



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.

TO BEGIN

BLACKENED AHI TUNA

yuzu, wasabi, miso20

CRAB CAKE

avocado creme fraiche, fine herbs,
fennel pollen and lemon salt22

STEAMED MUSSELS

shallot, spanish chorizo, saffron broth,
toasted baguette18

FRIED CALAMARI

yuzu aioli, cocktail sauce19

SUSHI ROLLS

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

SEARED DIVER SCALLOPS

english peas, smoked bacon,
roasted cauliflower, vadouvan46

SALMON

santa maria, aji amarillo, bamboo rice,
pickled cucumber39

CHILEAN SEABASS

coconut-lemongrass broth,
maitake mushrooms, shrimp dumpling,
green papaya slaw52

FISH & CHIPS

beer battered halibut, tartar sauce,
french fries, cole slaw34

JACK'S CATCH OF THE DAY

green beans, mashed potatoes,
caper butter sauceMP

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

HALF DOZEN OYSTERS

traditional or dressed20

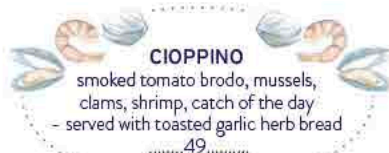
SHRIMP COCKTAIL

cocktail sauce, green goddess22

CANNERY ROLL

tuna, avocado, sriracha, unagi sauce,
crab meat, cucumber27

MAINS



CIOPPINO

smoked tomato brodo, mussels,
clams, shrimp, catch of the day
- served with toasted garlic herb bread
.....49

GRILLED SWORDFISH TACOS

smoked pineapple pico de gallo, cabbage,
pasilla crema, guacamole, blue corn tortillas,
with frijoles del rancho & queso cotija29

SHRIMP & GRITS

cream cheese grits, sofrito, rum butter,
green tomato crouton45

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

brioche croutons12

CORN & CRAB BISQUE

lump crab, roasted corn, chili threads12

CAESAR SALAD

house made brioche croutons,
parmesan cheese, anchovy13

WEDGE SALAD

iceberg, point Reyes blue cheese, tomato
applewood smoked bacon, red onion15

MIXED GREENS

white balsamic vinaigrette, chevre,
strawberries, pickled shallots12

"911" ROLL

yellowtail, jalapeño, chili oil, shrimp tempura,
spicy tuna, cucumber27

MARY'S ½ CHICKEN

achiote, carrot puree, grilled corn,
bell pepper37

BONE IN PORK CHOP

bbq spice, peach glaze, asparagus,
mashed potatoes42

LOBSTER RISOTTO

spring onion pesto, peas, lobster cream46

LOBSTER ROLL

maine lobster, top load bun, old bay aioli,
lemon oil, served with french fries40



SIDES

GRILLED ASPARAGUS12

HARICOT VERT9

FRIJOLES DEL RANCHO9

SEASONED FRIES8

WILD MUSHROOMS12

CREAM CHEESE GRITS9

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 demi52
add tristan island lobster tailMP

RIBEYE

12 oz Niman ranch ribeye, cheesy mash,
red wine demi58
add tristan island lobster tailMP

SURF & TURF

filet mignon, 4oz tristan island lobster tail,
red wine demi glaze, drawn butter,
mashed potatoes and green beansMP

LADY LARKIN BURGER

wagyu patty, raclette cheese, bibb lettuce,
tomato, bacon jam, secret sauce, focaccia bun,
served with fries28 Add Bacon \$2

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

