

# CALICO

## MUST HAVES

**SOFT AND SALTY ROLLS WITH LOBSTER BUTTER** | 11

**TALLOW CHIPS AND LOBSTER DIP** | 11 - spicy lobster dip, housemade potato chips

**CLAM CHOWDER** | 15 - creamy New England clam chowder topped with thick bacon

**OYSTERS ROCKEFELLER** | 15 - 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, 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** | 13 spicy breaded Alaskan Cod with creamy lemon herb sauce

**MELTED BRAISED SHORT RIB CROQUETTES** | 14 potato, smoked cheddar, roasted garlic, tiger 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**

**AVOCADO CHICKEN UTOPIA \$17** ripe avocado, hand-picked lettuces, carrot, seasonal veggies, hard-boiled egg, pickled onion, parmesan, 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

**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  
**PACIFIC AHI TUNA\*** (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.

## LIGHTER

**ROASTED CHICKEN BOWL** | 14

Seasoned Rice, grilled veggies, roasted chicken (pulled)

**SHRIMP FRIED RICE** | 14

Egg, baby spinach, citrus garlic sauce

**SIMPLY GRILLED SKIRT STEAK** | 15

Baby Dutch Yellow Potato, aged parmesan, green sauce

## SIDES

**ROASTED DUTCH YELLOW POTATOES** | 8

**BRAISED WILD MUSHROOMS** | 11

**FIRE ROASTED VEGGIES** | 8

**NATURAL CUT FRIES** | 8

**SAUTÉED SPINACH** | 8

**MIXED SALAD** | 7

**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**  
**Chef/Owners Andrew & Lauren Gruel**

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



\*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.



# 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

