



LALLA *grill* OCEANSIDE

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**

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**

AHI POKÉ CEVICHE

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

SEAFOOD NACHOS

lobster, shrimp, crab, calamari, house-made tortilla chips, mexican rice, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa **30**



ORGANIC GREENS

(served with house-made dressing)

CLASSIC CAESAR WITH PRAWNS

prawns, salinas valley romaine, shaved parmesan, focaccia crouton, tossed with caesar dressing **32**

WEDGE SALAD WITH SKIRT STEAK

5oz steak, iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, blue cheese dressing **32**

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**

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**

NY STEAK TACOS

7oz prime steak, poblano rajas, mexican spring onions, guacamole, radish, cilantro, salsa tatemada, pico de gallo **36**

LALLA CHEESE BURGER

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

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

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**

TACOS

(3 per order | served with hand pressed corn tortillas)

HALIBUT TACOS

fried halibut, chipotle aioli, cabbage slaw, mango salsa, cilantro lime olive oil **33**

BURGERS

(served with choice of side)

17 MILE DRIVE BURGER *(limited quantity)*

filet mignon, ny prime, and skirt steak ground burger patty, onion marmalade, butter lettuce, heirloom tomato, brioche bun, lalla sauce, gruyere cheese or blue cheese spread **30**
(chef recommends medium rare)

CHOICE OF SIDES

french fries | rosemary garlic fries & citrus aioli **5** | clam chowder **7** | caesar salad **7**

ADD TO ANY BURGER

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



ADD SIDE SALAD TO ANY

PASTA | ENTRÉE | STEAK
house 11 | caesar 13 | wedge 15



PASTAS

ALFREDO WITH BLACKENED CHICKEN

pappardelle, blackened chicken, aged parmesan, alfredo cream sauce 26 | with blackened prawns 30

FETTUCCHINE 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

SHRIMP SCAMPI

linguine, caper butter sauce, tomato, parsley, aged parmesan cheese 30

CAVATELLI

sausage, cream, tuscan kale, chili flakes, fennel seed, rosemary, parsley, aged parmesan, black pepper, toasted breadcrumbs 27

LINGUINE AND CLAMS

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

DIABOLO PASTA

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

PESTO PASTA WITH BLACKENED PRAWNS

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

BACON-WRAPPED JUMBO SHRIMP

spinach noodles, pomodoro sauce 29

PASTA AL LIMONE

linguini, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper 25 | with prawns 34

BUCATINI

pancetta, san marzano tomato sauce, chili flakes, sautéed onions, aged parmesan, black pepper 27



ENTRÉES

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

BLACKENED MAHI MAHI

sautéed garlic butter sauce, topped with lemon zest & parsley, loaded mashed potatoes, asparagus 35

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 45

SEAFOOD RISOTTO WITH SCALLOPS

shrimp, crab, calamari, seared scallops, asparagus 35

MACADAMIA CRUSTED HALIBUT

loaded mashed potatoes, broccolini, beurre blanc 35

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

STEAKS

FILET MIGNON

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

STEAK FRITES

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

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