

LUNCH 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, spicy white soy yuzu dressing, green onion, cucumber, tomato, cilantro, avocado, butter lettuce

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 1/2-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 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, fresh mozzarella, Pecorino Romano

Stone Oven Pizzas

Gluten-free dough available upon request

SOPPRESSATA SALUMI 16.99

San Marzano tomato sauce, mozzarella, fried baby kale, Italian oregano, extra virgin olive oil

MARGHERITA 16.99

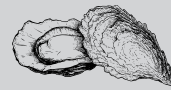
Roasted heirloom tomato, mozzarella, lemon oil, basil, toasted pine nut

CLAM & CHORIZO 16.99

Mexican chorizo, caramelized onion, Calabrian chiles, white sauce, mozzarella, chopped clams

THE CLASSICS 14.99

Pepperoni or simple mozzarella



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 Pecorino Romano *or* spinach, bacon, Pecorino Romano, 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

FILET MIGNON STEAK SALAD 18.99

Baby kale, oven-dried tomato, red onion, Shaft's blue cheese, garlic croutons, champagne vinaigrette

AHI TUNA YAKI SOBA SALAD 17.99

Seared ahi tuna, soba noodles, cucumber, bell pepper, carrot, bean sprouts, cabbage, yuzu soy 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

Caramelized sweet onion, beef broth, sourdough crouton, Gruyère cheese

Sandwiches

All sandwiches served with garlic & parsley fries

CORVINA BASS 16.99

MARKET FISH SANDWICH

Cast iron blackened, caramelized onion, lemon herb aioli, butter lettuce, vine-ripened tomato, toasted sesame brioche bun

B.L.A.T.T. 14.99

Applewood smoked bacon, butter lettuce, avocado, sliced smoked turkey, vine-ripened tomato, pesto aioli

CHARCUTERIE SANDWICH 16.99

Choice of one artisan cheese and two cured meats from our charcuterie selection, whole grain mustard, arugula, toasted French roll

TAPS BURGER 14.99

Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted sesame brioche bun

ALBACORE TUNA MELT 13.99

Herb-marinated albacore tuna salad, cheddar, red onion, lemon aioli, butter lettuce, vine-ripened tomato, squaw bread

SARATOGA CHICKEN SALAD SANDWICH 13.99

Grilled & chopped chicken, herb aioli, applewood smoked bacon, vine-ripened tomato, avocado, butter lettuce, squaw bread

NELLY'S BEEFEATER 15.99

Thinly sliced prime rib roast, creamy Atomic horseradish, swiss cheese, grilled onion, au jus, toasted sourdough roll

CRISPY CHICKEN SANDWICH 14.99

Buttermilk fried chicken thigh, crispy bacon, fried egg, American cheese, "Cane" style aioli, toasted sesame brioche bun

Lunch Combos

SANDWICH & SALAD COMBO 13.49

Choice of B.L.A.T.T., Saratoga chicken salad *or* albacore tuna melt and a classic caesar *or* organic house salad with choice of dressing
The "Wedgie" *or* French Onion Soup- 3.00 additional

SOUP & SANDWICH COMBO 13.49

Choice of B.L.A.T.T., Saratoga chicken salad *or* albacore tuna melt and a cup of our house-made soup
The "Wedgie" *or* French Onion Soup- 3.00 additional

SALAD, SANDWICH & SOUP COMBO 17.49

Classic caesar *or* organic house salad with choice of dressing, B.L.A.T.T., Saratoga chicken salad *or* albacore tuna melt and a cup of our house-made soup

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

- PUMPKIN SEED CRUSTED RAINBOW TROUT** 22.99
Roasted butternut squash ravioli, grilled chimichurri broccolini, brown butter sauce
- BLACKENED CORVINA FISH TACOS** 15.99
House-made tortillas, cabbage, tomatillo-avocado salsa, chipotle sour cream, Spanish rice, pico de gallo, pinto beans
- BAJA FISH TACOS** 15.99
Beer battered Alaskan cod, house-made tortillas, cabbage, chipotle sour cream, salsa quemada, pickled red onion, Spanish rice, pinto beans
- 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, pork belly, green peas, Maine lobster sauce, cavatappi pasta, Meyer lemon oil

- 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, pork belly, Brussels sprouts, cilantro chimichurri
- ALASKAN KING CRAB LEGS** MKT
1 1/2-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
- CHIPOTLE & RED ALE GLAZED SALMON** 28.99
Brown butter spaghetti squash, charred Romanesco broccoli, sage infused ale cream sauce



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
- BREWER'S FISH & CHIPS** 16.99
Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce

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) Franch, mild and sweet taste
- GRAND EWE** 6.49
(Sheep) Holland, rich buttery taste, toasted almond finish
- TRUFFLE TREMOR** 6.99
(Goat) USA, truffle, creamy

Sides

- ROASTED CORN OFF THE COB 6.99
- WILD MUSHROOMS 6.99
- ROASTED GARLIC COUNTRY MASHED 6.99
- CREAMED CORN 6.99
- BUTCHER BLOCK MAC N' CHEESE 7.99
- BUTTERNUT SQUASH RAVIOLIS 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, buttered 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



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