

For The Table

CALAMARI FRITTI OR CALAMARI PROVENÇALE	14.25
Flash-fried, fennel, lemon, charred tomato aioli or Tobaasco, Worcestershire, lemon butter sauce	
*POKE DON	16.99
Sashimi grade ahi tuna, Soba noodles, Japanese seaweed, soy truffle aioli, cilantro, crispy garlic, fried shallots	
BACON ARTICHOKE DIP	14.75
Artichoke hearts, parmesan, garlic, Irish red, lemon, smoked paprika, Worcestershire, fresh bread	
AGUACHILE SHRIMP CEVICHE	14.25
Chili & lime marinated shrimp, cucumber, shaved red onion, cilantro, tortilla chips	
PRIME BEEF MEATBALLS	12.25
House-made, arrabiata, mozzarella, Pecorino Romano, toasted bread	
SIZZLING JAPANESE HAMACHI	14.25
Prepared tableside Tamanishiki rice, hamachi, soy vinaigrette, green onions, shallots, cilantro, wasabi tobiko, ginger	
CHESAPEAKE BAY LUMP CRAB CAKE	19.99
Frank's Red Hot aioli, herb salad, sunny-side up quail egg	
MONTEREY COUNTY ARTICHOKE	12.25
Sparrow Lane vinaigrette, Pecorino Romano, Meyer lemon & basil aioli	
COLOSSAL PRAWN COCKTAIL	18.99
Prepared tableside Atomic horseradish cocktail sauce	

Greens & Soups

SEASONAL CHEF'S SALAD	8.25
Young organic greens, cucumber, pea tendrils, morning radish	
THE "WEDGIE"	9.25
Iceburg lettuce, Maytag blue cheese, tomatoes, cabernet pickled red onions, applewood smoked bacon, shaved egg	
TABLESIDE CAESAR FOR TWO	20.99
Romaine hearts, torn croutons, Pecorino Romano cheese	
CRISPY CALAMARI SALAD	16.99
Flash fried calamari, shiro miso vinaigrette, organic chicory, shaved garlic, crispy shallots	
MARINATED BEET SALAD	9.25
Organic chichory, arugula, citrus goat cheese, pistachios, grilled campagne	
HEIRLOOM TOMATO & BURRATA SALAD	15.99
Sparrow Lane vinegar, lemon verbena pesto, pine nuts, baby basil	
NEW ENGLAND CLAM CHOWDER	6.25 / 8.25
Chopped clams, potatoes, celery, sherry, cream	
MAINE LOBSTER BISQUE	7.25 / 9.25
Crème fraîche, brandy, chives	

Sides

TABBOULEH SALAD	7.25
OKINAWAN SWEET POTATO PURÉE	7.25
FORAGED MUSHROOMS	7.25
TOASTED RED QUINOA	7.25
ROASTED FINGERLING POTATOES	7.25
COUNTRY MASHED POTATOES	7.25
GRILLED BROCCOLINI	7.25



EST. 1999

Small Bites

SNACKS

SPICY FRIED CAULIFLOWER	7.25
WARM MARINATED OLIVES	6.25
PICKLED SPRING VEGETABLES	7.25
CHARRED ASPARAGUS & ALMONDS	8.25
GRILLED SESAME & MISO MUSHROOMS	7.25

CHARCUTERIE

OLYMPIA PROVISIONS LOUKANIKI (USA) Pork, garlic, cumin, orange zest	5.25
CREMINELLI FINOCCHIONA (USA) Pork, fennel, chili flake, black pepper	4.50
BENTON HICKORY SMOKED HAM (USA) Pork, smoke, fatty, salty	4.75
CHORIZO SARTA (USA) Pork, paprika, spicy, smoky	4.25
FERMIN SERRANO HAM (Spain) Pork, fatty, rich, nutty, robust	8.50
OLYMPIA PROVISIONS NOLA (USA) Pork, chili flake, allspice, black pepper	5.25

CHEESE

TETE DE MOINE (Cow) Switzerland, nutty, fruity, sharp	4.25
GOAT BUCHERONE (Goat) France, lemon, tart, zesty	5.50
MARIN PETITE BREAKFAST (Cow) USA, buttery, creamy, rich	6.50
MONTE ENEBRO (Goat) Spain, earthy, tangy, pungent	5.75
ROUGE OREGONZOLA (Cow) USA, sweet, earthy, mushroom	5.25
TOMME DE SAVOIE (Cow) Switzerland, citrus, nutty, grassy	4.75

Ocean Food

KING CRAB LEGS	MKT
1.5 pounds, seasonal vegetables, country mash	
COLOSSAL LOBSTER TAIL	MKT
12-oz. cold water South African lobster tail, seasonal vegetables, country mash	
DRUNKEN MAHI MAHI	28.99
Blackened, cumin & cilantro rice, crab tostada, yuzu tomatillo salsa	
THE "WHARF" CIOPPINO	28.99
Manila clams, Mediterranean black mussels, shrimp, scallops, fresh fish, snow crab, arbiata, linguine, torn baguette	

MISO-MARINATED CHILEAN SEA BASS	39.99
Tamanishiki rice, sautéed spinach, tri-pepper relish	

THAI DIVER SCALLOPS	38.99
Rice noodles, spiced tamarind sauce, mushrooms, morning radish, green onions, lime, Marcona almonds	
KOREAN CHILE GRILLED SWORDFISH	30.99
Okinawan sweet potato purée, kimchi scallion salad, Tamanishiki rice, Chinese broccoli	
TIGER SHRIMP SCAMPI	23.99
Spaghetti, white wine butter sauce, cherry tomatoes, parsley, tarragon, chervil, shaved parmesan	
HARISSA GRILLED ATLANTIC SALMON	27.99
Toasted red quinoa, toasted Marcona almonds, cucumber bouquet, preserved lemon vinaigrette, fennel pollen	
LUMP CRAB STUFFED JUMBO PRAWNS	39.99
Caramelized spring vegetables, fingerling potatoes, thyme, Beech mushrooms, Banyuls vinegar, butter	
GRILLED YELLOWFIN TUNA	29.99
Tabbouleh salad, tzatziki, shaved fennel, fried falafel	



Santa Monica Seafood is at the forefront of preservation and aquaculture efforts to ensure the bounty of our seas for generations to come. TAPS has partnered with Santa Monica Seafood to offer current and future enjoyment of fine ocean food.

Steaks & Specialties

Country mashed potatoes & seasonal vegetables Add Lump Crab 12.99 / Shrimp Scampi 14.99	
16-OZ. RIBEYE	35.99
8-OZ. CHOICE ANGUS FILET MIGNON	39.99
8-OZ. PRIME TOP SIRLOIN	28.99
COLOSSAL SURF & TURF	MKT
8-oz. filet mignon and a 12-oz. cold water South African lobster tail, seasonal vegetables, country style mashed potatoes	

DRY AGED PRIME STEAKS

Served with country mashed & seasonal vegetables

Dry aging is a traditional method of creating exceptionally tender beef. Our dry aged steaks are all aged in-house for no less than 30 days.

16-OZ. BONE-IN NEW YORK STRIP	58.99
16-OZ. RIBEYE	68.99

*Subject to availability

16 OZ. DOUBLE-CUT PORK CHOP	28.99
Gruyère crusted, shallot reduction, roasted fingerlings, grilled broccolini, berrue blanc	
GARLIC & BASIL SHORT RIB	27.99
Port wine braised, honey mustard, country mashed potatoes, asparagus	
JEROME & JOSE'S JAMBALAYA	22.99
Crispy cornmeal shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice	
FRIED CHICKEN	26.99
Roasted corn succotash, country mashed potatoes, maple thyme syrup	

* Consuming raw or undercooked seafood may increase your risk of foodborne illness

We reserve the right to refuse service to anyone 4.21.16

Cocktails

NITRO

PREPARED TABLESIDE

SIBERIAN MULE 16
Vodka, ginger beer, lime, sugar, liquid nitrogen

CRAFT

PINEAPPLE UNDER THE SEA 16
Served in a copper pineapple | single pot distilled vodka, rum, passionfruit, orgeat, lime, allspice

PISCO SOUR #2 12
Pisco, lime, sugar, meringue, black & green peppercorns

CHAMPAGNE PAPI 12
Tequila, tarragon, maraschino, lime, sparkling wine

BLACK MAGIC WOMAN 12
Rye, lemon, cassis, sugar, Thai & Opal basil

MR. ROBOTO 12
Japanese whiskey, sesame, ginger, honey, lemon, yuzu, shiso

CAIPIRINHA 12
Brazilian sugarcane rum, lemon, lime, kumquats, sugar

"MAKE AMERICA GREAT AGAIN" 12
a.k.a The Mexican Old Fashioned
Mezcal, curaçao, agave, Mexican bitters, sal de gusano, orange oils

GIN & JUICE 12
London dry gin, jasmine tea, gooseberry, lemon, Mediterranean tonic

REST IN PEACE, HAN SOLO 12
Rye, chamomile, Calisaya, lemon, meringue, orange bitters

CAN I KICK IT? 12
Vodka, kiwi, lemon, sugar, hops, Jamaican bitters

THE TWO DRINK LIMIT 12
Amontillado sherry, rye, amaro, sour cherry, chocolate bitters

ZIGGY STARDUST 12
Jamaican rum, orgeat, watermelon, salted apricot, lime, bitters

SUNDAY, BLOODY SUNDAY 12
Vodka, TAPS bloody mary mix, bacon, fresh vegetables, cream ale back

Spirits

BOURBON

ANGEL'S ENVY
BLANTON'S
BUFFALO TRACE
BULLEIT
CHARBAY R5 HOPPED
GEORGE DICKEL BARREL SELECT
GEORGE T. STAGG
HIGH WEST AMERICAN PRARIE
HUDSON BABY
PAPPY VAN WINKLE*
SLOW HAND ORGANIC
ROGUE DEAD GUY

RYE

BULLEIT
GEORGE DICKEL
HIGH WEST RENDEVOUS
HUDSON MANHATTAN
MICTHER'S SINGLE BARREL
RITTENHOUSE
SAZERAC
TEMPLETON
WILLETT FAMILY ESTATE 2 YEAR

SCOTCH

AUCHENTOSHAN 12 YEAR
BALVENIE 14 YEAR CARIBBEAN CASK
BUNNAHABAIN 18 YEAR
HIGHLAND PARK 12 YEAR
JOHNNIE WALKER BLUE
LAGAVULIN 16 YEAR
THE MACALLAN 12 YEAR
PIG'S NOSE
SPRINGBANK 10 YEAR

JAPANESE / IRISH WHISKEY

AKASHI WHITE OAK
POWER'S GOLD LABEL
IWAI BLUE LABEL
NIKKA TAKETSURU PURE MALT 12 YEAR
REDBREAST 12 YEAR

BRANDY / COGNAC

HINE XO
PARK VSOP
CAPURRO PISCO
LAIRD'S 100 PROOF APPLE BRANDY

TEQUILA / MEZCAL

BENESIN MEZCAL JOVEN
CASA NOBLE BLANCO
DON JULIO 1942
CASAMIGOS ANEJO
TEQUILA OCHO REPOSADO

VODKA

ABSOLUT ELYX
GREY GOOSE
KETEL ONE
HIGH WEST 7000
ST. GEORGE CALIFORNIA CITRUS
TITO'S

GIN

BOMBAY SAPPHIRE
NOLET'S
SIPSMITH
SIPSMITH V.J.O.P.
ST. GEORGE BOTANIVORE
ST. GEORGE TERROIR
TANQUERAY

RUM

AVUA CACHACHA PRATA
DIPLOMATICO ANEJO
GOSLING'S BLACK SEAL
HAMILTON GOLD
PAPAS PILAR 24 YEAR SOLERA
WRAY & NEPHEW
ZAYA 12 YEAR

LIQUEURS & CORDIALS

ANCHO REYES
ART IN THE AGE SAGE
APEROL
AVERNA
BENEDICTINE
BERTINA ELDERFLOWER
BITTER TRUTH APRICOT / VIOLET
CAMPARI
FRUITLAB GINGER / HIBISCUS
FERNET BRANCA
LAZZARONI AMARETTO / SAMBUCA
LUXARDO AMARO ABANO
ST. GEORGE ABSINTHE
TEMPUS FUGIT CREME DE CACAO

*Limited availability.

Wines

SPARKLING WINE

DOMAINE CHANDON 10
Brut (Carneros) Split
LAURENT PERRIER 18
Brut (France) Split

WHITES

SILVERADO 12
Sauvignon Blanc (Napa Valley)
LAGARIA 9.5
Pinot Grigio (Italy)
GIESEN 9
Riesling (Marlborough)
TABLAS CREEK (ON DRAFT) 13 / 26 / 52
Viognier / Grenache Blanc (Paso Robles)

CHARDONNAY

GROVE RIDGE 8
(California)
BIANCHI (ON DRAFT) 10.5 / 21 / 42
(Santa Barbara)
DIERBERG (ON DRAFT) 16 / 32 / 64
(Santa Maria Valley)

MERLOT

ANCIENT PEAKS 12
Merlot (Paso Robles)

PINOT NOIR

SEAN MINOR 10.5
(Central Coast)
UNBRIDLED (ON DRAFT) 15 / 30 / 60
(Santa Barbara)

CABERNET SAUVIGNON

GROVE RIDGE 8
(California)
CARTLIDGE & BROWN 12
(North Coast)
CAIN CUVÉE 16.5
(Napa Valley)

RED BLENDS

SANTA CRUZ MOUNTAIN (ON DRAFT) 11 / 22 / 44
Bobcat Red (San Antonio Valley)

DESSERT WINE

WARRE'S WARRIOR 7
WARRE'S 10 YEAR TAWNY 9
WARRE'S 20 YEAR TAWNY 12
WARRE'S 1994 VINTAGE 25
ROYAL TOKAJI (5 PUTTONYOS) 9



TAPS FISH HOUSE.COM

B R E A | C O R O N A | I R V I N E

Private dining rooms available.