

# LALLA GRILL OCEANSIDE

## thanksgiving menu

11. 27. 2025

### STARTERS

#### CLASSIC CAESAR SALAD

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

#### CLAM CHOWDER

clam, diced potato, carrot, cream

### ENTREES

#### PRIME RIB

12oz prime rib, loaded mashed potatoes, asparagus, horseradish cream

#### THANKSGIVING TURKEY | \$65

turkey, loaded mashed potatoes, stuffing, vegetables, cranberry sauce, gravy

#### ARGENTINE STEAK

10oz skirt steak,, loaded mashed potatoes, roasted brussels sprouts

#### CHICKEN CUTLET | \$65

breaded pan-fried chicken breast, broccolini, loaded mashed potatoes

#### MACADAMIA CRUSTED HALIBUT

loaded mashed potatoes, broccolini, beurre blanc

#### CRAB STUFFED SALMON

lemon caper sauce, loaded mashed potatoes, grilled asparagus

#### FETTUCCINE WITH PRAWNS & HALIBUT

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

#### NEW YORK & BACON-WRAPPED JUMBO PRAWNS

10oz prime steak, loaded mashed potatoes, broccolini

#### CIOPPINO

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

### DESSERT

#### KEY LIME CHEESECAKE

velvety key lime cheesecake, key lime zest, graham

#### CUSTARD BREAD PUDDING

select breads, crème anglaise, caramel

**\$80 PER PERSON**  
EXCLUDING TAX AND TIP

20% GRATUITY APPLIED TO PARTIES OF 6 OR MORE | 4 CREDIT CARD LIMIT PER PARTY | 1 CHECK PER PARTY | CORKAGE FEE \$25 | CAKE CUTTING FEE \$20 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.



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## *appetizer menu*

11. 27. 2025

### **FRESH OYSTERS**

blue point & miyagi

**dozen 40 | half dozen 22**

### **CALAMARI**

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

**19**

### **AHI POKÉ CEVICHE**

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

**19**

### **JUMBO COCONUT SHRIMP**

orange marmalade, honey mustard dressing

**20**

### **LALLA STYLE CRAB CAKES**

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

**22**

**(NOT INCLUDED IN PRIX FIXE MENU PRICE)**

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