



LALLA grill OCEANSIDE



STARTERS

CLAM CHOWDER

cup 10 | bowl 18 | toasted bread bowl 22

CALAMARI

calamari steaks, chili flakes, italian parsley, garlic, lemon mustard sauce 19

LALLA STYLE CRAB CAKES

roasted corn and poblano sauce, topped with horseradish crème and chives 22

BLUE CHEESE STEAK BITES

bacon-wrapped blue cheese-stuffed hanger steak, honey mustard, balsamic reduction drizzle 20

AHI POKÉ CEVICHE*

ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons 21

FRESH MIYAGI OYSTERS*

dozen 40 | half dozen 22

COCONUT PRAWNS

orange marmalade, coconut rice, honey mustard dressing 20

LOBSTER NACHOS

house-made tortilla chips, lobster, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa 25

MOULES FRITES

mussels, white wine garlic lemon butter sauce, fresh herbs. french fries, citrus aioli 21



ORGANIC GREENS

(served with house-made dressing)

WEDGE SALAD WITH CHICKEN

blackened chicken, iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, blue cheese dressing 25

SUB prawns 33 | salmon 35

PISTACHIO CRUSTED CHICKEN SALAD

pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese, honey mustard dressing 25

MEDITERRANEAN SALMON SALAD

salmon, organic superfood mix, granny smith apple, butter lettuce, chopped egg, cucumber, cherry tomato, avocado, kalamata olives, feta, avocado apple cider vinaigrette 35

VALLEY GIRL

blackened chicken, salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado, avocado apple cider vinaigrette 26

CLASSIC CAESAR WITH PRAWNS

prawns, salinas valley romaine, shaved parmesan, focaccia crouton, tossed with caesar dressing 33

SUB chicken 25 | salmon 35

CRAB & SHRIMP LOUIE

dungeness crab, shrimp, heirloom tomato, hearts of palm, hard-boiled egg, avocado, asparagus, butter lettuce, cucumber, iceberg lettuce, louie dressing 37

FLATBREADS

MARGHERITA

san marzano tomato sauce, fresh mozzarella, tomato, fresh basil, olive oil, sea salt 22

CAPRESE

fresh mozzarella, arugula, heirloom tomato, fresh basil, balsamic reduction, black pepper, olive oil, sea salt 23

CHICKEN AVOCADO

san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino 25

BURGERS AND SANDWICHES

(served with choice of side)

CALIFORNIA CHICKEN SANDWICH

free-range chicken breast, bacon, avocado, jack cheese, mayo, lettuce, tomato, on a ciabatta roll 22

LOCAL SANDDAB SANDWICH

monterey bay sanddab, lemon butter, tartar sauce, ciabatta bread 28

CRAB & BACON MELT

sweet crab salad, bacon, avocado, tomato, cheddar cheese, local sourdough 24

LALLA CHEESE BURGER

with cheddar cheese on a brioche bun, lalla sauce, pickles, lettuce, tomato 25

LALLA BACON BURGER

with american & smoked cheddar, chipotle caramelized onions, bacon, on a brioche bun, lalla sauce, pickles, lettuce, tomato 28

CHOICE OF SIDES

french fries | sweet potato fries | mixed green salad | fire cracker fries 2 | clam chowder 5 | caesar salad 5

BURGER ADDITIONS

bacon 4 | avocado 3 | sautéed mushrooms 4 | sautéed onions 3 | fried egg 4

3 credit card limit per party | 1 check per party | corkage fee \$20 | cake cutting fee \$20 | water served upon request | A 20% service charge will be added to parties of 6 or more. This goes to our team to support wages and benefits and is not a gratuity

TACOS

(3 tacos served with black beans)

FISH TACOS

blackened fish, mango salsa, guacamole salsa, chipotle mayo, ranchero salsa, red cabbage, cilantro, onion 23

SHRIMP TACOS

cajun shrimp, chipotle mayo, diced onions, cilantro, guacamole salsa, ranchero salsa 23

ADD SIDE SALAD TO ANY

PASTA | ENTRÉE | STEAK

house 11 | caesar 13 | wedge 15

PASTAS

ALFREDO WITH BLACKENED CHICKEN

fettuccine, blackened chicken, parmesan, alfredo cream sauce 28 | with blackened prawns 32

FETTUCCHINE WITH PRAWNS & HALIBUT

prawns, halibut, pancetta, red onion, spinach, mascarpone white sauce 38

PRAWN SCAMPI

linguine, caper butter sauce, tomato, parsley, aged parmesan cheese 31

LINGUINE AND CLAMS

white wine clam sauce, garlic, lemon, clams, fresh herb 31

DIABOLO PASTA

linguini, blackened prawns, spicy pink sauce, artichoke, bell pepper, shallot, peas, parmesan cheese 32

PASTA AL LIMONE

linguini, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper 26 | with prawns 35

ENTRÉES

CHICKEN CUTLET

breaded pan-fried chicken breast, broccolini, garlic mashed potatoes 31

CEDAR PLANKED SALMON

salmon, garlic mashed potatoes, sautéed asparagus 35

FISH & CHIPS

beer battered, apple slaw, house-cut fries, alaskan cod 27

CRAB STUFFED SALMON

lemon caper sauce, garlic mashed potatoes, sautéed asparagus 37

LOCAL SANDDABS

lemon caper sauce, garlic mashed potatoes, broccolini, choice of grilled, blackened, or breaded 32

CIOPPINO

shrimp, mussels, clams, crab, fresh fish, roasted tomato broth 40

SEAFOOD RISOTTO WITH SCALLOPS

shrimp, crab, calamari, seared scallops, asparagus 43

MACADAMIA CRUSTED HALIBUT

garlic mashed potatoes, broccolini, beurre blanc 41

STEAKS

NEW YORK & BACON-WRAPPED PRAWNS

10oz prime steak, broccolini, choice of side 65

FILET MIGNON

8oz steak, asparagus, herb butter, choice of side 65

CHOICE OF SIDE

garlic mashed potatoes | potatoes with shiitake mushroom & parmesan

ADD TO ANY STEAK

blue cheese sauce 4 | sautéed mushrooms 4

BEVERAGES

ICED TEA 5

(add flavor 1)

peach | mango | raspberry | strawberry

LEMONADE 6

(add flavor 1)

peach | mango | raspberry | strawberry

DRIP COFFEE 5

regular or decaf

ESPRESSO

single 5 | double 6 | latte 6 | americano 5 | cappuccino 6

SOFT DRINKS 5

coke | diet coke | sprite | dr. pepper | fanta

ORGANIC HOT TEAS 4

english breakfast | chamomile | earl grey | jasmine

PINEAPPLE MULE

seedlip spice, pineapple gomme syrup, fever tree ginger beer, lime juice 11

THE NOJITO

lime, mint, agave, soda water 7

MAUI FIZZ

strawberry, pineapple, lemon, lime, soda water 7

COCO MELON FIZZ

watermelon, limeade, cream of coconut 7

ARNOLD PALMER

iced tea, lemonade 6

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. our kitchen offers products with all major allergens including but not limited to, tree nuts, peanuts, soy, dairy, eggs, seafood, and shellfish. while we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with but not limited to tree nuts, peanuts, soy, milk, egg, seafood, and shellfish allergies.