



SEAFOOD FOR THOUGHT

WINTER — SPRING — SUMMER — FALL



eat_osea



underthesea

109 S GLASSELL STREET, ORANGE, CA
EATOSEA.COM PHONE (714) 363 3309

BRUNCH & LUNCH

It is our privilege to welcome you to O SEA, a seafood restaurant of time and place. We serve responsibly-sourced seafood complemented by the seasonality and diversity of Southern California cooking. Wines? Let us help you select something fun, something different. Beers? All thoughtfully selected from our local Orange County brewers.

We can't wait to serve you.

brunch

SATURDAY–SUNDAY 11AM–3PM

**GOOD OLD FASHIONED
BREAKFAST PLATE 19.95**
CHOICE OF SUNNY-SIDE UP,
SCRAMBLED, OR OVER-EASY EGGS
Ⓛ two free range eggs, crispy bacon,
romesco'd potatoes, toast

**SWEET & SMOKY
CHILAQUILES 14.95**
CHOICE OF SUNNY-SIDE UP,
SCRAMBLED, OR OVER-EASY EGGS
Ⓛ two free range eggs, salsa matcha,
guajillo sauce, crema, cotija cheese

BREAKFAST BURRITO 14.95
free range scrambled eggs, bacon,
romesco'd potatoes, avocado salsa,
american cheese

OBLIGATORY AVO TOAST 14.95
Ⓛ Ⓛ six-minute free range egg,
radish, salsa macha, pickled onions,
everything seasoning

**BRIOCHE FRENCH TOAST
'TRES LECHES' 19.95**
Ⓛ dulce de leche, toasted coconut,
housemade whipped cream,
fresh strawberries

boozy

**CLASSIC MIMOSA
'CREAMSCICLE' 11.95**
sorgente 'brut' prosecco,
fresh orange juice, vanilla bean

BE MY BELLINI 12.95
sorgente 'brut' prosecco,
peach cordial, fresh viola

O SEA SPRITZ 14.95
sorgente 'brut' prosecco,
california blood orange aperitif,
fresh citrus, nasturtium

coffee

ESPRESSO SHOT 3.95

AMERICANO hot or iced 3.95

LATTE hot or iced 4.95

CAPPUCCINO 4.95

LAVENDER LATTE hot or iced 5.95

MOCHA LATTE hot or iced 5.95

smaller things

TO SHARE — OR NOT

**GRILLED AVOCADO
with PICKLED ONIONS 9.95**
spicy thai vinaigrette, crema,
pepitass — grilled rustic bread

**BURRATA CHEESE with
APRICOT MOSTARDA 15.95**
Ⓛ saba syrup, basil, fennel pollen
— grilled rustic bread

**WILD TAHITIAN ALBACORE
TUNA POKE 15.95**
Ⓛ hibiscus vinaigrette, pickled
habanero, pineapple salsa
— taro chips

**FARMED ATLANTIC
SALMON CEVICHE 15.95**
Ⓛ coconut leche de tigre, avocado,
chili oil — taro chips

CRISPY CALAMARI 19.95
togarashi-fried — white miso
tartar sauce, oaxacan chili oil

**WILD MEXICAN WHITE SHRIMP
AGUACHILE 'NEGRO' 15.95**
Ⓛ squid ink, sunomono pickles,
radish, fresno chili — taro chips

**WILD MARYLAND JUMBO
LUMP CRAB CAKE 19.95**
spicy mayo, thai slaw, garlic chips

**HAND ROLL with ALBACORE
TUNA or CRISPY SALMON SKIN
'CHICHARRON' ea 9.95**
Ⓛ nori rice, sunomono pickles,
spicy mayo, avocado, furikake
— citrus ponzu

**WILD SPANISH OCTOPUS
'A LA PLANCHA' 19.95**
Ⓛ guajillo sauce, curtido slaw,
cotija cheese, grilled lime

**SPICY WILD TAHITIAN
ALBACORE TUNA
on CRISPY RICE 19.95**
Ⓛ avocado, green onion,
sweet soy, jalapeño, furikake

**O SEA 'CHOWDAH'
cup 8.95 | bowl 14.95**
Ⓛ new england style —
with bacon, lemongrass & ginger

entree salads

ADD A MARKET PROTEIN +14.95

GARDEN SALAD 14.95
Ⓛ Ⓛ preserved lemon vinaigrette,
tomato, cucumber, radish, avocado,
carrots, pickled onions

GREEN GODDESS SALAD 16.95
Ⓛ baby kale, bacon, crispy corn nuts,
avocado, cucumber, tomato,
goat cheese

TIJUANA CAESAR 16.95
kale & baby romaine, tortilla crisps,
pepitass, cotija cheese, anchovy, tajin

**SUMMER STONEFRUIT
& ARUGULA SALAD 16.95**
Ⓛ honey mustard dressing,
summer apricots, cucumber,
shallots, goat cheese, toasted walnuts

7oz MARKET PROTEINS

WILD MEXICAN WHITE SHRIMP
WILD TAHITIAN ALBACORE TUNA
FARMED ATLANTIC SALMON
WILD WASHINGTON COD
WILD ECUADORIAN WHITE SEABASS

WILD MEXICAN SWORDFISH
WILD MEXICAN YELLOWTAIL

GRILLED CHICKEN BREAST
SEARED TOFU

market plates

LEAN & MEAN PLATE 24.95
CHOOSE A MARKET PROTEIN
Ⓛ Ⓛ nori rice, garden salad,
grilled lemon

SUPER TUSCAN PLATE 29.95
CHOOSE A MARKET PROTEIN
Ⓛ braised tuscan kale, romesco'd
potatoes, charred scallion aioli

**ROASTED BUTTERNUT SQUASH &
GARBANZO TAJINE 29.95**
CHOOSE A MARKET PROTEIN
Ⓛ Ⓛ lemon tahini, dukka, cilantro

**TWO GRILLED FISH TACOS
with RICE & BLACK BEANS 19.95**
CHOOSE A MARKET PROTEIN
pico de gallo, pickled onions,
cabbage, spicy mayo, in a mejorado
corn or flour tortilla

O SEA BURRITO 19.95
CHOOSE A MARKET PROTEIN
nori rice, black beans, pico de
gallo, cabbage, spicy mayo, avocado
salsa, in a mejorado flour tortilla

finger foods

**STEAMED PEI MUSSELS in
THAI GREEN CURRY 21.95**
MAKE 'EM SPICY +1.95
MAKE 'EM MOULES-FRITES +4.95
Ⓛ coconut milk, ginger, kaffir lime
— grilled rustic bread

**CRISPY OAXACAN
HOT SHRIMP 24.95**
guajillo & arbol chili oil,
charred scallion aioli
— classic fries or garden salad

**WILD WASHINGTON
COD FISH & CHIPS 24.95**
Ⓛ white miso tartar sauce
— classic fries

DAD'S CHEESEBURGER 16.95
MAKE IT A DOUBLE +2.95
american cheese, remoulade,
pickles — classic fries

**WILD TAHITIAN ALBACORE
TUNA POKE BOWL 19.95**
Ⓛ nori rice, hibiscus vinaigrette,
pickled habanero, pineapple salsa
— seaweed salad
& pickled mushrooms

DAILY CIOPPINO 38.95
Ⓛ fresh fish, manila clams,
PEI mussels & mexican white shrimp
in spicy tomato broth
— grilled rustic bread

**NEW ENGLAND(ISH)
LOBSTER ROLL 34.95**
maine lobster — tossed with melted
butter, served with charred scallion
aioli — classic fries

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CLASSIC FRIES or GARDEN SALAD

Ⓛ Ⓛ GRILLED FISH 17.95

LIL BURRITO 14.95

JR CHEESEBURGER 13.95

GRILLED CHEESE 12.95

sweets

THAI MILK TEA BLONDIE SUNDAE 9.95
'greater than the sum of its parts' —
vanilla ice cream, thai tea caramel, sea salt

CHOCOLATE BREAD PUDDING 11.95
chocolate chipotle ganache, salsa seca
streusel, housemade cinnamon whipped cream

**RICE PUDDING with
SUMMER APRICOTS 9.95**
mint syrup, candied walnuts, sea salt

beverages

NON-ALCOHOLIC

LEMONADE 3.95

ICED TEA 3.95

DAILY AGUA FRESCA 3.95

TOPO CHICO bottle 3.95

MEXICAN COKE bottle 4.95

DIET COKE bottle 3.95

SPRITE bottle 3.95

FRENCH-PRESSED COFFEE & TEA

THE LOST BEAN COFFEE 5.95
regular or decaf

STEVEN SMITH TEAMAKER 5.95
British Brunch Tea, Jasmine Silver Tip
Green Tea, Meadow Herbal Tea

ESPRESSO

ESPRESSO SHOT 3.95

AMERICANO hot or iced 4.95

LATTE hot or iced 4.95

CAPPUCCINO 4.95

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS

WE CARE FOR THE COMFORT AND SAFETY OF OUR GUESTS WITH DIETARY
RESTRICTIONS & PREFERENCES. PLEASE INQUIRE WITH YOUR SERVER
REGARDING ANY SPECIAL CONSIDERATIONS IN THE PREPARATION OF YOUR LUNCH OR
DINNER.