



SMALLER

NEW ENGLAND CLAM CHOWDER | 7
bacon, chives

SMOKED FISH DIP | 6
served with housemade potato chips

BAKED OYSTER ROCKEFELLER | 10
spinach, parm, herbs

AHI TUNA TOSTADA | 7
marinated raw tuna

STEAMED CLAMS | 7
fennel, white wine, baguette

PAN ROASTED BROCCOLINI | 6
parm, pumpkin seeds

FRIED OYSTERS | 6
Remoulade, marinated cucumber

PETITE LOBSTER ROLL | 8

Signatures

SIMPLE CHEESEBURGER | 6
shredded romaine, tomato,
pickled red onion, chili aioli

CRISPY OYSTER PO BOY | 11
Lettuce, remoulade, tomato,
pepper vinaigrette

OYSTER BURGER | 9
burger topped with fried oysters

CRABBY PATTY | 9
pressed crab cake, citrus,
pepper sauce

TRADITIONAL SLAPFISH
LOBSTER ROLL
See Slapfish Menu

SANDWICHES & SALADS

MELTED CHEESE PRESS | 8
Mozzarella, Irish Cheddar, Jack, Brie, Parm

SMOKED SALMON | 9
brie cheese, tomato

LOBSTER PRESS | 14
lobster, crab, lemon herb sauce

CAESAR | 8
shaved parm, marinated white anchovies

MIXED BABY LETTUCES | 6
cucumber, carrot, radish, honey-lime vin

BISTRO SALAD | 7
bibb, pistachio, creamy herb, aged cheddar

TOMATO, SHRIMP & BUFFALO
MOZZARELLA | 12
pickled onion, basil, garlic

BEERS

\$	Tap#	Name
4	#1	Bud Light Lager (4.2%)
7	#2	Coronado Seacoast Pilsner – Coronado Island (5.9%)
6.5	#3	Barley Forge El Tecnico Amber – Costa Mesa (5.7%)
6.5	#4	Bootleggers El Chango Mexican Lager – Fullerton (5.5%)
8	#5	4 Sons The Great One Double IPA – Huntington Beach (9.9% - 99IBU)
6.5	#6	Barley Forge Grandpa Tractor Dortmund Lager – Costa Mesa (5.0%)
7	#7	Goose IPA – Chicago, IL (5.9% - 55IBU)
6.5	#8	Ace Pineapple Cider – Sebastapol (5.0%)
6.5	#9	Breckenridge Mango Mosaic Wheat – Littleton, CO (5.5%)
6.5	#10	Ninkasi Yours Truly Blonde Ale – Eugene, OR (4.3%)
6.5	#11	Golden Road Wolf Pup Session IPA – Los Angeles (4.5% - 50IBU)
8	#12	Elysian Space Dust IPA – Seattle, WA (8.2% - 62IBU)
8	#13	Franziskaner Weissbier Heffeweizen – Germany (5.0%)
8	#14	Bell's Special Double Cream Stout – Kalamazoo, MI (6.1% - 55IBU)
7	#15	Latitude 33 Lifted Embargo IPA – Vista, CA (7.1% - 67IBU)
7	#16	Lagunitas IPA – Petaluma, CA (6.2% - 46IBU)
6.5	#17	Sierra Nevada Pale Ale – Chico, CA (5.6% - 37IBU)
6.5	#18	Harp Lager – Ireland (4.3%)

Hek would drink as a..

- “Pool Beer”
- “Bon Fire Beer”
- “Beach Beer”
- “House Party Beer”
- “River Beer”
- “Netflix & Chill Beer”
- “Summer BBQ Beer”
- “4th of July Beer”
- “Brunchy Beer”
- “All Day Party Beer”
- “I am BBQ Beer”
- “3 yr old B-Day Party Beer”
- “Cabin Hangs Beer”

I DRINK MENU I

WINES

Whites

6 22 bottle	'14 Krauthaker Pinot Grigio – Croatia
6 22 bottle	'16 Perrin Cotes du Rhone Rose, Reserve – France
9 34 bottle	'15 Carl Graff Mosel Riesling – Germany
9.5 35 bottle	'14 Nielson by Byron Chardonnay – Santa Barbara, CA
10 38 bottle	'15 Cambria Benchbreak Chardonnay – Santa Maria Valley, CA
12 23 split	'15 Carmel Road Unoaked Chardonnay – Monterey, CA
12 44 bottle	'16 Willakenzie Pinot Gris – Willamette Valley

Reds

6 22 bottle	'14 La Capra Cabernet Sauvignon – South Africa
6 22 bottle	'16 Tintonegro Malbec, Mendoza - Argentina
6.5 22 bottle	'13 Rivarey Tempranillo Rioja – Spain
10 38 bottle	'14 Silver Palm Cabernet Sauvignon – CA
20 half bottle	'16 Siduri Pinot Noir – Russian River Valley, CA

NON-ALCOHOLIC

- 3 San Pellegrino Sparkling Water
- 3 Mexican Bottled Sodas (Squirt, Coca-Cola, Sprite, Fanta)

BEER BOTTLES

\$	Name
3.5	Rolling Rock Extra Pale Lager (4.4%) bottle
4	Busch Light Lager (4.1%) 25oz can
4	Michelob Ultra Light Lager (4.2%) bottle
4	Beck's Premium Lager (4.8%) bottle
4.5	10Barrel Pub Beer Lager – Bend, OR (5.0%) can
5	Estrella Jalisco Mexican Lager – Mexico (4.5%) bottle
5.5	O'Mission Gluten Free Lager – Portland, OR (4.6%) bottle
5.5	Golden Road Mango Cart Wheat – Los Angeles (4.0%) bottle
6	Hoegaarden Belgian White – Belgium (4.9%) bottle
6	Lefte Blonde Ale – Belgium (6.6%) bottle
7.5	10Barrel Raspberry Crush Sour – Bend, OR (6.5%) can
7	Bootleggers Far Out IPA – Fullerton (7.0% - 81IBU) bottle