LALLA grill OCEANSIDE

STARTERS

CLAM CHOWDER
cup **11** | bowl **19** | toasted bread bowl **23**

CALAMARI
calamari steaks, chili flakes, italian parsley, garlic, lemon mustard sauce **20**

LALLA STYLE CRAB CAKES
roasted corn and poblano sauce, topped with horseradish créme and chives **23**

BLUE CHEESE STEAK BITES
bacon-wrapped blue cheese-stuffed hanger steak, honey mustard, balsamic reduction drizzle **21**

AHI POKÉ CEVICHE*
ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons **22**

FRESH MIYAGI OYSTERS*
dozen **40** | half dozen **22**

COCONUT PRAWNS
orange marmalade, coconut rice, honey mustard dressing **21**

SEAFOOD NACHOS
shrimp, crab, calamari, house-made tortilla chips, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa **33**
sub carne asada hanger steak

MOULES FRITES
mussels, white wine garlic lemon butter sauce, fresh herbs, french fries, citrus aioli **22**

ORGANIC GREENS
(served with house-made dressing)

WEDGE SALAD WITH PRAWNS
prawns, iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, blue cheese dressing **35**
sub steak **33** | salmon **38**

PISTACHIO CRUSTED CHICKEN SALAD
pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese, honey mustard dressing **28**

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 **36**

VALLEY GIRL
blackened chicken, salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado, avocado apple cider vinaigrette **28**
sub prawns **35** | salmon **37**

CLASSIC CAESAR WITH PRAWNS
prawns, salinas valley romaine, shaved parmesan, focaccia crouton, tossed with caesar dressing **33**
sub 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 **39**

FLATBREADS

CHICKEN AVOCADO
san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino **27**

PISTACHIO PESTO FLATBREAD
fresh mozzarella, pecorino, broccolini, shiitake mushroom, sun-dried tomato, shallots **27**

CAPRESE
fresh mozzarella, arugula, heirloom tomato, fresh basil, balsamic reduction, black pepper, olive oil, sea salt **25**

TACOS
(3 tacos served with black beans)

CARNE ASADA
hanger steak, hand-pressed corn tortilla, chipotle mayo, caramelized onions, cilantro, guacamole salsa **28**

SALMON TACOS
blackened salmon, hand-pressed corn tortilla, chipotle mayo, mango salsa, green cabbage slaw, guacamole salsa, ranchero salsa **28**

BURGERS
(served with french fries or choice for additional charge)

LALLA SMASH BURGER
wagyu beef patties, american cheese, chipotle caramelized onions, lalla sauce, artisanal sesame bun **25**
add bacon **4**

17 MILE DRIVE BURGER *(limited quantity)*
ribeye, ny prime, and skirt steak ground burger patty, chipotle caramelized onions, butter lettuce, heirloom tomato, artisanal sesame bun, lalla sauce, pickles, gruyere cheese *or* blue cheese spread **34**
(chef recommends medium rare)

CHOICE OF SIDES FOR ADDITIONAL CHARGE
rosemary garlic fries & citrus aioli **3** | clam chowder **5** | caesar salad **5**

3 credit card limit per party I 1 check per party I corkage fee $20 I cake cutting fee $20 I water served upon request I
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

ADD SIDE SALAD TO ANY

PASTA | **ENTRÉE** | **STEAK**

house **11** | caesar **13** | wedge **15**

PASTAS

ALFREDO WITH BLACKENED CHICKEN
fettuccine, blackened chicken, aged parmesan, alfredo cream sauce **30** | with blackened prawns **34**

FETTUCCINE WITH PRAWNS & COD
prawns, cod, pancetta, red onion, spinach, mascarpone white sauce **38**

PRAWN SCAMPI
linguine, caper butter sauce, tomato, parsley, aged parmesan cheese **32**

PISTACHIO PESTO SEAFOOD PASTA
creamy pesto sauce, prawn, shrimp, salmon, mussels, clams, calamari **38**

LINGUINE AND CLAMS
white wine clam sauce, garlic, lemon, clams, fresh herb **32**

DIAVOLO PASTA
linguini, blackened prawns, spicy pink sauce, artichoke, bell pepper, shallot, peas, aged parmesan **33**

PASTA AL LIMONE
linguini, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper **27** | 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 **37**

FISH & CHIPS
beer battered, apple slaw, house-cut fries, alaskan cod **27**

BLACKENED MAHI MAHI
sautéed garlic butter sauce, topped with lemon zest & parsley, garlic mashed potatoes, asparagus **38**

CRAB STUFFED SALMON
lemon caper sauce, garlic mashed potatoes, sautéed asparagus **39**

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 **50**

SEAFOOD RISOTTO
shrimp, crab, calamari, shallots, seared scallop, asparagus **43**

STEAKS

ARGENTINE STEAK
10oz skirt steak, chimichurri, broccolini, choice of side **50**

STEAK FRITES
10oz new york prime steak, rosemary garlic fries, citrus aioli **50**

NEW YORK & BACON-WRAPPED PRAWNS
10oz prime steak, broccolini, choice of side **65**

BONE-IN RIBEYE *(available weekends)*
12oz bone-in ribeye, asparagus, choice of side **68**

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.