

bottlefish

03 . 22 . 2018

We are committed to only serving the highest quality ingredients that are organic, wild caught, and locally sourced. All of our seafood adheres to the standards of Monterey Bay Aquarium's Seafood Watch program, one of the world's leading responsible sourcing guides.

Purveyors: Connolly Seafood — Santa Monica Seafood — Bub & Grandma's Bakery — Santa Monica Farmer's Market
Omega Blue Seafood — Rockenwagner Bakery — Sweet Rose Creamery

SMALL PLATES

JUMBO LUMP CRAB CAKE 27
creole mustard sauce

GRILLED SPANISH OCTOPUS 18
chickpea puree, 12 year balsamic, olive oil

BAKED OYSTERS 16
lemon garlic butter

CORNMEAL FRIED OYSTERS 16
dill tartar sauce

RHODE ISLAND CALAMARI 16
flour and panko dusted, lemon, thai and creole mustard dipping sauces

BLACK COD MEATBALLS 16
spiced tomato sauce, arugula

**MAINE LOBSTER &
SHRIMP DUMPLINGS 16**
kimchi lime butter

SALMON GRAVLAX 17
potato galette, dill cream, cucumber, capers, red onion

MAINE LOBSTER TOAST 27
avocado, radish, lemon-chili dressing, toasted country bread

SOUP & SALADS

SEAFOOD CHOWDER 13
san marzano tomatoes, shrimp, clams, scallops

TUSCAN KALE 13
tuscan kale, avocado, spicy almond dressing parmigiano reggiano
— add sesame crusted ahi tuna +13

SPICY CAESAR 13
little gem lettuce, parmigiano reggiano, calabrian chili dressing, house made croutons — add jumbo shrimp +12

BIBB LETTUCE 11
bibb lettuce, campari tomatoes shallot vinaigrette dressing,

SIDES

Crispy Thai Brussels Sprouts 8
Butternut Squash, Pecorino & Sage 8
Broccolini with Lemon & Parmesan 8
Spicy Italian Cauliflower 8
House-Cut Kennebec French Fries 8
Grilled Country Bread 5

FROM THE SEA

PETRALE SOLE MILANESE 26
lightly breaded, shaved grana padano, arugula, grilled lemon

LOCAL CATCH CIOPPINO 32
san marzano tomato-fennel broth, mussels, shrimp, lump crab

MISO BLACK COD 29
pickled onion, frisee, radish, green onion vinaigrette

SNAPPER "TACOS" 32
whole rose snapper, black beans, corn tortillas, roja and verde salsas

SAUTEED BRANZINO 31
lightly curried lentils, cucumber labneh

MAINE LOBSTER ROLL 27
lemon chili mayonnaise, brioche bun, kennebec french fries

FISH & CHIPS 24
wild caught cod, dill tartar sauce, kennebec french fries

SIMPLY PREPARED

CHOICE OF SAUCE —
lemon butter, chimichurri, salsa roja, sicilian herb

PACIFIC SWORDFISH 29

LOCH DUART SALMON 28

RUBY RED IDAHO TROUT 27

EASTERN BARRAMUNDI 28

SUSHI GRADE AHI TUNA 32

FROM THE LAND

ROSIES'S ROASTED CHICKEN 26
balsamic chili glaze, corto olive oil and banyuls vinegar smashed potatoes

BRAISED PRIME SHORT RIB 29
wild mushroom, red wine reduction, mashed potatoes

CHEESEBURGER 18
chuck/brisket blend, remoulade, tillamook cheddar, grilled onions, pickles

PRIME FLAT IRON 29
chimichurri, kennebec french fries

OYSTER & CLAM BAR

SERVED WITH
mignonette — cocktail sauce — lemon

WEST COAST

Crystal Point, WA 3.5 / 21 / 42
Hammersley, WA 3.5 / 21 / 42
Littleneck Clams, WA MP

EAST COAST

Cotuit, MA 3.5 / 21 / 42
Malpeque, Canada 3.5 / 21 / 42
Fishers Island, NY 4 / 22 / 44

OYSTER SHOOTER 5
spicy tomato, fresh cucumber, vodka

ON ICE

KANPACHI CEVICHE 16
pineapple, red onion, jalapeno

SEABASS CEVICHE 17
tomatillo salsa, tortilla chips

YELLOWFIN TARTARE 18
cucumber, shallot, avocado

KANPACHI SASHIMI 17
orange, ponzu, fresno chiles, fresh herbs

SMOKED TROUT DIP 16
pickled red onions, chives, house-made crackers

SALMON DEVEILED EGGS 8
smoked in-house using alderwood

SHRIMP COCKTAIL 18
house made cocktail sauce

PLATTERS

SERVED WITH
mignonette — cocktail sauce — horseradish

PETITE
1/2 dozen oysters
jumbo shrimp cocktail
seabass ceviche

— 50 —

GRANDE
1 dozen oysters
jumbo shrimp cocktail
seabass ceviche
yellowfin tartare

— 90 —

STUFFED LOBSTER
subject to availability

1½ lb lobster split and
stuffed with our signature
jumbo lump crab cake

— 65 —