

# CALICO

## MUST HAVES

- SOFT AND SALTY ROLLS WITH LOBSTER BUTTER** | 11
- CHIPS & SPICED MAINE LOBSTER DIP** | 11 - spicy lobster dip, housemade potato chips
- CLAM CHOWDER** | 15 - creamy New England clam chowder topped with thick bacon
- OYSTERS ROCKEFELLER** | 14 - baked with baby spinach and parmesan

## RAW BAR

- HAMACHI CRUDO** | 15 sea salt, herb sauce, toasted garlic
- OYSTERS** | 3.25 EACH horseradish, lemon, hot sauce
- CRAB COCKTAIL** | 21 tossed in citrus aioli, fresh herbs
- CHILLED SHRIMP** | 28 peeled shrimp, chilled, spiked cocktail sauce
- TUNA POKE** | 16 horseradish, lemon, hot sauce
- TRADITIONAL CEVICHE** | 15 raw marinated wild pacific albacore, cucumber, 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

- CRISPY CHICKEN WINGS** | 13 traditional hot sauce, toasted garlic, housemade blue cheese
- HOT FRIED FISH FINGERS** | 13 spicy breaded Alaskan Cod with creamy lemon herb sauce
- LOBSTER DEVILLED EGGS (5)** | 12 topped with Maine lobster claw and bacon
- ANGRY LOBSTER POCKET** | 14 spicy New England lobster, phyllo dough, herb sauce
- CRISPY CALAMARI** | 16 traditional calamari, spicy red sauce, crispy capers
- ALL AMERICAN CRAB CAKE** | 16 lump crab, saltines, roasted pepper relish
- GRILLED HAMACHI COLLAR** | 15 bone-in collar finished with lobster butter and miso glaze

## SALAD

- HAND-PICKED LETTUCES \$13** tomato, cucumber, fennel, marinated onion, white balsamic vinaigrette
- CAESAR \$14** housemade dressing, white anchovy, garlic croutons, parm
- ADD CHICKEN \$8 | ADD SHRIMP \$10 | ADD SALMON \$24**
- SEASONAL VEGETABLE SALAD \$16** roasted carrots, baby yellow potato, quinoa, tomato, cucumber, fennel, mixed lettuces, zucchini, broccoli, white balsamic vinaigrette
- POWERHOUSE STEAK SALAD \$24** flat iron, aged parmesan, quinoa, avocado, almonds, tomato, spinach, vinaigrette
- MANGO SHRIMP SALAD \$19** romaine, tomato, lime, red onion, crispy corn tortilla, pumpkin seed
- THE WEDGE \$16** iceberg, bacon, blue cheese, pickled onion, tomato, creamy lemon herb sauce

## HANDHELDS

comes with fries or salad  excluding the taco

- SIMPLE BURGER** | 15 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- JR. BACON CHEESE BURGER** | 17 slices bacon, 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- LOBSTER CHEESEBURGER** | 26 Maine lobster claw and knuckle, 8oz patty with custom blend meat, cheddar, creamy herb sauce, brioche bun
- SHRIMP BAGUETTE** | 15 grilled or crispy shrimp Bahn Mi style with jalapeno, carrot, cabbage, cilantro, tiger sauce
- ULTIMATE BLT** | 14 sourdough, creamy lemon mayo, fat tomato slices, romaine, beautiful bacon
- CLASSIC GRILLED CHEESE** | 13 sourdough, toasted butter, warm tomato dip
- GRILLED CHICKEN MELT** | 16 sourdough, organic chicken, lettuce, tomato, tiger sauce
- TWO HANDED FISH SANDWICH** | 18.50\* grilled or fried seasonal fish, lettuce, tomato, slaw
- BACON WRAPPED LOBSTER DOG** | 18 - served with a pepper pickle relish.
- BAJA FISHTACO** | 18.5 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** | 31 • **CALIFORNIA HALIBUT** | 38 • **ALASKAN COD** | 26
- PACIFICA HITUNA (SASHIMI GRADE)** | 36 • **ATLANTIC SALMON FILET** | 32 • **KING SALMON** | 34
- DEL PACIFICO SHRIMP** | 28 • **JUMBO ATLANTIC SEA SCALLOPS** | 35 • **MAHI MAHI FILET** | 29
- BARRAMUNDI (SEA BASS)** | 28

- MAINE LOBSTER BOIL** | 49 whole boiled lobster served hot, drawn butter, soft brioche roll
- GARLIC SHRIMP** | 26 grilled shrimp, veggies, steamed rice
- SWEET AND SPICY MANGO POKE BOWL** | 18 sticky rice, raw tuna, hand-picked lettuces, fresh mango, garlic chili sauce
- LOBSTER-SHRIMP RAMEN** | 28 crispy pork belly, wild mushrooms, ginger, scallions, charred corn, miso\* broth \*broth is made with pork
- FISH AND CHIPS** | 23 wild Alaskan Cod, thick cut fries, tarter sauce (grilled upon request)
- PAN ROASTED JUMBO SEA SCALLOPS** \$36 crispy surf and turf tots, fennel slaw, citrus herb sauce
- CALICO CIOPINNO** | 34 salmon, mahi, cod, mussels, veggies, tomato broth, saffron
- BLACKENED LOCAL AHI TUNA STEAK** | 38 warm spinach, spiced garlic rice, miso sauce
- CITRUS CRUSTED SALMON** | 33 citrus gremolata, grilled asparagus, prosciutto baby dutch yellow potatoes

## LAND

- FLAT IRON FRITES** | 28 flat iron steak, crispy thin cut fries, arugula, pan sauce
- BONE-IN RIBEYE (20 OZ)** | 56 crispy parmesan potato, American gravy
- BRAISED SHORT RIBS** | 29 polenta cake, fire roasted veggies, braising sauce
- SANTA CAROTA BEEF TENDERLOIN** | 42 grass-raised and carrot finished filet, crispy potato cake, creamy spinach
- ZA'ATAR CHICKEN AND GARLIC BUTTER** | 26 bone in half chicken, crispy potato cake, pickled onions, marinated carrots and wild arugula.

## SIDES

- ROASTED DUTCH YELLOW POTATOES** | 8
- BRAISED WILD MUSHROOMS** | 11
- FIRE ROASTED VEGGIES** | 8
- NATURAL CUT FRIES** | 8
- SAUTÉED SPINACH** | 8
- MIXED SALAD** | 7
- DISCO FRIES** | 9
- GRILLED ASPARAGUS** | 9
- CLASSIC BAKED POTATO** | 6
- SWEET AND SOUR CARROT SLAW** | 7
- CHIPS AND CHARRED TOMATO SALSA** | 7

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**  
**Sous Chef - Micah Drinkard**  
**Chef/Owners Andrew & Lauren Gruel**

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





# CALICO

## WHITE WINE

**PINOT GRIS, ACROBAT,**  
OREGON - 11/42

**ALBARINO, MAR DE FRADES**  
SPAIN 18/69

**SAUVIGNON BLANC, KIM CRAWFORD,**  
MARLBOROUGH, NEW ZEALAND - 16/61

**CHARDONNAY, CHALK HILL,**  
RUSSIAN RIVER, CALIFORNIA - 15.5/59

**CHARDONNAY, UNSHACKLED BY PRISONER**  
CALIFORNIA - 15/57

**PINOT GRIGIO, TERLATO**  
COLLI ORIENTALI, ITALY 17/65

**SAUVIGNON BLANC, PASCAL JOLIVET,**  
FRANCE 14/54

## RED WINE

**PINOT NOIR, MEIOMI,**  
CALIFORNIA - 16/63

**CABERNET SAUVIGNON, SERIAL,**  
PASO ROBLES, CALIFORNIA - 17/65

**RED BLEND, FEDERALIST,**  
NORTHCOAST, CALIFORNIA - 13/49

**CABERNET SAUVIGNON, THE PRISONER-UNSHACKLED,**  
NAPA VALLEY, CA 19/73

**PINOT NOIR BANSHEE,**  
SONOMA COAST, CA 15/57

**BY THE BOTTLE**  
**PINOT NOIR, PATZ & HALL,**  
SONOMA - 72\*

**RED BLEND, PRISONER,**  
CALIFORNIA - 82\*

**RED BLEND, JUSTIN ISOSCELES,**  
PASO ROBLES, CALIFORNIA - 98\*

**CABERNET, STAGS LEAP ARTEMIS,**  
NAPA - 145\*

**RED BLEND, OPUS OVERTURE,**  
NAPA - 205\*

## SPARKLING/ROSE

**PROSECCO BRUT,**  
MIONETTO PRESTIGE - 13/51

**ROSE,**  
GERARD BERTRAND COTES DE ROSES - 14/53

**CHAMPAGNE BRUTE,**  
VEUVE CLIQUE, FRANCE - 148\*

## BEERS

**DRAFT\***

**PURE - WEST COAST IPA 9**

**PURE - CITRUS BLONDE ALE 8**

**CORONA PREMIER - MEXICAN LAGER 7**

**FOUR SONS- CALICO AMERICAN LAGER 7**

**FOUR SONS IPA (ROTATING) 9**

**HARLAND - JAPANESE LAGER 8**

**KRONENBOURG 1664 9**

**CALI SQUEEZE - HEFEWEIZEN 7**

\*Draft beers subject to change

## SIGNATURE COCKTAILS

**THE LO "MAI TAI"**

Bacardi Silver Rum with orange juice, triple sec, orgeat, Bacardi Black Dark Rum floater - 14

**THE LOU**

Bombay Sapphire Gin with fresh lime juice, ginger puree, club soda - 14

**CHILTON**

Ketel One Vodka, freshly squeezed lemon juice, club soda, rimmed with salt & tajin - 13

**THE COYOTE**

Rittenhouse Rye Whisky, orange, lemon juice, bitters, club soda - 16

**BLACKBERRY SAGE LEMONADE**

Bacardi Limon Rum, fresh blackberries, lemon, wild berry puree, lemonade - 13.5

**CHOCOLATE DREAM**

Grey Goose Vodka, Kahlúa, coffee liqueur, chocolate syrup - 16.5

## THE CLASSICS

**PALOMA**

Casamigos blanco, freshly squeezed grapefruit, soda - 16

**LEMON DROP MARTINI**

Deep Eddy Vodka, freshly squeezed lemon juice, lemon twist - 15

**APEROL SPRITZ**

Aperol, prosecco, soda - 14

**OLD FASHIONED**

Elijah Craig, orange peel, aromatic bitters - 18

**CADILLAC MARGARITA**

Casamigos Reposado, freshly squeezed lime juice, Grand Marnier - 18

## BLOODY MARY'S

**SIGNATURE BLOODY MARY**

Scratch made recipe, garnished with pickled & crisp veggies - 14

**OCEAN'S BLOODY MARY**

Garnished with a jumbo shrimp skewer - 25

**ULTIMATE BLOODY MARY**

Garnished with a jumbo shrimp skewer and skewered lobster tail - 35

