauce • 21

AHI NACHOS*

Diced Ahi Tuna • Avocado • Crispy Wontons
Spicy Aioli • Green Onions • Toasted Sesame
Seeds • Chili Oil • Micro Cilantro
Soy Citrus Vinaigrette • 28

MINI BRIOCHE LOBSTER ROLLS*

Butter Poached Maine Lobster
Tarragon Herb Aioli • Sesame Brioche Buns
Chives • 33

DEVILISH EGGS

Deviled Eggs with Relish & Mustard Yolks
Chive Garnish • 13 GF

KOBE MEATBALLS*

Kobe Meatballs • Tomato Basil Sauce
Parmesan Cheese • Ricotta Cheese
Grilled Ciabatta • 19

KOREAN STEAK SKEWERS*

Flat Iron Steak • Asian Cole Slaw
Shishito Peppers • Coconut Peanut Sauce • 20

BUFFALO CHICKEN ROLLS

Chicken Breast • Buffalo Sauce
Cheddar Cheese • Blue Cheeses • Micro Herbs
Avocado Cilantro Ranch Dressing Drizzled with
Hot Sauce • 19

CHAR GRILLED ARTICHOKEs

Steamed & Grilled Artichokes
Lemon Aioli • MP GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE
New England Style Chowder
Clams • Potatoes
Cup • 11 / Bowl • 14

BAKED TOMATO SOUP

Puréed Roasted Organic Tomatoes
Blue Cheese • Puff Pastry Crown • 15

VEGGIE SALAD

Charred Cherry Tomatoes • Roasted Shitake Mushrooms
Grilled Asparagus • Feta Cheese • Pepitas
Baby Mixed Greens • Creamy Basil Dressing • 21

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Blue Cheese Dressing
Gorgonzola Cheese • Applewood Bacon
Marinated Heirloom Tomatoes • Sweet Onions • 16 GF

PETITE DINNER SALAD

Mixed Greens • Cherry Tomatoes
House Vinaigrette • 14

DINNER ENTRÉES

SHRIMP CARBONARA*

Sautéed Pacific Jumbo Shrimp • Pancetta
Spaghetti Pasta • Creamy Meyer Lemon Sauce
Roasted Tomatoes • Asparagus • 33

PAN-ROASTED BLUE CRAB STUFFED SALMON *

Corn Risotto • Shitake Mushrooms
Beurre Blanc Sauce • 42

SESAME CRUSTED YELLOWFIN TUNA*

Hoisin Glazed Yellowfin Tuna
Shitake Mushrooms Dashi • Zucchini Noodles
Sautéed Garlic Carrots & Green Beans
Toasted Sesame Seeds • 39

FRUTTI DI MARE*

Seabass • Shrimp • Scallops • Crab Claw
Calamari • Spaghetti Pasta • Bouillabaisse
Fresh Basil Chiffonade • Ciabatta • 42

DIVER SCALLOPS*

Forbidden Risotto • Peas • Asparagus • Basil
Tomato • Coconut Mango Beurre Blanc • 47

MISO GLAZED BUTTERFISH*

Broiled Butterfish • Sautéed Baby Bok Choy
Coconut Nishiki Rice
Crispy Wasabi Peas • 45

GORGONZOLA CRUSTED PRIME FILET MIGNON*

Potato Puree • Port Wine Sauce
Asparagus • 63

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Gorgonzola Walnut Ravioli • Parmesean
Bechamel • Wild Mushrooms • 44

CHICKEN MARSALA*

All-Natural Fresh Pan Roasted Chicken Breast
Marsala Mushroom Sauce • Ricotta Gnocchi
Haricot Verts • 32

KUROBUTA PAN ROASTED PORK CHOP*

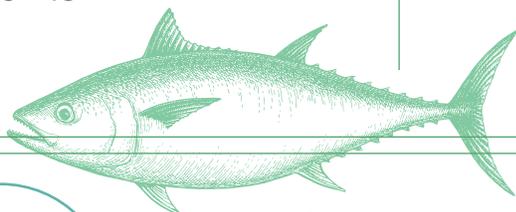
Pan Roasted Kurobuta Pork Chop
Sherry Wine Reduction • Potato Gratin
Haricot Verts • 40

MACADAMIA CRUSTED STEAK CAULIFLOWER

Tomato Basil Coulis Sauce • Zucchini
Sautéed Baby Spinach • Pomegranate Seeds • 22

KOBE MEATBALLS & SPAGHETTI*

Kobe Meatballs • Tomato Basil Sauce • Spaghetti
Parmesan Cheese • Grilled Ciabatta • 27



We offer
Gluten Free
Bread & Pasta
Options
2.00

SHAREABLE SIDES

Parmesan Roasted Sage Brussels Sprouts
Wild Mushroom & Truffle Mac • Asiago Gnocchi
• 10 •

Entrée Split Charge 9 • An 18% service charge will be added to parties of 6 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.

AVAILABLE SPIRITS



VODKA

Belvedere
Ketel One
Absolut
Deep Eddy
Grey Goose
Tito's
Stoli

RUM

Bacardi
Blue Chair Bay
Captain Morgan
Facundo Rum
Appleton Estate 21

GIN

Nolet's
Hendricks

WHISKEY

Jameson
Marker's Mark
Maker's 46
Maker Mark Cellar
Woodford Reserve
High West "A Midwinter
Nights Dram"
High West Single Malt

TEQUILA

Casamigos Blanco
Casamigos Anejo
Clase Azul Anejo
Clase Azul Reposado
Clase Azul Plata
Clase Azul Gold
Clase Azul Durano
Clase Azul Guerrero
Codigo 1530 Extra Anejo 14
Cincoro Anejo
Cazadores Reposado
Dulce Amargura Reposado
Dulce Amargura Extra Anejo
Gran Coramino Anejo
Don Juliiio 1942
Jose Cuervo Reserva Extra Anejo
Leyenda de Mexico
Leyenda de Mexico Anejo
Maximo Imperio Extra Anejo Tequila
Patron Silver
Patron El Alto
Patron El Cielo 1800 Anejo

SCOTCH

Dewar's
Glenlivet
Bowmore "25" years

COGNAC

D'USSE XO

