



LUNCH 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, pimento beer cheese, cilantro-jalapeño hummus, 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

Herb vinaigrette marinated, charbroiled, lemon herb aioli

SHRIMP COCKTAIL 14.99

Old Bay poached, 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

House-made family recipe since 1952 with arrabiata, fresh mozzarella, Pecorino Romano

Stone Oven Pizzas

Gluten-free dough available upon request

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SWAMPFIRE 16.99

Blackened chicken, fresh mozzarella, Shaft's blue cheese, mushroom, green onion, classic buffalo wing sauce

MARGHERITA 16.99

Basil pesto, roasted tomato, fresh mozzarella, Romano, fresh basil

DINE ON THE SWINE 16.99

Italian pork sausage, pepperoni, applewood smoked bacon, ham

THE CLASSICS 14.99

Pepperoni or cheese pizza



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, cocktail sauce & Atomic horseradish

CHARBROILED OR ROCKEFELLER 1/2 DOZEN 19.99

Garlic herb butter, grated Ramano cheese or spinach, bacon, Ramano cheese, pernod, hollandaise

Greens & Soups

COBB SALAD 16.99

Grilled chicken breast, applewood smoked bacon, avocado, vine-ripened tomato, hard-boiled egg, Shaft's blue cheese, shredded iceberg, herb vinaigrette & blue cheese dressings, tossed

CLASSIC CAESAR 10.49

Romaine, freshly baked croutons, Pecorino Romano cheese

Add charbroiled chicken 5.49, 5 pc. grilled shrimp 10.49, grilled salmon 10.49

VERACRUZ CHOPPED SALAD 18.99

Grilled sweet chile glazed salmon, iceberg, avocado, tomato, sweet mango, crispy tortilla strips, grilled corn, Cotija cheese, poblano-pecan vinaigrette

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

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 / 8.99

Chopped clams, potato, sherry

MAINE LOBSTER BISQUE 7.99 / 9.99

Crème fraîche, chive, finished with brandy

FRENCH ONION SOUP 7.99

Sandwiches

All sandwiches served with garlic & parsley fries

GRILLED MAHI-MAHI SANDWICH 17.99

Baby arugula, vine-ripened 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

BREWER ZWACK'S BURGER 16.99

Fried egg, guacamole, onion ring, applewood smoked bacon, butter lettuce, vine-ripened tomato, burger aioli, toasted brioche bun

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

BLACKENED FISH TACOS 15.99

Blackened cod, cabbage, tomatillo-avocado salsa, guacamole, chipotle sour cream, Cotija cheese, corn tortillas, dirty rice, pico de gallo, black beans

ALBACORE TUNA SALAD ON CROISSANT 9.99

Marinated & grilled with celery, onion, fresh herbs, mayo, butter lettuce

SOUP & SALAD COMBO 13.49

Classic Caesar or simple green with choice of dressing and a cup of our house-made soup

SOUP & SANDWICH COMBO 13.49

Choice of B.L.A.T.T. or albacore tuna salad and a cup of our house-made soup

SALAD, SANDWICH & SOUP COMBO 17.49

Classic Caesar or simple green with choice of dressing, B.L.A.T.T. or albacore tuna salad and a cup of our house-made soup

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

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

BREWER'S FISH & CHIPS Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce	16.99	AHI TUNA TATAKI Japanese sticky rice, kimchi Brussels sprouts, gochujang aioli, cilantro, furikake	29.99
MACADAMIA-CRUSTED SEASONAL FISH Roasted garlic country mashed, buttered asparagus, lobster beurre blanc	26.49	DIVER SEA SCALLOPS Saffron risotto, charred cherry tomato, English peas, roasted peppers, chorizo, shaved Manchego	29.99
TIGER SHRIMP SCAMPI Linguine, white wine & garlic butter sauce, cherry tomatoes, lemon, parsley, Pecorino Romano	24.99	ALASKAN KING CRAB LEGS 1 1/2-lbs, steamed, fresh seasonal vegetables, roasted garlic country mashed	MKT
SIXTY SOUTH SALMON Orecchiette pasta, baby artichoke hearts, roasted tomato, Tuscan kale, basil-caper relish	28.99	SOUTH AFRICAN LOBSTER TAIL 10-oz cold water tail, steamed, fresh seasonal vegetables, roasted garlic country mashed	MKT



TAPS Ocean Classics

MISO-MARINATED CHILEAN SEA BASS A TAPS legend. Japanese sushi rice, sautéed spinach, red, green & yellow pepper jam	39.99
COLD HARBOR CIOPPINO Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	27.99
DRUNKEN MAHI MAHI Blackened, pan-seared with Spanish rice, crab tostadas, tomatillo-avocado salsa, Cotija cheese	28.99

Small Bites

CHARCUTERIE

CREMINELLI PROSCIUTTO (USA) Pork, salty, sweet, melt in your mouth	5.99
PAMPLONA CHORIZO (USA) Pork, smoked Spanish paprika, garlic, salt	4.99
CREMINELLI CALABRESE (USA) Pork, from the Calabrian region with garlic, spices	4.99
FRAMANI TOSCANO SALAME (USA) Pork, Tuscan style	5.49

ARTISAN CHEESE

ILE DE FRANCE BRIE (Cow) France, creamy texture, hazlenut aftertaste	4.49
GARROXTA GOAT (Goat) Spain, 55 days aged, smooth finish, hint of nuts and herbs	5.49
BEEHIVE PROMONTORY (Cow) Utah, buttery, full-bodied, citrus-like fruit notes	4.99
VALDEON BLUE (Cow/Goat) Spain, sweet, tangy, nice earthy finish	5.99



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.

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
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PETITE FILET TRIO 3-oz filets prepared three ways: crab oscar, red wine demi, & shrimp scampi, roasted garlic country mashed, buttered asparagus	39.99
SURF & TURF 8-oz filet & 10-oz South African tail, fresh seasonal vegetables, roasted garlic country mashed	MKT
16-OZ PRIME PORK CHOP Double-cut & grilled, butternut squash succotash, brown butter beurre blanc, crispy shallot	29.99
JEROME & JOSE'S JAMBALAYA Shrimp, blackened chicken, andouille sausage, smoked ham, tomato-cayenne broth, dirty rice	21.49
ROTISSERIE 1/2 CHICKEN Honey-dijon marinated, butternut squash mashed potatoes, grilled broccolini, tarragon-lemon cream	24.99
STEAK ENHANCEMENTS	
OSCAR STYLE Lump crab meat, sauce bernaise	9.99
SHRIMP SCAMPI Garlic herb butter	15.49
SHAFT'S BLUE CHEESE & BACON Shaft's blue cheese, smoked applewood bacon compote	6.99

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