

For The Table

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

CALAMARI FRITTI OR CALAMARI PROVENÇALE	14.99
Flash-fried, thin sliced lemon and fennel with cocktail sauce or Tabasco, Worcestershire, butter sauce	
*SALMON POKE TACOS	14.99
Salmon, avocado, green onions, cucumbers, sesame seeds, togarahi aloli	
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	
 From The Stone Oven	
SWAMPFIRE	12.99
Blackened chicken, fresh mozzarella, Point Reyes blue cheese, mushrooms, green onions, Swampfire glaze	
HIPPIE	11.99
Romesco, grilled broccoli, zucchini, sweet onion, pepper, tomato	
MARGHERITA	12.99
Basil pesto, roasted tomatoes, fresh mozzarella, Romano cheese, fresh basil	
DINE ON THE SWINE	12.99
Italian pork sausage, pepperoni, smoked bacon, ham	
BBQ CHICKEN PIZZA	12.99
Carolina bbq sauce, blackened chicken, tomato, red onion, cilantro, cheddar cheese, corn and black beans	
THE CLASSICS	11.99
Pepperoni or cheese pizza	



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Greens & Soups

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

Salads

COBB SALAD	17.99
Grilled chicken breast, Applewood smoked bacon, avocado, vine-ripened tomato, hard-boiled egg, Point Reyes blue cheese, shredded iceberg lettuce and blue cheese dressing	
CLASSIC CAESAR	10.49
Baby gem lettuce, croutons topped with grated Pecorino Romano cheese <i>Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49, grilled salmon 10.49</i>	
VERACRUZ CHOPPED SALAD	12.99
Iceberg lettuce, avocado, tomatoes, sweet mango, crispy tortillas, grilled corn, Cotija cheese and poblano pecan vinaigrette <i>Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49, grilled salmon 10.49</i>	
KEVIN-SAN ASIAN SALAD	12.49
Water chestnuts, napa cabbage, bok choy, mandarin oranges, carrots, cilantro, green onions Soy ginger vinaigrette <i>Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49, grilled salmon 10.49</i>	

Sandwiches

All sandwiches served with house-made potato chips

GRILLED MAHI-MAHI SANDWICH	17.99
Baby arugula, sliced tomato, toasted brioche bun, chimichurri	
B.L.A.T.T.	14.99
Applewood smoked bacon, butter lettuce, avocado, sliced smoked turkey, vine-ripened tomato, pesto aioli	
BIG SAL'S ITALIAN SUB	14.99
Prosciutto, salami, capicola, shredded lettuce diced tomato, Italian dressing	
BLACKENED BURGER	16.99
Blackened burger patty, tender pork belly, pepperjack cheese, burger aioli, fried egg, onion strings, toasted brioche bun	
TAPS BURGER	14.49
Cheddar cheese, red onion, vine ripened tomato, mayonnaise, lettuce, toasted brioche bun, pickle spear	
BLACKENED FISH TACOS	13.99
Blackened fish, cabbage, guacamole, chipotle sour cream, Cotija cheese, corn tortillas, dirty rice, pico de gallo, black beans	
GRILLED ALBACORE SALAD SANDWICH	13.99
Croissant, celery, onions, fresh herbs, mayonnaise, butterleaf lettuce, house potato chips	
MARYLAND CRAB CAKE SANDWICH	18.99
Lump crab cake, beefsteak tomato, shredded lettuce, remoulade	
SOUP & SALAD	9.49
Classic Caesar or simple green salad with choice of dressing and a cup of our house-made soup	
SOUP & SANDWICH	11.49
Choice of B.L.A.T.T., Big Sal's Italian Sub or Albacore Tuna Salad and a cup of our house-made soup	
SOUP, SALAD, & SANDWICH	16.99
Choice of B.L.A.T.T., Big Sal's Italian Sub or Albacore Tuna Salad, a cup of our house-made soup, and either a Caesar salad or simple green salad	
 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, grilled zucchini, roasted piquillo pepper cous cous, tzatziki sauce, pita bread	

Small Bites

CHARCUTERIE

TARTUFO SALAMI (USA) Pork, black truffle, earthy aroma	6.99
BERKSHIRE PROSCIUTTO (USA) Pork, silky, tender, rich flavor	5.49
PALACIOS CHORIZO (Spain) Pork, spicy paprika, garlic, salt	4.99
UNCURED SAUCISSON SEC (USA) Pork, nitrate free, garlic, wine	4.99

ARTISAN CHEESE

PORT SALUT (Cow/Sheep) France, Trappist monk developed, soft, mild, creamy	4.99
VERDECAPRA BLUE (Goat) Italy, tangy, well balanced flavor	5.99
BEEHIVE CAJUN BIG JOHN (Cow) Utah, spicy rubbed rind	4.99
BROSCETTO AL TARTUFO (Cow/Sheep) Italy, white truffle, earthy, robust aroma	6.99

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

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

BEER BATTERED FISH & CHIPS Fresh cod, California cole slaw, tartar sauce, lemon	18.49
MACADAMIA CRUSTED SEASONAL FISH Roasted garlic mashed potatoes, buttered asparagus, lobster beurre blanc	26.99
BASIL PESTO LINGUINI U-8 Jumbo shrimp, slow roasted artichoke hearts, pesto cream, blistered cherry tomatoe	28.99
PROSCIUTTO WRAPPED ATLANTIC SALMON Confit fingerling potato, vine ripe tomato, basil arugula puree	28.99
DRUNKEN MAHI MAHI Spanish-style rice, crab tostadas, tomatillo-avocado salsa, and Cotija cheese	29.99
COLD HARBOR CIOPPINO Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	29.99
*AHI TUNA TATAKI Torched garlic, sticky rice, kimchi brussels sprouts, gochujang aioli, cilantro, furikake	29.99
DIVER SEA SCALLOPS Coconut lemongrass risotto, edamame, shitake yuzu vinaigrette, pea shoots	33.99
KING CRAB LEGS One and a half pounds, seasonal vegetables, roasted garlic mashed potatoes	MKT
LOBSTER TAIL 18-oz. Maine lobster tail, seasonal vegetables, roasted garlic mashed potatoes	MKT

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

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
Jambalaya | Tiger Shrimp Scampi

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

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 Three 3 oz. petite filets, crab oscar, red wine demi, garlic mashed potatoes, asparagus	40.99
SURF & TURF 8-oz. filet mignon and a 18-oz. Maine lobster tail, seasonal vegetables, roasted garlic mashed potatoes	MKT
PORK CHOP 16 oz USDA prime pork chop, confit fingerling potatoes, San Marzano tomatoes, Italian cherry pepper ragout	29.99

STEAK ENHANCEMENTS

OSCAR STYLE Lump meat, sauce bernaise	13.49
SHRIMP SCAMPI Garlic herb butter	15.49
AU POIVRE Peppercorn crusted, finished with brandy & peppercorn pan sauce	6.49
MAYTAG BLUE CHEESE & BACON Maytag blue cheese, smoked applewood bacon compote	7.49
GREEN PEPPERCORN SAUCE Brandy, green peppercorns, demi	3.49



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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.