

STARTERS

Crab + Artichoke Dip 12
parmesan panko crust, grilled sourdough bread

Fried Calamari 12
arrabbiata sauce

Hush Puppies 7
whipped honey butter

Crab Cakes 10
house tartar sauce, greens

Shrimp Cake Slider 11
shrimp cake, thai sweet chili sauce,
greens, avocado wasabi mousse

Clam Strips 9
arrabbiata sauce, chipotle mayo, lemon

Pappy's Fries 5
house ketchup, garlic aioli, chipotle mayo

Peruvian Ceviche 10
mahi mahi, red onion, cilantro, fresh lime juice,
sea salt, purple tortilla chips

SALADS

Insalata Di Mare 14
shrimp, calamari, scallops, parsley, cherry
tomato, romaine, red cabbage, bell pepper,
celery, Italian dressing

Chopped Grilled Veggie Salad 12
romaine, red cabbage, grilled vegetables, kalamata
olives, garbanzo beans, tomato, cucumber,
honey mustard dressing

California Cobb 16
mixed greens, thick-cut bacon,
grilled blackened shrimp, avocado, hard boiled egg,
cherry tomato, feta, balsamic vinaigrette

Kale Caesar 10
shave parmesan,
croutons, creamy dressing

ADD PROTEIN

Salmon	Ahi Tuna	Chicken	Shrimp
7	6	5	6

SOUPS

Brazilian Moqueca Stew 19
shrimp, king crab legs, coconut milk, peppers, onions,
garlic, cumin, tomatoes, cilantro, jasmine rice

Clam Chowder Bread Bowl 12
new england style clam chowder, sourdough bread bowl

Cup of Clam Chowder | 7

KIDS

Mini Bowl - Rice, Chicken, Steak or Fish 6

Kids Fish & Chips 6

Chicken Tenders & Pappy's Fries 6

Corn Dog Bites & Pappy's Fries 6

Cheese Quesadilla 6



MAIN

Fish & Chips 14
beer batter fish, pappy's fries, coleslaw

Shrimp & Chips 14.5
beer battered shrimp, pappy's fries, coleslaw

Fried Oysters and Chips 16
caramelized lemon, cocktail sauce, pappy's fries

Mussels & Fries 15
sauteed mussels in white wine sauce,
pappy's fries

Fried Whole Fish 15
thai sweet chili sauce, cilantro, jasmine rice

Ahi Poke Bowl 12
jasmine rice, ahi tuna poke, edamame,
grilled pineapple, toasted sesame seeds,
shredded seaweed, avocado wasabi mousse

Seafood Platter 79
mussels, raw oysters, clams, whole shrimp,
king crab legs, cocktail sauce, hot sauce,
grilled lemons, tartar sauce

Paella (dinner only) 21
saffron valencian rice, prawns, clams,
mussels, peas, pimento, caramelized lemon

Clambake for 4-6 people (dinner only) 89
whole shrimp, mussels, clams,
redskin potatoes, kielbasa sausage, corn on the cob,
caramelized lemons, garlic herb butter, bread rolls

Clam Bake for 1 | 27

Pasta of the Day
ask your server

LAND & SEA

Sea Bass	Ahi	Shrimp	Salmon
12.5	13	13	15
Mahi Mahi	Chicken	Steak	
17.5	11	19	

choose:

**garlic herb butter, chimichurri
or blackened seasoning**

served with:

salad and your choice of rice or potatoes

OYSTERS

kumiai 1/2 dozen 15
minterbrook 1/2 dozen 17

ala carte

truffle backed 4 /ea

rockefeller 3 /ea

grilled 3 /ea

SANDWICHES

ALL SANDWICHES ARE SERVED WITH PAPPY'S FRIES

Lobster Roll 18
knuckle and claw, new england aioli,
butter toasted roll

Shrimp Po' Boy 13
fried shrimp, lettuce, tomato, red onion, chipotle aioli

Fried Cod Sandwich 10
cod, house tartar sauce, tomato, cabbage, brioche bun

Tuna Melt 12
housemade tuna salad, swiss cheese. caramelized onions

BLT 11
thick-cut bacon, greens, tomato,
garlic aioli, sour dough bread

Cheeseburger 11
80/20 chuck, cheddar cheese, house ketchup,
garlic aioli, tomato, shredded romaine, red onion

Veggie Burger 12
veggie patty, house ketchup, garlic aioli,
tomato, shredded romaine, red onion

TACOS

ALL TACOS ARE SERVED WITH RICE AND BEANS

Seasonal Grilled Mahi Mahi 15
cilantro, cabbage, pico de gallo, crema

Shrimp 13
blackened shrimp, corn, cabbage, cilantro, crema

Chicken 10
slowed cooked chicken tinga, radish, cilantro lime salsa

Steak 12.5
skirt steak, cilantro, onion, salsa roja

Veggie Taco 8.5
grilled veggies, avocado, salsa roja, blackened seasoning

SIDES

Grilled Veggies 3
seasonal vegetables, parsley, garlic, olive oil

Goleslaw 3
red and green cabbage, carrot, jicama,
house mayo, sesame seeds, cilantro

Cuban Black Beans 3

Mac n Cheese 8
shell pasta, panko parmesan crust
With Lobster | 15

BEVERAGES

Fountain Soda 3.25 **Pellegrino** 3.5

HOUSE-MADE SPECIALTY DRINKS

Watermelon Mint Limeade 4.25

Passion Fruit Iced Tea 4.25

Hibiscus Arnold Palmer 4.25

*Eating raw or uncooked menu items such as meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.



Cocktails

- The Royal Palm** Kikori Japanese Whiskey, Cucumber, Lime
6th & Center Vodka, Passionfruit, Lemon, Ginger, Strawberries
Angles Gate Vodka, Sherry, St, Germain, Lemon, Honey Syrup
The Red Trolley Reposado Tequila, Passionfruit, Lime, Agave
Three Eyed Fish Whiskey, Lemon, Honey Syrup, Blackberries
Lou's Old Fashion Bourbon, Bitters, Orange Juice, Sugar, Agave
Ama la Tierra Mezcal, Lime, Orange, Agave, Bitters
Moscow Mule Vodka, Lime, Ginger Beer
Pappy's World Famous Margarita choose between: Watermelon Mint Limeade, Jalapeno, or Classic

Beer

	Region	
Golden State Gingergrass Cider Very dry, no sugar added 6.1%	Sonoma, CA	7
North Coast Scrimshaw German style pilsner, crisp, light, refreshing 4.4%	Fort Bragg, CA	8
Allagash White Belgian style Witbier brewed w/ coriander and curacao orange peel 5.1%	Portland, ME	8
24th Pale Ale A balanced Pale Ale, slightly floral, slightly fruity with a subtle bitter finish. 5.1%	Torrance, CA	8
Lost Coast Allycat Amber Full-flavored amber with roasted caramel malts 5.5%	Eureka, CA	8
Piraat Belgian Tripel Fruity, spicy, with complex flavors and armomas 10.8%	East Flanders, Belgium	10
Rotating IPA Handle Ask us what's on tap today!!		

Can & Bottle Beer

Bitburger Lager 4.8%	Bitburg, Germany	7
Weihenstephaner Hefeweizen 5.4%	Munich, Germany	8
Allagash Black Belgian Stout 7.5%	Portland, ME	10

Wine

Bubbles

	Region	Glass	Bottle
Prosecco - Borgo Col Alto	Veneto, Italy	7	28
Rose - Coeur Clementine Brut 2018	Provence, France	12	48

White

Albarino Terra Mundi 2017	Tias Biaxas, Spain	10	38
Pecorino - Agriverde 2017	Abruzzo, Italy	10	38
Chardonnay - Talbott "Kali Hart" 2016	Monterey, CA	12	46
Chardonnay - True Myth 2015	San Luis Obispo, CA	9	35
Sauvignon Blanc - Tangent 2016	Edna Valley, CA	9	35

Rosè

Rosè of Grenache Gris "Curran"	Santa Barbara, CA	10	40
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Red

Montepulciano d'Abruzzo - Tor del Colle 2015	Abruzzo, Italy	7	28
Pinot Noir - Ground Effect 2016	Santa Barbara, CA	9	35
Sangiovese - Toscolo Chianti DOCGS 2015	Tuscany, Italy	8	30
Blend "Red 4" - Vina Robles 2016	Paso, Robles, CA	10	38
Cabernet Sauvignon - Old Soul 2015	Lodi, CA	8	32
Cortes de Bordeaux - Chateau Haut Rian 2015	Bordeaux, France		42
Rhone Blend - Domaine Clavel "Les Garriques" 2014	Languedoc, France		30
Cabernet Sauvignon - Donati 2014	Paso Robles, CA		45