

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

El Tesoro Blanco Tequila • Lime Juice • Agave Nectar • 17
Make it Spicy for \$1

BLACKBERRY

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

BLOOD ORANGE

El Tesoro 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
Freshly Squeezed Limes • 16

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

El Tesoro 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

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 • Chili Oil
Toasted Sesame Seeds • Micro Cilantro
Soy Citrus Vinaigrette • 28

MINI BRIOCHE LOBSTER ROLLS*

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

CEVICHE DE CAMARON*

Pacific Shrimp Marinated in Fresh Lime &
Cucumber Juices • Avocado • Pico de Gallo
Pickled Red Onions • Lime • Cilantro
Blue Corn Chips • 26 GF

KOBE MEATBALLS*

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

KOREAN STEAK SKEWERS*

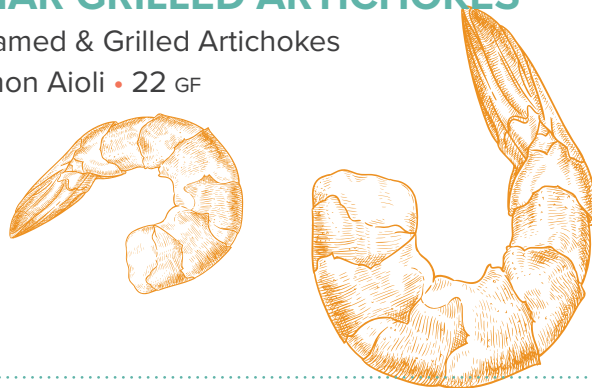
Hanger Steak • Edamame Salad
Shishito Peppers • Coconut Peanut Sauce
Green & Pickled Onions • 21

BUFFALO CHICKEN ROLLS*

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

CHAR GRILLED ARTICHOKES

Steamed & Grilled Artichokes
Lemon Aioli • 22 GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE
New England Style Chowder
Rich & Creamy
Cup • 11 / Bowl • 14

PERUVIAN WHITE BEAN SOUP

White Beans • Yellow Corn
Corn Tortilla Strips • Poblano Pepper
Yukon Potato • Cilantro
Cotija Cheese • Pickled Onions • 12 GF

ROASTED FALL VEGETABLE SALAD

Baby Spinach • Wild Arugula • Feta Cheese
Butternut Squash • Beets • Carrots • Grapes • Dates
Bartlett Pears • Goat Cheese • Pecans
Sherry Herb Vinaigrette • 19 GF

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Bleu Cheese Dressing
Bleu Cheese Crumbles • Applewood Bacon
Marinated Heirloom Tomatoes • Sweet Onions • 18 GF

PETITE DINNER SALAD

Mixed Greens • Cherry Tomatoes • House Vinaigrette • 14 GF

DINNER ENTRÉES

SHRIMP BASIL PESTO PASTA*

Sautéed Pacific Jumbo Shrimp • Asparagus
Roasted Tomatoes • Arugula • Torchio Pasta
Basil Pesto • Parmesan Cheese • 34

PAN-ROASTED BLUE CRAB STUFFED SALMON*

Summer Squash • Shallots Confit
Sautéed Rainbow Swiss Chard
Fingerling Potatoes • Roasted Red Peppers
Meyer Lemon Beurre Blanc • 42

SESAME SEARED YELLOWFIN TUNA*

Pan Seared Yellowfin Tuna • Zucchini Noodles
Wasabi Pesto Beurre Blanc • Pine Nuts
Baby Spinach • Broccolini • Basil
Cherry Tomato • 39 GF

FRUTTI DI MARE*

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

DIVER SCALLOP RISOTTO*

Diver Scallops • Saffron Risotto • English Peas
Asparagus • Baby Carrots • 45 GF

MISO GLAZED BUTTERFISH*

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

ALASKAN KING CRAB PASTA*

King Crab Meat • Tagliatelle Pasta
Alfredo Sauce • Parmesan Cheese • Chives • 46

GORGONZOLA CRUSTED PRIME FILET MIGNON*

Port Wine Reduction • Potato Puree
Asparagus • 65

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Ricotta Mushroom Ravioli • Parmesan Bechamel
Wild Mixed Mushrooms • 44

CHICKEN POT PIE*

Organic Mary's Chicken • Creamy Parmesan
Gravy • Baked Puff Pastry Crust • Peas • Potatoes
Carrots • Onions • Celery • Chives • 28

KUROBUTA CHOP PICCATA*

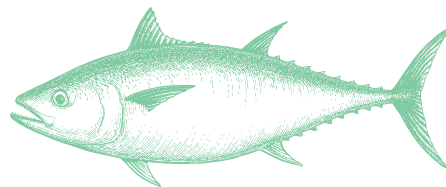
Pan-Fried Kurobuta Pork Chop
Lemon Caper Wine Butter Sauce
Ricotta Gnocchi • Haricot Vert • Basil
Cherry Tomatoes • 40

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash "Pasta" • Roasted Tomato
Basil Coulis • Sautéed Garlic • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 22 GF

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 Brussel Sprouts

Wild Mushroom & Truffle Mac • Asiago Gnocchi • Roasted Fall Vegetables • 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

COGNAC

D'USSE XO

TEQUILA

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

SCOTCH

Dewar's
Glenlivet
Bowmore "25" years

