

# CALICO

## MUST HAVES

- SOFT AND SALTY ROLLS WITH LOBSTER BUTTER** | 12
- SEASONED TALLOW CHIPS AND ROASTED SALSA** | 6
- TALLOW CHIPS AND LOBSTER DIP** | 11 - spicy lobster dip, housemade potato chips
- CLAM CHOWDER** | 16 - creamy New England clam chowder topped with thick bacon
- OYSTERS ROCKEFELLER** | 17 - baked with baby spinach and parmesan

## RAW BAR

- HAMACHI CRUDO\*** | 18 sea salt, herb sauce, toasted garlic
- OYSTERS\*** | 3.75 EACH horseradish, lemon, hot sauce
- CRAB COCKTAIL** | 24 tossed in citrus aioli, fresh herbs
- CHILLED SHRIMP** | 29 peeled shrimp, chilled, spiked cocktail sauce
- TUNA POKE\*** | 16 horseradish, lemon, hot sauce
- TRADITIONAL CEVICHE\*** | 16.25 raw marinated wild pacific albacore, cucumber, jalapeno, peppers, cilantro, lime
- CHOICE SEAFOOD PLATTER\*** | 65 4 jumbo shrimp, 6 oysters, lobster meat cocktail (claw & knuckle), poke, garlic crostini
- GRAND SEAFOOD TOWER\*** | 130 12 oysters, 6 jumbo shrimp, poke, crab cocktail, poached lobster, seafood cocktail, toasted butter roll

## SMALLER

- HOT FRIED FISH FINGERS** | 14.95 spicy breaded Alaskan Cod with creamy lemon herb sauce
- LOBSTER DEVILLED EGGS (5)** | 13.80 topped with Maine lobster claw and bacon
- ANGRY LOBSTER POCKET** | 14.10 spicy New England lobster, phyllo dough, herb sauce
- CRISPY CALAMARI** | 16.40 traditional calamari, spicy red sauce, crispy capers
- SMOKED SALMON PLATE** | 12 cucumber, red onion, creamy herb sauce, bagel chips
- ALL AMERICAN CRAB FRITTERS** | 16 lump crab, green apple slaw, tiger sauce
- GRILLED HAMACHI COLLAR** | 17.40 bone-in collar finished with lobster butter and miso glaze

## SALAD

- HAND-PICKED LETTUICES** | 14.95 tomato, cucumber, fennel, marinated onion, white balsamic vinaigrette
- CAESAR** | 16.10 housemade dressing, white anchovy, garlic croutons, parm
- ADD CHICKEN** | 9.20 • **ADD SHRIMP** | 10.35 • **ADD SALMON** | 20.60
- TRADITIONAL ROASTED CHICKEN SALAD** | 16 House-roasted chicken, herb aioli sauce, marinated carrot, hand-picked lettuces, grapes, crostini
- POWERHOUSE STEAK SALAD** | 26.60 flat iron, aged parmesan, quinoa, avocado, almonds, tomato, spinach, vinaigrette
- MANGO SHRIMP SALAD** | 18.40 romaine, tomato, lime, red onion, crispy corn tortilla, pumpkin seed
- THE WEDGE** | 18.40 iceberg, bacon, blue cheese, pickled onion, tomato, creamy lemon herb sauce

## HANDHELDS

comes with fries or salad 🍴excluding the taco

- SIMPLE BURGER** | 16.40 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- JR. BACON CHEESE BURGER** | 19.00 slices bacon, 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- LOBSTER CHEESEBURGER** | 29.90 Maine lobster claw and knuckle, 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- SHRIMP BAGUETTE** | 18.40 grilled or crispy shrimp Bahn Mi style with jalapeno, carrot, cabbage, cilantro, tiger sauce
- ULTIMATE BLT** | 16.10 sourdough, creamy lemon mayo, fat tomato slices, romaine, beautiful bacon
- CLASSIC GRILLED CHEESE** | 14.95 sourdough, toasted butter, warm tomato dip
- CHICKEN SALAD SANDWICH ON SOURDOUGH** | 18.40 house-roasted chicken salad, lettuce, tomato, herb sauce
- TWO HANDED FISH SANDWICH** | 21.40 grilled or fried seasonal fish, lettuce, tomato, slaw
- BAJAFISHTACO** | 18 grilled or fried seasonal fish, tiger sauce, housemade salsa, red cabbage, red onion, cilantro
- TRADITIONAL LOBSTER ROLL** | MP New England claw and knuckle lobster meat, butter, a dash of creamy lemon herb sauce

## WATER



(always ocean friendly and well-managed, supporting local as much as possible)

### CHOOSE YOUR FISH & ONE SIDE

- PACIFIC YELLOWTAIL** | 35.65 • **CALIFORNIA HALIBUT** | 43.70 • **ALASKAN COD** (baked w/ herb butter sauce) | 29.90
- PACIFIC AHITUNA\*** (SASHIMI GRADE) | 41.40 • **ATLANTIC SALMON FILET** | 36.80 • **KING SALMON** | 39.10
- GRILLED SHRIMP** | 32.20 • **JUMBO ATLANTIC SEA SCALLOPS** | 33.35 • **MAHIMAHI FILET** | 33.35
- BARRAMUNDI (SEA BASS)** | 28.75 • **SEASONAL LOCAL FISH** | MP (ASK YOUR SERVER)

### MAINE LOBSTER BOIL | 56.35

whole boiled lobster served hot, drawn butter, soft brioche roll

### GARLIC SHRIMP | 29.90

grilled shrimp, veggies, steamed rice

### SWEET AND SPICY MANGO POKE BOWL\* | 18.40

sticky rice, raw tuna, hand-picked lettuces, fresh mango, garlic chili sauce

### LOBSTER-SHRIMP RAMEN | 33.35

crispy pork belly, wild mushrooms, ginger, scallions, charred corn, miso\* broth \*broth is made with pork

### FISH AND CHIPS | 24.45

wild Alaskan Cod, thick cut fries, tarter sauce (grilled upon request)

### PAN ROASTED JUMBO SEA SCALLOPS \$41.40

crispy surf and turf tots, fennel slaw, citrus herb sauce

### CALICO CIOPINNO | 39.10

salmon, mahi, cod, mussels, veggies, tomato broth, saffron

### BLACKENED LOCAL AHI TUNA STEAK\* | 39.10

warm spinach, spiced garlic rice, miso sauce

### CITRUS CRUSTED SALMON | 34

citrus gremolata, grilled asparagus, prosciutto baby dutch yellow potatoes

## LAND

### FLAT IRON FRITES | 32.20

flat iron steak, crispy thin cut fries, arugula, pan sauce

### GRILLED RIB EYE (20 OZ) | 59.40

crispy parmesan potato, American gravy

### BRAISED SHORT RIBS | 33.35

polenta cake, fire roasted veggies, braising sauce

### GRASS FED BEEF TENDERLOIN | 48.30

grass-raised and carrot finished filet, crispy potato cake, creamy spinach

### ZA'ATAR CHICKEN AND GARLIC BUTTER | 29.90

bone in half chicken, crispy potato cake, pickled onions, marinated carrots and wild arugula.

## LIGHTER

### ROASTED CHICKEN BOWL | 16.10

Seasoned Rice, grilled veggies, roasted chicken (pulled)

### SHRIMP FRIED RICE | 16.10

Egg, baby spinach, citrus garlic sauce

### SIMPLY GRILLED SKIRT STEAK | 17.25

Baby Dutch Yellow Potato, aged parmesan, green sauce

## SIDES

### ROASTED DUTCH YELLOW POTATOES | 9.20

### BRAISED WILD MUSHROOMS | 12.65

### FIRE ROASTED VEGGIES | 9.20

### NATURAL CUT FRIES | 9.20

### SAUTÉED SPINACH | 9.20

### MIXED SALAD | 9.20

### GRILLED ASPARAGUS | 9.20

### CLASSIC BAKED POTATO | 8.05

### SWEET AND SOUR CARROT SLAW | 8.05

We do not cook with any seed oils.



We are proud to exclusively use Melissa's Produce for the best produce in Southern California.

**Chef de Cuisine - Brian Lucero**  
**Chef/Owners Andrew & Lauren Gruel**

\*up-charge may apply \*franchising opportunities available



# CALICO

## WHITE WINE

### **Pinot Gris ~ Acrobat,**

*Acrobat, Oregon – 11/45*

### **Sauvignon Blanc - Justin,**

*Central Coast – 15/62*

### **Sauvignon Blanc ~ Kim Crawford,**

*Marlborough, NZ – 16/66*

### **Chardonnay ~ Chalk Hill,**

*Sonoma Coast – 15/62*

### **Chardonnay ~ Robert Mondavi,**

*California – 10/40*

### **Pinot Grigio ~ Mezzacorona,**

*Delle Venezie, Italy – 10/40*

## RED WINE

### **Pinot Noir ~ Meiomi,**

*California – 16/66*

### **Cabernet Sauvignon ~ Serial,**

*Paso Robles – 18/68*

### **Cabernet Sauvignon ~ The Prisoner "Unshackled,"**

*Napa Valley – 18/72*

### **Pinot Noir ~ Banshee,**

*Sonoma Coast – 16/66*

### **Malbec - Terrazas de los Andes Reserva,**

*Argentina – 16/66*

## SPARKLING/ROSÉ

### **Prosecco Brut**

*Mionetto Prestige – 14/58*

### **Still Rosé ~ Gérard Bertrand Côtes des Roses,**

*France – 15/62*

### **Sparkling Rosé ~ Veuve Devienne,**

*France – 10/40*

## BEERS

### **DRAFT\***

**Pacifico - Mexican Lager** – 8

**Free One Cerveza - Mexican Lager** – 8

**Four Sons - Calico American Lager** – 9

**Four Sons Pier Hoppiness IPA** – 9.5

**Four Sons Huntington Haze** – 9.5

**Harland - Japanese Lager** – 9

**Corona Premier** – 7

**Cali Squeeze - Hefeweizen** – 8.5

*\*Draft beers subject to change*

### **BOTTLED BEERS**

**Pacifico** – 7

**Modelo** – 8

**Coors Light** – 6

**805** – 8

**Dos Equis** – 7

**Heineken 0.0 (non-alcoholic)** – 6

## SIGNATURE COCKTAILS

### **The Lo "Mai Tai"**

*Bacardi Silver Rum with orange juice, triple sec, orgeat, Bacardi Black Dark Rum floater* – 16

### **The Lou**

*Bombay Sapphire Gin with fresh lime juice, ginger puree, club soda* – 16

### **Chilton**

*Ketel One Vodka, freshly squeezed lemon juice, club soda, rimmed with salt & tajin* – 15

### **The Coyote**

*Rye Whiskey, orange, lemon juice, bitters, club soda* – 18

### **Blackberry Sage Lemonade**

*Bacardi Limon Rum, fresh blackberries, lemon, wild berry puree, lemonade* – 15.5

### **Cucumber Jalepeño Margarita**

*Casamigos Blanco, freshly squeezed lime juice, muddled cucumbers and jalepeño.* – 17

## THE CLASSICS

### **Paloma**

*Casamigos Blanco, freshly squeezed grapefruit, soda* – 17

### **Lemon Drop Martini**

*Grey Goose, freshly squeezed lemon juice, lemon twist* – 18

### **Aperol Spritz**

*Aperol, prosecco, soda* – 15

### **Old Fashioned**

*Buffalo Trace, orange peel, aromatic bitters* – 19

### **Cadillac Margarita**

*Casamigos Reposado, freshly squeezed lime juice, Grand Marnier* – 19.5

## BLOODY MARYS

### **Signature Bloody Mary**

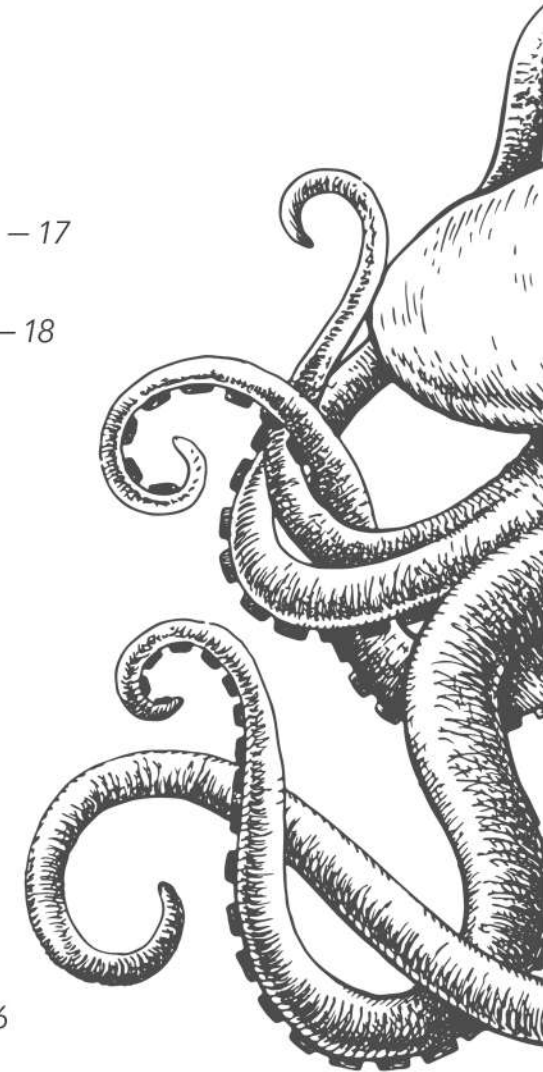
*Scratch-made mix, garnished with pickled vegetables* – 16

### **Ocean's Bloody Mary**

*Garnished with a jumbo shrimp skewer* – 26

### **Ultimate Bloody Mary**

*Jumbo shrimp skewer & lobster tail* – 30



Additional wine options might be available, please ask your server