



## APPETIZERS | TAPAS

- V **GUACAMOLE** | AVOCADO, PICO, SUNFLOWER SEEDS AND CRISPY CORN CHIPS | **15**
- V **SOCAL NACHO** | PICO, CHEDDAR, MONTEREY, GREEN ONIONS, TOMATOES, PEPPERS, CORN, PINTO BEANS | **19**
- TUNA TATAKI** | SESAME CRUST, CASHEW, MAPPLE SOY GLAZE, CRUNCHY GINGER FLAVORED ROOT VEGES | **24**
- SHRIMP N'SQUID** | SPICED DRY RED CURRY, GREEN ONIONS, BASIL, PEPPERS, SERVED ON RICE | **23**
- KRAKEN** | GRILLED OCTOPUS, PEPPER PIPERADE, CORIANDER, CITRUS, CELERY | **22**
- BEEF TATAKI** | SEARED BEEF, WASABI MAYO, SOY SAUCE, CRUNCHY GINGER FLAVORED ROOT VEGES | **19**
- SCALLOP CARPACCIO** | ORANGE, LEMON, LIME, GRAPEFRUIT, PINE NUTS, ARUGULA | **25**
- V **TROUT GRAVLAX** | LOCAL TROUT, BEETS, ARUGULA, DILL SAUCE ON THE SIDE | **21**
- V **WATERFALLS** | MIXED MELONS, FETA CHEESE, BASIL, LIME OLIVE OIL | **17**
- CHUBBY SHRIMPY** | 3 WHOLE MARINATED U15, PEPPERS, MUSHROOM, ONION, BOKCHOY | **18**
- SOUP OF THE DAY** | CHEF'S SOUP | **10**
- OYSTER PARTY** | TYPES DEPENDING ON THE SHIP CAPTAIN - CRUIZE IN PACKS OF 6 - 12 - 24 | **MP**

## LUNCH

- V **SOCAL SALAD** | (SPICY SHRIMP | GRILLED TROUT | GRILLED CHICKEN | MARINATED TOFU | +8) | **19**  
MIXED GREENS, CARROTT, CORN, SOY BEANS, PEPPERS, SESAME SEEDS, WON TON, ASIAN VINAIGRETTE
- V **KALE SALAD** | (SPICY SHRIMP | GRILLED TROUT | GRILLED CHICKEN | MARINATED TOFU | +8) | **19**  
KALE, GOAT CHEESE, ROSTED PECANS, DRIED CRANBERRY, APPLE, SPROUTS, RASPBERRY VINAIGRETTE
- V **SUMMER SALAD** | (SPICY SHRIMP | GRILLED TROUT | GRILLED CHICKEN | MARINATED TOFU | +8) | **20**  
CUCUMBER, PEPPERS, RED ONIONS, CORN, TOMATOES, BOCONCCINI, PINE NUTS, BASIL SAUCE
- SHORT RIB BURGER** | **23**  
BRAISED 8 HOURS, BBQ SAUCE, CHEESE, FRIED ONIONS, TOMATOES, LETTUCE ON A BRIOCHE BUN, WITH FRIES
- CHICKEN CALI** | **23**  
MARINATED CHICKEN, GUACAMOLE, HOMEMADE SPICY PINEAPPLE SALSA, LETTUCE, ON A BRIOCHE BUN, WITH SOCAL GREEN SALAD AND SWEET FRIES
- V **FRANKIE BURGER** | **23**  
HOMEMADE PATTY (CHICK PEAS, APPLE AND SAGE), TOFU, HOMEMADE BEETS KETCHUP, ARUGULA, TOMATO ON A BRIOCHE BUN, WITH SOCAL GREEN SALAD AND SWEET FRIES
- V **SOCAL BOWL** | CHICKEN - TUNA - TOFU | **26**  
POKE BOWL | RICE, ROMAINE, CUCUMBER, TOMATOES, SEAWEED, SESAME, CARROT, WON TON, EDAMAME, CORN, SPROUTS, SERVED WITH ASIAN DRESSING AND DRAGON SAUCE ON THE SIDE
- V **TACO** | OPTION 1 | MIX'N MATCH PACK OF 2 WITH SOCAL GREEN SALAD | **17**  
OPTION 2 | MIX'N MATCH PACK OF 3 WITH SWEET FRIES AND SOCAL GREEN SALAD | **23**
- COD** | GRILLED, AVOCADO MAYO, MARINATED CABBAGE
- PULLED PORK** | SLOW COOKED IN HOUSE, PICO DE GALLO, CORN
- TOFU** | AL PASTOR, GUACAMOLE, PINEAPPLE

## SOCAL BEACH SIDE LUNCH OF THE DAY | MP

## MAINS

- FILET MIGNON** | 6OZ, VEGETABLE TIAN, KING OYSTER MUSH, POTATOES, DEMI GLACE | **42**    **SURF IT UP** | **10**
- SHORT RIB** | BRAISED 8 HOURS, VEGGIES, FINGERLING POTATOES AND BORDELAISE | **41**
- LOBBY THE LOBSTER** | SEASONNED, WHOLE AND GRILLED, PINEAPPLE RICE, CRANBERRY, ASPARAGUS | **55**
- SOCAL TUNA** | SEARED 6OZ STEAK, VEGETABLES, PINEAPPLE RICE, CHEF'S SAUCE | **40**
- SOCAL TROUT** | LOCAL TROUT, SAUTEED QUINOA AND SPINACH, BRUSSEL, SALSA VERDE | **37**
- V **VEGETARIAN DISH** | ASK YOUR WAITER FOR DETAILS | **26**
- CAVATELLI AURELIUS** | CAJUN CHICKEN, SUNDRIED TOMATO, CAULIFLOWER CREAM, GREEN ONION | **32**
- COLD SEAFOOD PLATTER** | FOR 2 | AAAAAA! ASK YOUR WAITER FOR DETAILS | **MP**