



DINE OUT LONG BEACH

enjoy a sample of small plates and fresh cocktails
Feb 18 – 28, 2022
3pm to close

TO START

- ORGANIC MIXED GREENS 6
local organic farmer’s greens, heirloom cherry tomatoes,
shaved red onion with house honey meyer lemon vinaigrette
- POPCORN CHICKEN 7
battered organic chicken, spicy yuzu-honey sauce
with rice vinegar slaw
- ROE CLAM CHOWDER 6
onion, celery, leeks, cream, clams, chives, old bay

LAND & SEA

- POTATO & PARMESAN GNOCCHI 19
wild mushrooms, pecorino cheese, and japanese green salsa
- WOOD GRILLED WILD MEXICAN SHRIMP 22
stone milled yellow polenta and fine herb cake, wilted savory
garlic spinach with ocean gravy
- SIMPLY GRILLED 20
choice of mahi or wild mexican shrimp grilled with garlic butter,
served with ponzu brown rice, grilled veggies, and house tartar sauce
- HICKORY GRILLED HANGER STEAK 21
nori-komi potato wedges, seasoned brussel sprouts, and spicy
miso aioli

COCKTAILS

- PEAR FIORI PROSECCO MARTINI 10
grey goose pear, st germaine,
prosecco float
- ROESY’S PEARL 10
gin, lemon, orgeat, nutmeg
- BERRY WHITE 10
drake’s organic vodka, blackberry,
irish cream, powdered sugar
- BARREL RUM OLD FASHIONED 13
plantation pineapple rum,
el dorado 12yr rum, angostura,
maraschino liqueur

DESSERT

- CHEF’S SEASONAL SORBET or 6
HOUSE VANILLA ICE CREAM
- JADE MATCHA PANNA COTTA 7

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RESTAURANT & COCKTAIL WEEK
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dineoutlongbeach.com

GRUNION GAZETTE
www.THEGRUNION.com