



For The Table

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

EST. 1999

CALAMARI FRITTI OR CALAMARI PROVENÇALE	14.99
Flash-fried, fennel, lemon, cocktail sauce or Tabasco, Worcestershire, green onion, lemon butter sauce	
*AHI TUNA TARTARE	15.99
Sashimi grade ahi tuna, spicy white soy yuzu dressing, green onion, cilantro, cucumber, tomato, avocado, butter lettuce	
BAKED SPINACH & ARTICHOKE DIP	13.99
Served with crispy tortilla chips	
MOM MANZELLA'S MEATBALLS	13.99
House-made family recipe since 1952 with arrabiata, mozzarella, Pecorino Romano	
SIMMERED MANILA CLAMS	15.99
1.5-lbs., White wine, crushed garlic, butter, herb broth	
MAINE LOBSTER DUMPLINGS	14.99
Fresh lobster, shallot, chive, lobster bisque, white truffle foam	
HOUSE-MADE BAVARIAN PRETZELS	9.99
Baked to order, sea salt, four cheese TAPS Irish Red ale fondue	
POACHED PRAWN COCKTAIL	20.49
Atomic horseradish, cocktail sauce	
BAJA SHRIMP & SCALLOP COCKTAIL	14.99
Sweet n' spicy tomato, cucumber, red onion, cilantro, vine-ripened tomato, avocado, house-made tortilla chips	
MONTEREY COUNTY ARTICHOKE	12.49
Sparrow Lane herb vinaigrette, Pecorino Romano, Meyer lemon, basil pesto aioli	
GRANNY SMITH APPLE & BRIE TART	8.99
Puff pastry, fig compote, micro greens	

Small Bites

PROSCIUTTO SAN DANIELE	5.49
(Italy) Pork, 18 month aged cured ham	
DOÑA JUANA AGED SPANISH CHORIZO	4.99
(Spain) Pork, paprika, herbs, garlic	
ZOE'S MEATS SAUCISSON SEC	6.49
(USA) Pork, French version of an Italian dry salami	
CREMINELLI VARZI	5.49
(USA) Pork, clove, nutmeg	

ARTISAN CHEESE

BEEHIVE BARELY BUZZED CHEDDAR	4.99
(Cow) USA, coffee crusted, creamy texture	
UNIEKAAS RESERVE GOUDA	4.99
(Cow) Holland, aged 18 months, smooth, spicy	
BEEHIVE SEAHIVE CHEDDAR	6.49
(Cow) USA, honey, seasalt crusted, full-bodied	
DRUNKEN GOAT	5.99
(Goat) Spain, 75 days aged, sweet, smooth	

Specialties

48-HOUR BRAISED SHORT RIBS	29.99
Harris Ranch farmed, roasted spring baby vegetables, peewee potatoes, port wine wild mushroom sauce	
JEROME & JOSE'S JAMBALAYA	22.49
Shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice	
MARY'S FREE RANGE HALF CHICKEN	26.99
Herb marinated roasted chicken, white cheddar scalloped potatoes, roasted spring baby vegetables, bordelaise sauce	
FILET & SHRIMP UDON	27.99
Udon noodles, filet mignon, shrimp, spicy Thai peanut sauce, shiitake mushrooms, broccoli, slivered green onions	

Salads & Soups

CLASSIC CAESAR	7.49	TAPS GODDESS	10.99
Hearts of romaine, artisan garlic croutons, Pecorino Romano cheese		Kale & butter leaf lettuce, bay shrimp, candied pecan, onion, tomato, green goddess dressing	
ORGANIC SIMPLE GREEN	8.49	FRENCH ONION SOUP	7.49
Field greens, carrot, cucumber, cherry tomato, shaved red onion, choice of dressing		Caramelized sweet onion, beef broth, sourdough crouton, Gruyère cheese	
THE "WEDGIE"	10.49	NEW ENGLAND CLAM CHOWDER	6.49/8.49
Iceberg, baby spinach, Shaft's blue cheese, cherry tomato, pickled red onion, applewood smoked bacon, hard-boiled egg, herb vinaigrette & blue cheese dressing		Chopped clam, potato, celery, sherry, onion, fresh herb, cream	
		MAINE LOBSTER BISQUE	7.49/9.49
		Crème fraîche, brandy, chive	



Ocean Food

Ask your server about our "Fresh Market Fish Menu"

GRILLED PACIFIC SWORDFISH	29.99
Braised summer squash, zucchini, fennel, sweet onion, peewee potatoes, basil tomato broth, olive tapenade	
MACADAMIA NUT-CRUSTED ROCKFISH	28.99
Roasted garlic mashed potatoes, fresh buttered asparagus, Maine lobster brandy cream	
CHIPOTLE & RED ALE GLAZED SALMON	28.99
Brown butter spaghetti squash, charred Romanesco, sage infused ale cream sauce	
DRUNKEN MAHI MAHI	29.99
Blackened, Spanish-style rice, crab tostada, tomatillo-avocado salsa, Cotija cheese	
COLD HARBOR CIOPPINO	29.99
Simmered together scallop, calamari, Manila clam, shrimp, Mediterranean black mussels, fresh fish, arrabiata, linguine	
SEARED AHI TUNA	29.99
Japanese sushi rice, Chinese long beans, sweet pepper, toasted cashew, garlic ginger soy, Kewpie wasabi aioli	
DIVER SEA SCALLOPS	34.99
Four cheese grits, house-smoked pork belly, Brussels sprouts, cilantro chimichurri	
ALASKAN KING CRAB LEGS	MKT
1.5-lbs. steamed, seasonal vegetables, crispy herb potatoes	
COLOSSAL LOBSTER TAIL	MKT
18-oz. Maine lobster tail, seasonal vegetable, crispy herb potato	
BEER BATTERED FISH & CHIPS	22.99
Fresh cod, California cole slaw, tartar sauce, lemon	

MISO-MARINATED CHILEAN SEA BASS 40.99
Japanese sushi rice, sautéed spinach, tri-pepper relish



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 crispy herb potatoes & seasonal vegetables

16-OZ. CHOICE ANGUS RIBEYE	36.99
8-OZ. CHOICE ANGUS FILET MIGNON	40.99
8-OZ. PRIME TOP SIRLOIN	29.99
16-OZ. DRY AGED PRIME RIBEYE	MKT
Dry aged in-house for no less than 30 days	
COLOSSAL SURF & TURF	MKT
8-oz. filet mignon, 18-oz. Maine lobster tail, roasted crispy herb potato, seasonal vegetable	
THE FILET TRIO	40.99
Shrimp scampi, Oscar-style, peppercorn brandy sauce, asparagus, roasted garlic mashed potato	
16-OZ. DOUBLE CUT PORK CHOP	29.99
USDA Prime chop, Caribbean fried rice, grilled sweet baby pepper, serrano mango chutney	

STEAK ENHANCEMENTS

OSCAR STYLE	13.49
Lump crab, sauce bearnaise	
SHRIMP SCAMPI (5 pc.)	15.49
Garlic herb butter	
AU POIVRE	6.49
Peppercorn crusted, finished with brandy & peppercorn pan sauce	
SHAFT'S BLUE CHEESE & BACON	7.49
Maytag blue cheese, butter, smoked applewood bacon compote	

Sides 7.49

Roasted corn off the cob | Wild mushrooms
Garlic mashed potatoes | Creamed corn
Sautéed spinach | Traditional mac & cheese
Butcher block mac & cheese
Bacon Brussels sprouts

Taste More

THREE COURSE TASTING MENU 29.99

Enjoy a \$10.00 wine credit toward any one bottle of wine from our wine list or a glass of our TAPS award-winning beer for \$4.00

1ST COURSE

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

2ND COURSE

Tiger Shrimp Scampi | Roasted Chicken
Fish n Chips | Macadamia Nut Rockfish | Jambalaya

3RD COURSE

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

SUBSTITUTIONS

8-oz. Filet Mignon - 18.99 | 8-oz. Prime Top Sirloin - 7.99 | Miso-Marinated Chilean Sea Bass - 21.99
16-oz. Ribeye - 14.99 | Chipotle & Red Ale Glazed Salmon - 7.99

ADDS

Shrimp Scampi (5 pc.) - 15.49 | Oscar Style - 13.49 | Diver Scallops - 33.99

*Not valid with Entertainment Cards or Costco Gift Cards

** Please allow our pastry chef thirty minutes