

BRUNCH MENU

(Sat + Sun: 10:30am - 3pm)

Breakfast

- BREAKFAST SANDWICH** Scrambled Egg. Bacon. Lettuce. Tomato. Aioli. House Ketchup. Cheddar. **9**
BREAKFAST BURRITO Scrambled Egg. Bacon. Hash Brown. Cheddar. Pico de Gallo. **10**
CHILAQUILES *OC Weekly Best of List* Black Beans. Sunny-Side Up Egg. Cotija. Pickled Fresno. Pico de Gallo. Tomatillo Salsa. **11**
FRENCH TOAST Macerated Berries. Powdered Sugar. Vermont Maple Syrup. **11**
AVOCADO TOAST Hard Boiled Egg. Marinated Tomatoes. Pickled Fresno. Yuzu. Herbs. **11**

Salads

- BABY KALE** Smoked Almonds. Currants. Pickled Fresno. Parmesan. Lemon Garlic Dressing. **10**
ASIAN CHICKEN CHOPPED SALAD Napa + Red Cabbage. Romaine. Carrots. Grilled Chicken Breast. Green Onion. Peanuts. Wonton Crisp. Asian Sesame Dressing. **11.⁵⁰**
ICEBERG WEDGE Smoked Bacon. Tomato. Red Onion. House Blue Cheese Dressing. **10**

Grub + Snacks

- BUFFALO CAULIFLOWER** Celery. House Ranch. **9**
SALMON "POKE" Avocado. Cherry Tomato. Red Onion. Crispy Rice. Citrus Sesame Dressing. **12**
BRUSSELS SPROUTS Smoked Almonds. Pickled Fresno. Soy Maple. **8**
CLAM CHOWDER New England Inspired. Bacon. Green Onion. Crackers. **9**
BEACH CORN Grilled. Cotija Lime Crema. Parmesan. **SEASONAL**
GRILLED ASPARAGUS Garlic + Thyme. Burnt Lemon. Parmesan. Brown Butter Breadcrumbs. Micro Greens. **9**

Sandwiches

Served with house made chips + dill pickle

- POACHED SHRIMP** Celery. Old Bay Aioli. Romaine. **12.⁵⁰**
FRIED CATFISH Cornmeal. Lettuce. Tomato. Remoulade. **12.⁵⁰**
CHICKEN CLUB Bacon. Lettuce. Tomato. Lemon Garlic Dressing. **11.⁵⁰**
STREET HOT DOG All Beef. Bacon. Pico de Gallo. Mustard. Ketchup. Aioli. **8.⁷⁵**
CHILI CHEESE HOT DOG All Beef. Shredded Cheese. Chopped Onion. **9**
MAINE LOBSTER (Limited: Saturday + Sunday only). Celery. Old Bay Aioli. Romaine. **MP**

Burgers

Served with house made chips + dill pickle

- OG BURGER** Angus Beef. Caramelized Onions. Lettuce. Ketchup. Aioli. Aged Cheddar. **13**
KOREAN BBQ Angus Beef. Kimchi Relish. Arugula. Spicy Aioli. White American Cheese. **13.⁵⁰**
BBQ BACON Angus Beef. Caramelized Onions. Crispy Onion. Smoked Bacon. Huskey's BBQ Sauce. Arugula. Aged Cheddar. **14**
TRUFFLE BURGER Angus Beef. Roasted + Crispy Mushrooms. Arugula. Truffle Mustard Aioli. Swiss Cheese. **15**
PORK KATSU Cabbage. Cucumber. Apple. Bulldog Sauce. **13**
CRAB CAKE Pickled Carrots + Papaya. Jalapeño. Cilantro. Lettuce. Tomato. Charred Scallion Tartar Sauce. **15.⁷⁵**
BLACKENED AHITUNA Grilled. Fennel. Roasted Bell Pepper. Arugula. Lemon Caper Marjoram Dressing. **16.⁵⁰**
BLACKENED SALMON Tomato. Arugula. Citrus Slaw. **14**
VEGETARIAN Chickpea Patty. Lettuce. Tomato. Sprouts. Pickled Fresno. Tzatziki. **12**

Add Ons

- AVOCADO** **2** **EGG** Your Way. **2** **BACON** Applewood Smoked. **3**
CHICKEN Grilled Breast. **4** **VEG PATTY** Chickpea. Spices. **5**
SHRIMP Old Bay. Poached. **6** **SALMON** Blackened. Grilled. **6.⁵⁰** **BLACK BEANS** Cotija. Vegetarian. **3**

Drinks

- MARGARITA** Sabe Blanco. **9** **MIMOSA** Split Bottle. **11.⁵⁰** Bottomless. **20**
MICHELADA Fresh Tomato Mix. Lager. **8** **SPICY BLOODY MARY** Jalapeño Sabe. Garnishes. **10**
ICED TEA Unsweetened. **3** **COLD BREW COFFEE** Brazilian Bean. **5** **ORANGE JUICE** Fresh Squeezed. **4**
AGUA FRESCA Seasonal. **3.⁵⁰** **JONES SODA** Cola. Lemon Lime. Orange Cream. Root Beer. Sugar Free Cola. Pink Lemonade. **2.⁷⁵**



TACKLE BOX

• Local Grub Shack •

Tax included. Substitutions politely declined.