



A Little History...

Way back in 1922, the entire Rhine Channel was composed of fish canneries (our own cannery row). Fishermen would bring their catches and exchange them for already canned fish (primarily albacore). In 1973 a group of local businessmen, led by Bill Hamilton, restructured our current building. He filled it with all types of decorative cannery equipment and created the first Cannery Restaurant. The restaurant was a popular casual Newport Beach restaurant for over 20 years. Come 1999, the property was destined to be torn down to make way for a modern condominium project. In stepped Jack Croul, a long time local, who simply didn't want to see his community lose an iconic landmark. With his generous assistance and support The Cannery reopened in 2002. Ron Salisbury (the owner) and Jack have been dedicated to not only preserving the historic building, but working to create a restaurant that best captures the Newport Beach lifestyle.

APPETIZERS

HALF DOZEN OYSTERS traditional or dressed	20
AHI POKE yuzu-chili aioli, sesame, chives, avocado, micro wasabi, taro chips	22
CRAB CAKE avocado creme fraiche, fine herbs, fennel pollen and lemon salt	22
GUAJILLO CHARRED OCTOPUS black garlic, roasted dutch potatoes, chorizo vinaigrette	22
FRIED CALAMARI yuzu aioli, cocktail sauce	19

SHRIMP COCKTAIL cocktail sauce, green goddess	22
RED CURRY MUSSELS & CLAMS red curry coconut, shallots, thai herbs, crispy glass noodles	20
CRAB & GRILLED ARTICHOKE warm crab salad, herbs de provence, parmesan, sourdough	28

SEAFOOD PLATTER 80
1 (4 oz) maine lobster tail,
4 crab claws, 6 cocktail shrimp,
6 oysters, traditional accompaniments

SEAFOOD TOWER 140
2 (4 oz) maine lobster tails,
8 crab claws, 12 cocktail shrimp,
12 oysters, traditional accompaniments

CANNERY ROLL
tuna, avocado, sriracha, unagi sauce,
crab meat, cucumber

"911" ROLL
yellowtail, jalapeño, chili oil, spicy tuna,
shrimp tempura, cucumber

Please Note that sushi items are prepared in a separate kitchen and timings may vary.

FROM THE WOOD BURNING GRILL

Steaks are proudly sourced from Revier Family Farms

BODHI'S FILET MIGNON 8 oz revier farms, cheesy mash, red wine demi	52
add tristan island lobster tail	30
PRIME RIBEYE 12oz greater omaha ribeye, cheesy mash, red wine demi	65
add tristan island lobster tail	30
MARY'S 1/2 CHICKEN bbq spiced, braised greens, mac n' cheese	38
SURF & TURF filet mignon, 4oz tristan island lobster tail, red wine demi glaze, drawn butter, mashed potatoes and green beans	74
AUSTRALIAN LAMB LOIN sumac crust, sweet pea puree, baby carrots, herb roasted potatoes	42
BRAISED SHORT RIBS barbacoa spices, carrot puree, cilantro rice, black bean-corn salsa	40
LADY LARKIN BURGER brie, arugula, tomato, black truffle aioli, brioche bun, served w/ fries	28
<i>Add Bacon \$2</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER brioche croutons	12
CAESAR SALAD house made brioche croutons, parmesan cheese, anchovy	13

CORN CRAB BISQUE lump crab, roasted corn, chili threads	14
WEDGE SALAD iceberg, point Reyes blue cheese, tomato, applewood smoked bacon, red onion	15

MAINS

ORA KING SALMON chermoula spices, harissa, citrus couscous	40
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CHILEAN SEABASS sundried tomato tapenade, goat cheese pesto, prosciutto asparagus	52
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ALASKAN HALIBUT saffron-tomato jus, spring vegetables, lemon emulsion	43
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TAI SNAPPER citrus ponzu, pickled cucumbers, furikake rice	38
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GRILLED WHOLE BRANZINO miso-chili glaze, herb soba salad, sweet chili vinaigrette	40
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WILD MUSHROOM RISOTTO maitake, king oyster, blue foot, truffle essence, parmesan, herbs	36
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CIOPPINO smoked tomato brodo, mussels, clams, shrimp, catch of the day-served with toasted garlic herb bread	49
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JACK'S CATCH OF THE DAY green beans, mashed potatoes, caper butter sauce	MP
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DIVER SCALLOPS tequila-guajillo butter, corn esquite, poblano mashed potatoes	46
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BLACKENED SWORDFISH TACOS smoked pineapple pico de gallo, cabbage, chipotle aioli, guacamole, blue corn tortillas, guajillo salsa, with frijoles del rancho & queso cotija	29
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FISH & CHIPS beer battered cod, tartar sauce, french fries, cole slaw	34
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LOBSTER ROLL maine lobster, top load bun, old bay aioli, lemon oil, served with french fries	40
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SIDES

WILD MUSHROOMS	12
MAC N' CHEESE	9
GRILLED ASPARAGUS	12

FRIJOLES DEL RANCHO	9
SEASONED FRIES	8
HARICOT VERT	9
MASHED POTATOES	9

20% gratuity will be applied to all parties of 8 guests or greater.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The 1923 Restaurant Group Family

