

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	22
SHRIMP COCKTAIL cocktail sauce, green goddess	22
STEAMED MUSSELS & CLAMS white wine, shallots, herbs, baguette	22
CRAB CAKE avocado creme fraiche, fine herbs, fennel pollen and lemon salt	23
OCTOPUS calabrian chili, potato, frisee, pickled fennel	24
FRIED CALAMARI yuzu aioli, cocktail sauce	19

AHI POKE yuzu-chili aioli, sesame, chives, avocado, micro wasabi, taro chips	22
BRIE FONDUE black garlic, red peppers, point reyes, grilled baguette	20
GRILLED ARTICHOKE grana padano, bruschetta, lemon aioli	20

SEAFOOD PLATTER 85
1 (4 oz) maine lobster tail,
4 crab claws, 6 cocktail shrimp,
6 oysters, traditional accompaniments

SEAFOOD TOWER 145
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

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

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

SOUPS, SALADS & BREAD

NEW ENGLAND CLAM CHOWDER brioche croutons	13
FRENCH ONION SOUP caramelized onions, parmesan-beef broth, gruyère, crouton	14

WEDGE SALAD
iceberg, point reyes blue cheese, tomato,
applewood smoked bacon, red onion

CAESAR SALAD
house made brioche croutons,
parmesan cheese, anchovy

EMBER ROASTED BEETS
marinated burrata, mesclun greens, blood
orange balsamic, prosciutto

BREAD SERVICE
sourdough & malted brown butter rolls
served with seasonal butters

MAINS

CIOPPINO smoked tomato brodo, mussels, clams, shrimp, catch of the day-served with toasted garlic herb bread	49
SCALLOPS maple bacon brussels, garlic mash, bacon vinaigrette	47
MAHI MAHI pecan crust, parsnip, arugula, leeks, citrus gastrique	45
CHILEAN SEABASS tarragon panko, mash potatoes, rapini, lobster-guajillo cream	52

ORA KING SALMON
spaghetti squash, smoked tomato jam

BLACK COD
sweet miso, gailan, fuikaki rice,
maui onion shoyu

GRILLED WHOLE BRANZINO
farro, butternut squash, raisins,
lemon-basil chimichurri

BLACK TIGER SHRIMP
guajillo-lime butter, blistered tomato,
linguini

LOBSTER ROLL
maine lobster, top load bun, old bay aioli,
lemon oil, served with french fries

JACK'S CATCH OF THE DAY
green beans, mashed potatoes,
caper butter sauce

WILD MUSHROOM RISOTTO
maitake, king oyster, blue foot,
truffle essence, parmesan, herbs

FISH & CHIPS
beer battered cod, tartar sauce,
french fries, cole slaw

BLACKENED SWORDFISH TACOS
smoked pineapple pico de gallo,
cabbage, chipotle aioli, guacamole,
blue corn tortillas, guajillo salsa, with frijoles
del rancho & queso cotija

FROM THE WOOD BURNING GRILL

BODHI'S FILET MIGNON
8 oz revier farms, cheesy mash,
red wine demi

WAGYU FLAT IRON
loaded crispy yukons, dem

PRIME RIBEYE
12oz greater omaha ribeye, cheesy mash,
red wine demi

JIDORI CHICKEN
pan roasted airline breast, mash,
mushroom pan jus

LAMB SHANK
polenta, root vegetables,
pistachio gremolata

LADY LARKIN BURGER
brie, arugula, tomato, black truffle aioli,
brioche bun, served w/ fries

WILD MUSHROOMS	12
LOADED BABY YUKONS	13
GRILLED BROCCOLI RABE	13

MAC N' CHEESE	9
MAPLE-BACON BRUSSELS	9
MASHED POTATOES	9

SEASONED FRIES	8
FRIJOLES DEL RANCHO	9
HARICOT VERT	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

