



TO START

CLAM CHOWDER

cup 9 | bowl 14 | toasted bread bowl 20

CALAMARI

calamari steaks, chili flakes, italian parsley, garlic, lemon mustard sauce 18

LALLA STYLE CRAB CAKES

roasted corn and poblano sauce, topped with horseradish crème and chives 18

HOME MADE FOUR CHEESE BREAD WITH MARINARA

parmesan, smoked gouda, jack cheese, pecorino 12

BLUE CHEESE STEAK BITES

bacon-wrapped blue cheese-stuffed hanger steak, honey mustard, balsamic reduction drizzle 17

BLUE POINT OYSTERS

dozen 40 | half dozen 22

JUMBO COCONUT SHRIMP

orange marmalade, honey mustard dressing 18

ITALIAN CALAMARI & BABY OCTOPUS

roasted beets, olive oil, fresh herbs, balsamic reduction drizzle 16

AHI POKÉ CEVICHE

ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons 17

LOBSTER NACHOS

house-made tortilla chips, lobster, mexican rice, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa 22

ORGANIC GREENS

(served with house-made dressing)

SMALL SALADS

CLASSIC CAESAR

salinas valley romaine, shaved parmesan, focaccia crouton, tossed with caesar dressing 15

BEET & PEAR

organic salinas valley greens, roasted beets, anjou pear, gorgonzola, candied pecan, chives, mango dressing 15

VALLEY GIRL

salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado, avocado apple cider vinaigrette 15

THE UNSALAD

local strawberry, hearts of palm, diced avocado, cucumber, beets, pickled onion, whipped goat cheese, dried cranberry, basil, mint, pistachio, golden balsamic vinaigrette 15

WEDGE SALAD

iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, served with blue cheese dressing 16

SALAD ADDITIONS

chicken 8 | shrimp 12 | seared ahi tuna 14 | hanger steak 14 | salmon 16

LARGE SALADS

RED CRAB LOUIE

heirloom tomato, hearts of palm, hard-boiled egg, avocado, asparagus, butter lettuce, iceberg lettuce, louie dressing 31

PISTACHIO CRUSTED CHICKEN SALAD

pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese, honey mustard dressing 24

RED ORGANIC QUINOA SALAD

blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, spinach, arugula, feta, raspberry vinaigrette 24

MEDITERRANEAN SALMON SALAD

salmon, organic superfood mix, granny smith apple, butter lettuce, chopped egg, cucumber, cherry tomato, avocado, kalamata olives, feta, avocado apple cider vinaigrette 32

SEAFOOD SALAD

seared ahi, organic greens tossed with shrimp, calamari, baby octopus, roasted potatoes, green olives, hearts of palm, cherry tomato, cucumbers, asparagus, raspberry vinaigrette 33

FLATBREADS

MARGHERITA

san marzano tomato sauce, fresh mozzarella, tomato, fresh basil, olive oil, sea salt 20

CAPRESE

fresh mozzarella, arugula, heirloom tomato, fresh basil, balsamic reduction, olive oil, sea salt 21

CHICKEN PESTO

house-made pesto, shitake & white mushrooms, roasted cherry tomatoes, spinach, mozzarella, topped with pecorino, red pepper flakes 22

WILD MUSHROOM

mozzarella, whipped goat cheese, roasted wild mushroom, fresh herbs, topped with pecorino 20

CHICKEN AVOCADO

san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino 23

THE BRUTUS

san marzano tomato sauce, mozzarella, house-made sausage, pepperoni, bacon, red onion, kalamata olive, oregano, topped with pecorino 23

TACOS

(3 tacos served with black beans)

FISH TACOS

blackened fish, mango salsa, guacamole salsa, chipotle mayo, red cabbage, cilantro, onion 20

CARNE ASADA

char-grilled steak, chipotle mayo, salsa verde, guacamole salsa, cilantro, onion 20

SHRIMP TACOS

cajun shrimp, chipotle mayo, diced onions, cilantro, guacamole salsa, ranchero salsa 20



BURGERS AND SANDWICHES

(served with choice of side)

CALIFORNIA CLUB

turkey, bacon, avocado, tomato, lettuce. piled high on grilled sourdough with mayo and swiss cheese **18**

CALIFORNIA CHICKEN SANDWICH

free-range chicken breast, bacon, avocado, jack cheese, mayo, lettuce, tomato, on a ciabatta roll **19**

LOCAL SANDDAB SANDWICH

monterey bay sanddab, lemon butter, tartar sauce, ciabatta bread **20**

CRAB & BACON MELT

sweet crab salad, bacon, avocado, tomato, cheddar cheese, local sourdough **22**



ALFREDO WITH BLACKENED CHICKEN

fettuccine, blackened chicken, parmesan, alfredo cream sauce **26** | with blackened prawns **30**

FETTUCCINE WITH PRAWNS & HALIBUT

prawns, halibut, pancetta, red onion, spinach, mascarpone white sauce **35**

PESCATORE PASTA

linguine, red sauce with kalamata olives and capers, salmon, cod, clams, mussels, baby shrimp, baby octopus, calamari rings **36**

BOLOGNESE

fettuccine, slow-cooked italian meat sauce **28**

HALF GRILLED CHICKEN

free-range organic half chicken, loaded mashed potatoes, broccolini **29**

CHICKEN CUTLET

breaded pan-fried organic chicken breast, broccoli rabe, loaded mashed potatoes **28**

CEDAR PLANKED SALMON

salmon, loaded mashed potatoes, grilled asparagus **32**

JAMBALAYA

prawns, mussels, andouille sausage, chorizo, chicken, cajun rice **35**

LOBSTER & SHRIMP ENCHILADAS

shrimp and lobster, creamy tomatillo sauce, house-made corn tortilla, crema, black beans, mexican rice **27**

NEW YORK & BACON-WRAPPED JUMBO PRAWNS

10oz prime steak, loaded mashed potatoes, broccolini **60**

ARGENTINE STEAK

10oz skirt steak, chimichurri, loaded mashed potatoes, roasted brussels sprouts **48**

LALLA CHEESE BURGER

with cheddar cheese on a brioche bun, lalla sauce, lettuce, tomato **22**



LALLA BACON BURGER

with american & smoked cheddar, chipotle caramelized onions, bacon, on a brioche bun, lalla sauce, lettuce, tomato **24**

ADD TO ANY BURGER

bacon **4** | avocado **4** | sautéed mushrooms **3** | grilled onions **3** | fried egg **4**

CHOICE OF SIDES

french fries | sweet potato fries | onion rings | mixed green salad | fire cracker fries **2** | clam chowder **5** | caesar salad **5**

PASTAS

LINGUINE AND CLAMS

white wine clam sauce, garlic, lemon, clams, fresh herb **29**

DIAVOLO PASTA

linguini, shrimp, spicy pink sauce, artichoke, bell pepper, shallot, peas, parmesan cheese **30**

PESTO PASTA WITH BLACKENED PRAWNS

spinach linguini, house-made pesto with sun-dried tomatoes, prawns **36**

BACON-WRAPPED JUMBO SHRIMP

spinach noodles, pomodoro sauce **29**

ENTRÉES

FISH & CHIPS

beer battered, apple slaw, house-cut fries, alaskan cod **24** | halibut **35**

CRAB STUFFED SALMON

lemon caper sauce, loaded mashed potatoes, grilled asparagus **36**

LOCAL SANDDABS

lemon caper sauce, mashed potatoes, broccolini **28**

CIOPPINO

shrimp, mussels, clams, crab, fresh fish, roasted tomato broth **35**

SEAFOOD RISOTTO WITH SCALLOPS

shrimp, crab, calamari, seared scallops, asparagus **35**

MACADAMIA CRUSTED HALIBUT

loaded mashed potatoes, broccolini, beurre blanc **35**

STEAKS

FILET MIGNON

8oz steak, asparagus, roasted potatoes, herb butter **65**

STEAK FRITES

10oz prime steak, rosemary garlic fries, citrus aioli **50**

ADD SIDE SALAD TO ANY

PASTA | ENTRÉE | STEAK

house **11** | caesar **13** | wedge **15**

ADD TO ANY STEAK

blue cheese sauce **4** | sautéed mushrooms **4**

BEVERAGES

NON ALCOHOLIC

ICED TEA **5**

LEMONADE **5**

DRIP COFFEE **4**

regular or decaf

ESPRESSO

single **5** | double **6** | latte **6** | americano **5** | cappuccino **6**

SOFT DRINKS **4**

coke | diet coke | sprite | dr. pepper | root beer

ORGANIC HOT TEAS **4**

english breakfast | chamomile | earl grey | jasmine



MOCKTAILS

PINEAPPLE MULE

seedlip spice, pineapple gomme syrup, fever tree ginger beer, lime juice **11**

THE NOJITO

lime, mint, agave, soda water **7**

MAUI FIZZ

strawberry, pineapple, lemon, lime, soda water **7**

COCO MELON FIZZ

watermelon, limeade, cream of coconut **7**