



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, lemon butter sauce	
*POKE DON	15.99
Sashimi grade ahi tuna, soba noodles, Japanese seaweed, soy, truffle aioli, cilantro, crispy garlic, fried shallots	
BAKED SPINACH & ARTICHOKE DIP	13.99
Romano cheese, tortilla chips	
CRISPY FRIED ROCK SHRIMP	13.99
Beer battered Argentinian Red Rock Shrimp, chipotle aioli, lemon	
MOM MANZELLA'S MEATBALLS	13.99
House-made family recipe since 1962 with marinara, mozzarella, Pecorino Romano	
SIZZLING JAPANESE HAMACHI	14.99
Sushi rice, hamachi, soy vinaigrette, green onions, shallots, cilantro, wasabi tobiko, ginger	
MAINE LOBSTER DUMPLINGS	13.99
Fresh lobster, shallot, chive, lobster bisque, white truffle foam	
POACHED PRAWN COCKTAIL	15.99
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	
GRILLED SPANISH OCTOPUS	14.99
Oven dried tomatoes, panisse, caper berries, dill, extra virgin olive oil sauce, micro basil	

Small Bites

CHARCUTERIE

LA QUERCIA ROSSA BERKSHIRE	6.99
(USA) Pork, velvety, silky	
VOLPI CHORIZO	5.49
(USA) Pork, chili flakes, smoked paprika	
VOLPI HOT COPPA	5.49
(USA) Pork, spicy, fatty	
SAUCISSON SEC	5.99
(USA) Pork, salt, red wine	

ARTISAN CHEESE

OREGONZOLA	5.99
(Cow) Rogue Creamery Oregon, sweet, creamy	
HERB CABOCOU	5.49
(Goat) California, tangy, herbs	
NICASIO SQUARE	6.49
(Organic Cow Milk) California, robust, creamy	
GARROXTA	5.99
(Goat) Spain, creamy, flaky, nutty	

Specialties

RED WINE BRAISED SHORT RIB	28.99
Parsnip puree, baby Brussels sprouts, mushrooms, fava beans, fingerling potatoes, grated horseradish, red wine braising jus	
JEROME & JOSE'S JAMBALAYA	22.49
Shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice	
CRISPY CHICKEN THIGHS	22.49
Tomatoes, grilled squash, spring onions, garlic, shelling beans, fried sunchokes, herb olive oil sauce	
TAPS BURGER	14.99
Aged lean chuck, sharp cheddar cheese, red onion, tomato, pickle, remoulade, butter lettuce, toasted brioche bun	

Greens & Soups

ORGANIC SIMPLE GREEN SALAD	8.49	CLASSIC CAESAR	8.99
Field greens, carrots, cucumber, cherry tomatoes, shaved red onion, choice of dressing		Romaine, torn croutons, Pecorino Romano	
THE "WEDGIE"	10.49	FRENCH ONION SOUP	7.49
Iceberg lettuce, baby spinach, Shaft's Blue cheese, cherry tomatoes, pickled red onions, Applewood smoked bacon, hard-boiled egg, herb vinaigrette & Blue cheese dressing		Caramelized sweet onions, beef broth, sourdough crouton, Gruyère cheese	
MARINATED BEET & GOAT CHEESE SALAD	10.99	NEW ENGLAND CLAM CHOWDER	6.49 / 8.49
Mixed baby greens, citrus goat cheese, pistachios		Chopped clams, potatoes, celery, sherry, cream	
		MAINE LOBSTER BISQUE	7.49 / 9.49
		Crème fraîche, brandy, chives	

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

Jambalaya | Crispy Chicken Thighs
Tiger Shrimp Scampi | Macadamia Nut Rockfish | Fish & Chips

3RD COURSE

Crème Brûlée | Chocolate Bread Pudding

**Sub a Chocolate Soufflé or Butter Cake for an additional 5.99

SUBSTITUTIONS

8-oz. Prime Top Sirloin - 7.99
Aged Balsamic Grilled Salmon - 7.99
8-oz. Filet Mignon - 18.49
Miso Chilean Sea Bass - 22.49
16-oz. Ribeye - 15.49

ADDS

Five Shrimp Scampi - 15.49
Oscar Style - 13.49
Two Scallops - 15.49
*Not valid with Entertainment Cards
or Costco Gift Cards

Ocean Food

Ask your server about our "Fresh Market Fish Menu"

TIGER SHRIMP SCAMPI 24.49

Spaghetti, white wine butter sauce, cherry tomatoes,
parsley, tarragon, chervil, Pecorino Romano

MACADAMIA NUT-CRUSTED ROCKFISH 25.99

Toasted macadamia nuts, roasted garlic mashed potatoes,
buttered asparagus, Maine lobster brandy cream

AGED BALSAMIC GRILLED SALMON 28.99

Cripy fried Brussels sprouts, oranges, bacon,
scallions, red onion, Cotija cheese, fingerling potatoes

BLACKENED MAHI MAHI 28.99

Spanish-style rice, crab tostada,
tomatillo-avocado salsa, Cotija cheese

COLD HARBOR CIOPPINO 27.99

Manila clams, Mediterranean black mussels, shrimp,
scallops, fresh fish, snow crab, arrabiata, linguine

TORCHED GARLIC TUNA 29.99

Japanese sticky rice, foraged mushrooms,
Sriracha ginger aioli, toasted nori, sunomono

SEARED SEA SCALLOPS 33.99

Foraged mushroom, tomato & basil risotto,
black truffle gastrique

ALASKAN KING CRAB LEGS MKT

1.5 pounds, seasonal vegetables, roasted garlic mashed potatoes

COLOSSAL LOBSTER TAIL MKT

18-oz. Maine lobster tail, seasonal vegetables,
roasted garlic mashed potatoes

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 garlic mashed potatoes & seasonal vegetables
Add Lump Crab 13.49 / Shrimp Scampi 15.49

16-OZ. RIBEYE 36.99

8-OZ. FILET MIGNON 40.99

8-OZ. PRIME TOP SIRLOIN 29.99

30 DAY DRY AGED PRIME STEAK MKT

COLOSSAL SURF & TURF MKT

8-oz. filet mignon and a 18-oz. Maine lobster tail,
roasted garlic mashed potatoes & seasonal vegetables

16 OZ. DOUBLE-CUT PORK CHOP 28.99

Smoked paprika polenta, spring peas, fava beans, grilled broccolini,
cherry tomatoes, caramelized onions, bacon, whole grain mustard sauce

STEAK ENHANCEMENTS

BONE MARROW BUTTER 7.49

Bone marrow & herb compound butter

OSCAR STYLE 13.49

Lump crab meat, sauce bernaise

SHRIMP SCAMPI (3 pc.) 9.49

Garlic herb butter

MUSHROOM & TRUFFLE BUTTER 7.49

Porcini, shiitakes, parsley

SHAFT'S BLUE CHEESE & BACON 7.49

Shaft's buttermilk Blue cheese, butter
smoked Applewood bacon

Sides

WILD MUSHROOM & TOMATO RISOTTO 7.49

FORAGED MUSHROOMS 7.49

CRISPY PANISSE CAKES 7.49

SAUTEED SPRING VEGETABLES 7.49

GARLIC MASHED POTATOES 7.49

BRUSSELS SPROUTS, BACON & CITRUS 7.49