



DINNER MENU | CORONA



"Fish, to taste good, must swim three times - in water, in butter and in wine."

-Polish Proverb

For The Table

*Sourdough bread and dipping sauce served upon request. Please inquire with your server.

CALAMARI FRITTI OR CALAMARI PROVENCALE 14.99

Flash-fried served with cocktail sauce or Tabasco, Worcestershire, butter sauce

*AHI TUNA TOSTADA 14.99

Sashimi grade ahi tuna, crispy taro, ginger-soy chile sauce, wasabi-avocado puree, pickled red onion, marinated cucumber, shaved daikon root

TRIO OF DIPS 16.99

Crab & artichoke dip, cilantro-jalapeño hummus, pimento beer cheese, served with pita, tortilla and bagel chips

CRAB STUFFED MUSHROOM CAPS 13.99

Baked with lemon butter sauce

CARNE ASADA TATER TOTS 10.99

Pimento beer cheese fondue, pico de gallo, green onion

SEAFOOD CEVICHE "COCKTAIL" 13.99

Citrus marinated bay shrimp & scallops, tomato, avocado, cucumber, red onion, Tabasco, cilantro

MONTEREY COUNTY ARTICHOKE 12.49

Sparrow Lane cabernet herb vinaigrette marinated, charbroiled, lemon herb aioli

SHRIMP COCKTAIL 14.99

Old Bay poached, Atomic horseradish, house-made cocktail sauce

TEX-MEX CRAB CAKES 18.99

Jumbo lump crab, roasted corn pico de gallo, poblano sour cream, Cotija cheese

MAMA MANZELLA'S MEATBALLS 12.99

Oysters

All of our oysters are hand harvested from pristine waters with harvest locations and dates. Ask your server for today's selections.

FRESHLY SHUCKED OYSTERS 1/2 DOZEN 17.99

Served with fresh lemon, house-made cocktail sauce & Atomic horseradish

CHARBROILED OR ROCKEFELLER 1/2 DOZEN 19.99

Garlic herb butter, grated Pecorino Romano or spinach, bacon, Pecorino Romano, pernod, hollandaise

Small Bites

CHARCUTERIE

CREMINELLI PROSCIUTTO 5.99

(USA) Pork, salty, sweet, melt in your mouth

PAMPLONA CHORIZO 4.99

(USA) Pork, smoked Spanish paprika, garlic, salt

CREMINELLI CALABRESE 4.99

(USA) Pork, from the Calabrian region with garlic, spices

FRAMANI TOSCANO SALAME 5.49

(USA) Pork, Tuscan style

ARTISAN CHEESE

ILE DE FRANCE BRIE 4.49

(Cow) France, creamy texture, hazlenut aftertaste

GARROXTA GOAT 5.49

(Goat) Spain, 55 days aged, smooth finish, hint of nuts and herbs

BEEHIVE PROMONTORY 4.99

(Cow) Utah, buttery, full-bodied, citrus-like fruit notes

VALDEON BLUE 5.99

(Cow/Goat) Spain, sweet, tangy, nice earthy finish

Greens & Soups

ORGANIC HOUSE SALAD 7.99

Field greens, cucumber, baby heirloom tomato, choice of dressing

THE "WEDGIE" 9.99

Iceberg wedge, Shaft's blue cheese, baby heirloom tomato, pickled red onion, applewood smoked bacon, herb vinaigrette & blue cheese dressings

CLASSIC CAESAR 8.49

Romaine, freshly baked croutons, Pecorino Romano cheese

MARINATED BEET & GOAT CHEESE SALAD 9.99

Mixed baby greens, baby arugula, citrus-scented goat cheese, toasted pistachios, lemon poppyseed vinaigrette

NEW ENGLAND CLAM CHOWDER 6.99

Chopped clams, potatoes, sherry

MAINE LOBSTER BISQUE 7.99

Crème fraîche, chive, finished with brandy

FRENCH ONION SOUP 7.99

Caramelized sweet onion, beef broth, sourdough crouton, Gruyère cheese



TAPS Ocean Classics

MISO-MARINATED CHILEAN SEA BASS 39.99

A TAPS legend. Japanese sushi rice, sautéed spinach, red, green & yellow pepper jam

COLD HARBOR CIOPPINO 27.99

Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onion, garlic, red wine, fresh herbs, linguine

DRUNKEN MAHI MAHI 28.99

Blackened, pan-seared with Spanish rice, crab tostadas, tomatillo-avocado salsa, Cotija cheese

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

BREWER'S FISH & CHIPS 19.99

Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce

MACADAMIA-CRUSTED SEASONAL FISH 26.49

Roasted garlic country mashed, buttered asparagus, lobster beurre blanc

TIGER SHRIMP SCAMPI 24.99

Linguine, white wine & garlic butter sauce, cherry tomato, lemon, parsley, Pecorino Romano

SIXTY SOUTH SALMON 28.99

Orecchiette pasta, baby artichoke hearts, roasted tomato, Tuscan kale, basil-caper relish

AHI TUNA TATAKI 29.99

Japanese sticky rice, kimchi Brussels sprouts, gochujang aioli, cilantro, furikake

DIVER SEA SCALLOPS 29.99

Saffron risotto, charred cherry tomato, English peas, roasted peppers, chorizo, shaved Manchego

ALASKAN KING CRAB LEGS MKT

1 1/2-lbs, steamed, fresh seasonal vegetables, roasted garlic country mashed

SOUTH AFRICAN LOBSTER TAIL MKT

10-oz cold water tail, steamed, fresh seasonal vegetables, roasted garlic country mashed

Sides

SAUTÉED SHERRY MUSHROOMS 6.99

PORK BELLY FORBIDDEN RICE 6.99

ROASTED GARLIC COUNTRY MASHED 6.99

CREAMED CORN 6.99

KIMCHI BRUSSELS SPROUTS 6.99

BUTTERNUT SQUASH SUCCOTASH 6.99

SAFFRON RISOTTO 6.99

From the Land



Roasted garlic country mashed & fresh seasonal vegetables

16-OZ RIBEYE 36.99

8-OZ FILET 39.99

8-OZ USDA PRIME TOP SIRLOIN 26.49

PETITE FILET TRIO 39.99

3-oz filets prepared three ways: crab oscar, red wine demi, & shrimp scampi, garlic country mashed, buttered asparagus

SURF & TURF MKT

8-oz filet & 10-oz South African tail, fresh seasonal vegetables, roasted garlic country mashed

16-OZ PRIME PORK CHOP 29.99

Double-cut & grilled, butternut squash succotash, brown butter beurre blanc, crispy shallot

JEROME & JOSE'S JAMBALAYA 21.49

Shrimp, blackened chicken, andouille sausage, smoked ham, tomato-cayenne broth, dirty rice

TAPS BURGER 14.99

Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted brioche bun

ROTISSERIE 1/2 CHICKEN 24.99

Honey-dijon marinated, butternut squash mashed potatoes, grilled broccolini, tarragon-lemon cream

STEAK ENHANCEMENTS

OSCAR STYLE 9.99
Lump crab meat, sauce bernaise

SHRIMP SCAMPI 15.49
Garlic herb butter

SHAFT'S BLUE CHEESE & BACON 6.99
Shaft's blue cheese, smoked applewood bacon compote



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.