



For The Table

Small Bites

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

EST. 1999

CHARCUTERIE

CALAMARI FRITTI OR	14.99
CALAMARI PROVENÇALE Flash-fried, thin sliced lemon and fennel with cocktail sauce or Tabasco, Worcestershire, butter sauce	
SALMON POKE TACOS	14.99
Atlantic salmon, avocado, green onions, cucumbers, sesame seeds, togarahi aioli	
TRIO OF DIPS	16.99
Crab artichoke dip, edamame hummus, pimento beer cheese, served with pita chips, tortilla chips and bagel chips	
CRAB STUFFED MUSHROOMS	13.99
Baked with lemon butter sauce	
CARNE ASADA TATER TOTS	10.99
Pimento beer cheese fondue, pico de gallo, green onions	
SEAFOOD CEVICHE "COCKTAIL"	13.99
Citrus marinated bay shrimp, bay scallops, tomato, avocado, cucumber, red onion, Tabasco, cilantro	
PRETZELS & PIMENTO BEER CHEESE FONDUE	12.49
German style pretzels, sea salt	
MONTEREY COUNTY ARTICHOKE	12.49
Marinated in herb vinaigrette, charbroiled with lemon herb aioli	
JUMBO PRAWN COCKTAIL	14.99
Old Bay poached, house-made cocktail sauce	
JALAPEÑO BACON BOMBS	10.99
Pretzel bread, molten pepperjack center, applewood smoked bacon, spicy jalapeños, deep fried with house-made BBQ ranch	
MARYLAND STYLE CRAB CAKES	18.99
Granny Smith Apple, shaved fennel, TAPS Irish Red Ale stone ground mustard	
MOM MANZELLA'S MEATBALL	13.99
House-made family recipe since 1952 with arrabiata, mozzarella, Pecorino Romano	

TARTUFO SALAMI	6.99
(USA) Pork, black truffle, earthy aroma	
BERKSHIRE PROSCIUTTO	5.49
(USA) Pork, silky, tender, rich flavor	
PALACIOS CHORIZO	4.99
(Spain) Pork, spicy paprika, garlic, salt	
UNCURED SAUCISSON SEC	4.99
(USA) Pork, nitrate free, garlic, wine	
ARTISAN CHEESE	
PORT SALUT	4.99
(Cow/Sheep) France, Trappist monk developed, soft, mild, creamy	
VERDECAPRA BLUE	5.99
(Goat) Italy, tangy, well balanced flavor	
BEEHIVE CAJUN BIG JOHN	4.99
(Cow) Utah, spicy rubbed rind	
BROSCETTO AL TARTUFO	6.99
(Cow/Sheep) Italy, white truffle, earthy, robust aroma	

Specialties

JEROME & JOSE'S JAMBALAYA	21.49
Shrimp, chicken, andouille sausage, smoked ham, tomato cayenne broth, dirty rice	
TAPS BURGER	14.49
Cheddar cheese, red onion, tomato, mayonnaise, lettuce, toasted brioche bun, garlic parsley fries, pickle spear	
ROASTED 1/2 CHICKEN	24.99
Zaatar spiced, zucchini, roasted piquillo pepper cous cous, tzatziki sauce, pita bread	

Greens & Soups

ORGANIC SIMPLE GREEN SALAD	8.49	HEIRLOOM TOMATO CARPACCIO	10.49
Field greens, carrots, cucumber, baby heirloom tomatoes, shaved red onion, choice of dressing		Burrata cheese, caper berries, micro herbs, basil oil, white balsamic	
THE "WEDGIE"	10.49	NEW ENGLAND CLAM CHOWDER	6.49 / 8.49
Iceberg lettuce, baby spinach, Maytag blue cheese, baby heirloom tomatoes, pickled red onions, Applewood smoked bacon, hard-boiled egg, herb vinaigrette & blue cheese dressing		Chopped clams, potatoes, leeks, sherry	
CLASSIC CAESAR	8.49	MAINE LOBSTER BISQUE	7.49 / 9.49
Romaine lettuce, freshly baked croutons, Pecorino Romano cheese		Crème fraîche, chives, finished with brandy	
MARINATED BEET & GOAT CHEESE SALAD	9.99	FRENCH ONION SOUP	7.49
Organic frisse, baby arugula, citrus scented goat cheese, toasted pistachios		Caramelized sweet onion, beef broth, sourdough crouton, Gruyère cheese	

Taste More

THREE COURSE TASTING MENU

29.99

1ST COURSE

Clam Chowder | Caesar Salad | Lobster Bisque
1/2 Wedgie | Simple Green Salad
Charcuterie & Cheese

2ND COURSE

Macadamia-Crusted Seasonal Fish
Fish & Chips | Rotisserie Chicken
Tiger Shrimp Scampi | Jambalaya

3RD COURSE

Crème Brûlée | Chocolate Olive Oil Cake
*add a Red Velvet Chocolate Soufflé
for an additional 5.99

SUBSTITUTIONS

8-oz. Prime Top Sirloin - 7.99
Prosciutto Wrapped Salmon - 7.99
8-oz. Filet Mignon - 19.49
Miso Chilean Sea Bass - 21.49
16-oz. Ribeye - 15.49

ADDS

Five Shrimp Scampi - 13.99
Two Grilled Jumbo Prawns - 13.99
Oscar Style - 13.99

*Not valid with Entertainment
Cards or Costco Gift Cards

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

BEER BATTERED FISH & CHIPS	22.49
Fresh cod, California cole slaw, tartar sauce, lemon	
MACADAMIA CRUSTED SEASONAL FISH	26.99
Roasted garlic mashed potatoes, buttered asparagus, lobster beurre blanc	
BASIL PESTO LINGUINI	28.99
U-8 Jumbo shrimp, slow roasted artichoke hearts, pesto cream, blistered cherry tomatoe	
PROSCIUTTO WRAPPED ATLANTIC SALMON	28.99
Confit fingerling potato, vine ripe tomato, basil arugula puree	
DRUNKEN MAHI MAHI	29.99
Spanish-style rice, crab tostadas, tomatillo-avocado salsa, and Cotija cheese	
COLD HARBOR CIOPPINO	29.99
Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	
*AHI TUNA TATAKI	29.99
Torched garlic, sticky rice, kimchi brussels sprouts, gochujang aioli, cilantro, furikake	
DIVER SEA SCALLOPS	33.99
Coconut lemongrass risotto, edamame, shitake yuzu vinaigrette, pea shoot	
KING CRAB LEGS	MKT
One and a half pounds, seasonal vegetables, roasted garlic mashed potatoes	
LOBSTER TAIL	MKT
18-oz. Maine lobster tail, seasonal vegetables, roasted garlic mashed potatoes	

MISO-MARINATED CHILEAN SEA BASS	40.99
Japanese sushi rice, sautéed spinach, red, green & yellow pepper jam	



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 & Chops

Roasted garlic mashed potatoes & seasonal vegetables

16-OZ. RIBEYE	36.99
8-OZ. FILET MIGNON	40.99
8-OZ. PRIME TOP SIRLOIN	29.99
FILET TRIO	40.99
Three 3 oz. petite filets crab oscar, red wine demi, garlic mashed potatoes, asparagus	
SURF & TURF	MKT
8-oz. filet mignon and a 18-oz. Maine lobster tail, seasonal vegetables, roasted garlic mashed potatoes	
PORK CHOP	29.99
16 oz USDA prime pork chop, confit fingerling potatoes, San Marzano tomatoes, Italian cherry pepper ragout	
STEAK ENHANCEMENTS	
OSCAR STYLE	13.49
Lump meat, sauce bernaise	
SHRIMP SCAMPI	15.49
Garlic herb butter	
AU POIVRE	6.49
Peppercorn crusted, finished with brandy & peppercorn pan sauce	
MAYTAG BLUE CHEESE & BACON	7.49
Maytag blue cheese, smoked applewood bacon compote	
GREEN PEPPERCORN SAUCE	3.49
Brandy, green peppercorns, demi	

Sides

SAUTEED SHERRY MUSHROOMS	6.99
PORK BELLY FRIED RICE	6.99
COUNTRY STYLE MASHED POTATOES	6.99
CREAMED CORN	6.99
KIMCHI BRUSSELS SPROUTS	6.99
ROASTED PIQUILLO PEPPER COUS COUS	6.99
COCONUT LEMONGRASS RISOTTO	7.99