



DINE OUT LONG BEACH

enjoy a sample of small plates and fresh cocktails

April 1 – 15, 2021

3pm to close

RAW & CHILLED

SHRIMP COCKTAIL 11
wild mexican shrimp (3pcs), house made cocktail sauce

OYSTERS on the HALF SHELL ½ DZN 16
baja oysters (6 pcs) roe cocktail sauce, red wine mignonette

POKE CEVICIOS 10
tuna poke and rock fish ceviche over house made corn tortilla chips, with jalapenos, wasabi tobiko and furikake, dressed with basil yuzu, eel and roe sauce

CEVICHE TOSTADA 4
rock fish, mini corn tostada, basil yuzu sauce, cabbage

LAND & SEA

POPCORN CHICKEN 5
spicy yuzu-honey sauce with rice vinegar slaw

ORGANIC ITALIAN FUSILLONI 10
fusilloni pasta, spirited vodka sauce, tomato, zucchini, garlic, shaved pecorino *add chicken: +7*

FISH & CHIPS 12
battered alaskan cod with hand-cut kennebec fries, house tartar, lemon wedge

SIMPLY GRILLED 20
choice of mahi or wild mexican shrimp grilled with garlic butter, served with ponzu brown rice and grilled veggies

ROE COCKTAILS

PEAR FIORI PROSECCO MARTINI 10
grey goose pear, st germaine, prosecco float

SPICY PALOMA 10
olmeca altos tequila, pamplemousse, lime, soda, jalapeño

BLACKBERRY MINT MARGARITA 10
olmeca altos tequila, muddled blackberry, fresh lime, agave

DESSERT

ti-ROE-misu 7

CHEF'S SEASONAL SORBET 5

