

LUNCH MENU | IRVINE



"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

### GRILLED SPANISH OCTOPUS 14.99

Oven dried tomatoes, panisse, caper berries, dill, extra virgin olive oil

### BAKED SPINACH & ARTICHOKE DIP 13.99

Pecorino Romano cheese, crispy tortilla chips

### MAINE LOBSTER DUMPLINGS 14.99

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

### TORCHED JAPANESE HAMACHI 14.99

Sushi rice, sashimi grade hamachi, soy vinaigrette, green onion, crispy shallot, cilantro, ginger, wasabi tobiko

### CRISPY FRIED ROCK SHRIMP 13.99

Beer battered Argentinian red rock shrimp, chipotle aioli, fresh lemon

### MONTEREY COUNTY ARTICHOKE 12.49

Sparrow Lane cabernet vinaigrette marinated, charbroiled, lemon herb aioli

### SHRIMP COCKTAIL 13.99

Old Bay poached, Atomic horseradish, 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

### ANIMAL 16.99

Bacon, fennel sausage, salami, torn meatballs, mozzarella, marinara

### MARGHERITA 16.99

Mozzarella, preserved lemon vinaigrette, toasted pine nuts, heirloom tomato, basil

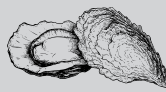
### CLAM & CHORIZO 16.99

Mexican chorizo, caramelized onion, Calabrian chilies, white sauce, mozzarella cheese, chopped clams

### THE CLASSICS 14.99

Pepperoni or cheese

## 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, grated 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 10.99

Romaine, freshly baked croutons, Pecorino Romano

Add charbroiled chicken 5.49, 3 pc. grilled shrimp 5.99, grilled salmon 6.99

### BABY SPINACH & SALMON SALAD 18.49

Roasted beets, shaved fennel, green beans, avocado, toasted pistachios, citrus poppy seed vinaigrette

### CHOP CHOP & TRI-TIP SALAD 17.99

Chopped iceberg, vine ripened tomatoes, red onion, avocado, Cotija cheese, crispy potato, cilantro pepper ranch

### SEARED AHI TUNA SALAD 18.99

Frisee lettuce, mixed baby greens, bacon lardons, oven-dried tomato, kalamata olive, green beans, poached egg, fennel, Parisian dressing

### 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 field 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 fraiche, 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 corvina, basil pesto aioli, butter lettuce, vine-ripened tomato, toasted brioche bun

### B.L.A.T.T. 14.99

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

### JPM BURGER 16.99

Our proprietary blend of chuck, short rib & brisket. Roasted pork belly, fried egg, baby arugula, pepper jack cheese, Sriracha aioli, fried jalpeños, 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

### SMOKED BEEF BRISKET DIP 15.49

Applewood smoked prime brisket, sport peppers, arugula, caramelized onions, roasted garlic aioli, pan jus, toasted baguette, cheddar cheese

### ALBACORE TUNA MELT 14.99

Sharp cheddar cheese, shaved red onion, lemon aioli, seeded rye bread

### SMOKED PASTRAMI REUBEN 14.99

Thinly sliced pastrami, sauerkraut, thousand island dressing, Gruyère cheese, coleslaw, seeded rye bread, dill pickle

### WOODY'S CRISPY CHICKEN SANDWICH 16.99

Buttermilk fried chicken, chipotle aioli, pickles, lettuce, vine-ripened tomato

### SMOKED TRI-TIP SANDWICH 14.99

Jalapeno horseradish aioli, butter lettuce, shaved red onion, vine-ripened tomato, pickled red onions, toasted brioche bun

## Lunch Combos

### SOUP & SALAD COMBO 13.49

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

### SOUP & SANDWICH COMBO 13.49

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

### SALAD, SANDWICH & SOUP COMBO 17.49

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

# Ocean Food

Ask your server about our "Fresh Market Fish Menu"

<b>CRISPY SHRIMP TACOS</b> Beer battered Argentinian rock shrimp, house-made corn tortillas, shaved cabbage, chipotle sour cream, pickled red onion, Spanish rice, pinto beans	15.99	<b>SESAME CRUSTED AHI TUNA</b> Japanese sticky rice, sauteed spinach, oven dried tomato, white soy garlic vinaigrette, scallion	29.99
<b>BLACKENED FISH TACOS</b> House-made tortillas, cabbage, guacamole, chipotle crema, Spanish rice, pico de gallo, pinto beans	15.99	<b>GEORGES BANK SEA SCALLOPS</b> Foraged mushrooms, tomato & basil risotto, black truffle gastrique	29.99
<b>BAJA STYLE FISH TACOS</b> Beer battered Alaskan cod, house-made corn tortillas, cabbage, chipotle sour cream, pickled red onion, Spanish rice, pinto beans	15.99	<b>ALASKAN KING CRAB LEGS</b> 1 1/2-lbs, steamed, roasted garlic mashed, buttered asparagus	MKT
<b>MACADAMIA-CRUSTED ROCKFISH</b> Roasted garlic country mashed, buttered asparagus, lobster beurre blanc	26.49	<b>SOUTH AFRICAN LOBSTER TAIL</b> 10-oz cold water tail, steamed, roasted garlic mashed, buttered asparagus	MKT
<b>TIGER SHRIMP SCAMPI SPAGHETTI</b> Crushed garlic, white wine butter sauce, tarragon, cherry tomato, parsley	24.99	<b>AGED BALSAMIC GRILLED SALMON</b> Crispy fried Brussels sprouts, oranges, bacon, scallions, shaved red onion, Cotija cheese, fingerling potatoes	28.99



## TAPS Ocean Classics

<b>MISO-MARINATED CHILEAN SEA BASS</b> A TAPS legend. Japanese sushi rice, sautéed spinach, red, green & yellow pepper jam	39.99
<b>COLD HARBOR CIOPPINO</b> Calamari, Manila clams, Mediterranean mussels, shrimp, scallops, fresh fish, spicy marinara, sweet onions, garlic, red wine, fresh herbs, linguine	27.99
<b>DRUNKEN MAHI MAHI</b> Blackened, pan-seared with Spanish rice, crab tostadas, tomatillo-avocado salsa, Cotija cheese	28.99
<b>BREWER'S FISH &amp; CHIPS</b> Cream Ale battered fresh cod, garlic & parsley fries, tartar sauce	16.99

## Small Bites

### CHARCUTERIE

<b>JAMON IBERICO FERMIN</b> Pork, luscious, silky, rich	9.99
<b>MOLINARA SOPPRESSATA</b> Pork, garlic, black pepper	5.49
<b>OLLI TOSCANO SALAMI</b> Pork, fennel pollen, garlic	5.99
<b>CHORIZO PAMPLONA</b> Pork, paprika, smoky, spicy	5.49

### ARTISAN CHEESE

<b>MANCHEGO MAESE MIGUEL</b> (Sheep) 9 Month aged, sharp, nutty	5.49
<b>PRARIE BREEZE WHITE CHEDDAR</b> (Cow) Sharp, crumbly, silver medal	6.49
<b>SAINT ANDRE TRIPLE CREAM BRIE</b> (Cow) Luscious, creamy, buttery	6.49
<b>TRUFFLE TREMOR</b> (Goat) Truffle, creamy	6.49

## Sides

<b>WILD MUSHROOM &amp; TOMATO RISOTTO</b>	6.99
<b>FORAGED MUSHROOMS</b>	6.99
<b>CRISPY PANISSE CAKE</b>	6.99
<b>SAUTEED MARKET VEGETABLES</b>	6.99
<b>ROASTED GARLIC MASHED POTATOES</b>	6.99
<b>BRUSSELS SPROUTS, BACON &amp; CITRUS</b>	6.99
<b>MAC N' CHEESE</b>	6.99



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 mashed & fresh seasonal vegetables



<b>16-OZ RIBEYE</b>	36.99
<b>8-OZ FILET</b>	39.99
<b>8-OZ USDA PRIME TOP SIRLOIN</b>	26.49

<b>PETITE FILET TRIO</b> 3-oz filets prepared three ways: crab oscar, peppercorn brandy sauce, and shrimp scampi, roasted garlic mashed, buttered asparagus	39.99
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<b>SURF &amp; TURF</b> 8-oz filet & 10-oz South African tail, roasted garlic mashed, buttered asparagus	MKT
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<b>16-OZ GRILLED DOUBLE CUT PORK CHOP</b> USDA Prime aged, brown sugar brined, butternut squash, sauteed mushrooms, cipolini onions, Brussels sprouts, pomegranates, brown butter sauce	29.99
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<b>TAPS BURGER</b> Our proprietary blend of chuck, short rib & brisket. Dressed with cheddar, mayo, vine-ripened tomato, red onion, butter lettuce, toasted brioche bun	14.99
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<b>SMOKED 1/2 CHICKEN</b> Semi-boneless, lightly cherrywood smoked, pan roasted, house mac n' cheese, grilled broccolini	24.99
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### STEAK ENHANCEMENTS

<b>OSCAR STYLE</b> Lump crab meat, sauce bernaise	9.99
<b>BONE MARROW BUTTER</b> Bone marrow & herb compound butter	5.99
<b>MUSHROOM &amp; TRUFFLE BUTTER</b> Porcini, shiitake mushrooms, parsley	4.99

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