



DINNER MENU | BREA



"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 TARTARE** 15.99

Sashimi grade ahi tuna, spicy white soy yuzu dressing, green onion, cucumber, tomato, cilantro, avocado, butter lettuce

BAKED SPINACH & ARTICHOKE DIP 13.99

Pecorino Romano, crispy tortilla chips

MAINE LOBSTER DUMPLINGS 14.99

Fresh lobster, shallot, chive, lobster bisque, white truffle foam

SIMMERED MANILA CLAMS 16.99

1.5-lbs, white wine, crushed garlic, butter, herb clam broth

SEAFOOD CEVICHE "COCKTAIL" 14.99

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 20.49

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

MAMA MANZELLA'S MEATBALLS 12.99

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

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, Atomic horseradish, house-made cocktail sauce

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

Pork, salty, sweet, melt in your mouth

MOLINARI SOPRESSATA 5.49

Pork, garlic, black pepper

LA QUERCIA COPPA AMERICANA 6.49

Pork, smoked paprika, unsweetened cocoa, marbled

CHORIZO PAMPLONA 6.49

Pork, paprika, spicy, smoky

ARTISAN CHEESE

BEEHIVE SEAHIVE CHEDDAR 4.99

(Cow) USA, sea salt, honey

P'TIT BASQUE 6.99

(Sheep) France, mild and sweet taste

GRAND EWE 6.49

(Sheep) Holland, rich buttery taste, toasted almond finish

TRUFFLE TREMOR 6.99

(Goat) USA, truffle, creamy

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

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 ROCKFISH** 26.49
Roasted garlic country mashed, buttered asparagus, lobster beurre blanc
- CARBONARA DI MARE** 24.99
Argentine red shrimp, bay scallops, calamari, house-smoked pork belly, English peas, Maine lobster sauce, cavatappi pasta, Meyer lemon oil
- PUMPKIN SEED CRUSTED RAINBOW TROUT** 22.99
Roasted butternut squash ravioli, grilled chimichurri broccolini, sage brown butter sauce
- CHIPOTLE & RED ALE GLAZED SALMON** 28.99
Brown butter spaghetti squash, charred Romanesco, sage infused ale cream sauce
- GARLIC TOGARASHI TORCHED AHI TUNA** 29.99
Ginger nori sushi rice, sesame soy glaze, charred shishito peppers, Sriracha aioli
- DIVER SEA SCALLOPS** 29.99
Four cheese grits, house-smoked pork belly, Brussels sprouts, cilantro chimichurri
- ALASKAN KING CRAB LEGS** MKT
1.5-lbs, steamed, fresh seasonal vegetables, roasted crispy herb potatoes
- SOUTH AFRICAN LOBSTER TAIL** MKT
10-oz. cold water tail, steamed, fresh seasonal vegetables, roasted crispy herb potatoes

Sides

- ROASTED CORN OFF THE COB 6.99
- FORAGED MUSHROOMS 6.99
- ROASTED GARLIC COUNTRY MASHED 6.99
- CREAMED CORN 6.99
- BUTCHER BLOCK MAC N' CHEESE 7.99
- BUTTERNUT SQUASH RAVIOLI 6.99
- BACON BRUSSELS SPROUTS 6.99

From the Land



Roasted crispy herb potatoes & 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, peppercorn brandy sauce & shrimp scampi, roasted garlic country mashed, buttered asparagus
- SURF & TURF** MKT
8-oz filet & 10-oz South African tail, fresh seasonal vegetables, roasted crispy herb potatoes
- 16-OZ GRILLED DOUBLE CUT PORK CHOP** 29.99
USDA Prime aged, porcini dusted, leek, celery root & English pea risotto, sautéed asparagus, port demi reduction
- JEROME & JOSE'S JAMBALAYA** 21.49
Shrimp, blackened chicken, andouille sausage, smoked ham, tomato-cayenne broth, dirty rice
- FILET & SHRIMP UDON** 27.99
Udon noodles, filet mignon, shrimp, spicy Thai peanut sauce, shiitake mushroom, broccoli, green onion
- MARY'S FREE RANGE HALF CHICKEN** 24.99
Brined & slow roasted, seasonal winter vegetables, bacon loaded mashed potatoes, chicken pan jus

STEAK ENHANCEMENTS

- OSCAR STYLE** 13.49
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.

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

We reserve the right to refuse service to anyone 10.31.18