



LALLA *grill* OCEANSIDE



TO START

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 cr me and chives **22**

BLUE CHEESE STEAK BITES

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

AHI POK  CEVICHE

ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons **19**

FRESH OYSTERS

blue point & miyagi
dozen **40** | half dozen **22**

JUMBO COCONUT SHRIMP

orange marmalade, honey mustard dressing **20**

SEAFOOD NACHOS

lobster, shrimp, crab, calamari, house-made tortilla chips, mexican rice, pickled jalape o, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa **33**

MOULES FRITES

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

ORGANIC GREENS

(served with house-made dressing)

CLASSIC CAESAR WITH PRAWNS

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

WEDGE SALAD WITH SKIRT STEAK

5oz steak, iceberg lettuce, blue cheese crumbles, bacon, roasted cherry tomatoes, blue cheese dressing **33**

CRAB LOUIE

dungeness crab, heirloom tomato, hearts of palm, hard-boiled egg, cucumber, avocado, asparagus, butter lettuce, iceberg lettuce, louie dressing **33**

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**

CHICKEN AVOCADO

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

THE BRUTUS

san marzano tomato sauce, mozzarella, house-made sausage, pepperoni, bacon, red onion, kalamata olive, oregano, topped with pecorino **25**

NEW YORK STEAK TACOS

7oz prime steak, poblano rajas, mexican spring onions, guacamole, radish, cilantro, salsa tatemada, pico de gallo **38**

LALLA BACON BURGER

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

RED ORGANIC QUINOA SALAD

blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, arugula, feta, raspberry vinaigrette **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**

SEAFOOD SALAD

seared ahi, organic greens tossed with shrimp, calamari, roasted potatoes, green olives, hearts of palm, cherry tomato, cucumbers, asparagus, tossed with raspberry vinaigrette **35**

FLATBREADS

CAPRESE

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

CHICKEN PESTO

house-made pesto, shitake & white mushrooms sundried tomatoes, spinach, mozzarella, topped with pecorino, red pepper flakes **25**

TACOS

(3 per order | served with hand pressed corn tortillas)

HALIBUT TACOS

fried halibut, chipotle aioli, cabbage slaw, mango salsa, cilantro lime olive oil **35**

BURGERS

(served with french fries or choice for additional charge)

17 MILE DRIVE BURGER *(limited quantity)*

filet mignon, ny prime, and skirt steak ground burger patty, chipotle caramelized onions, butter lettuce, heirloom tomato, potato bun, lalla sauce, pickles, gruyere cheese or blue cheese spread **32**
(chef recommends medium rare)

CHOICE OF SIDES FOR ADDITIONAL CHARGE

rosemary garlic fries & citrus aioli **3** | clam chowder **5** | caesar salad **5**

ADD TO ANY BURGER

bacon **4** | avocado **3** | saut ed shitake mushrooms **4** | grilled onions **2** | fried egg **3**

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 offer 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.



ADD SIDE SALAD TO ANY

PASTA | ENTRÉE | STEAK
house 11 | caesar 13 | wedge 15



PASTAS

ALFREDO WITH BLACKENED CHICKEN

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

FETTUCCINE WITH PRAWNS & HALIBUT

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

PESCATORE PASTA

linguine, red sauce with kalamata olives and capers, fresh fish, clams, mussels, baby shrimp, calamari rings, lemon zest, chives 38

BOLOGNESE

fettuccine, slow-cooked italian meat sauce 31

SHRIMP SCAMPI

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

CHICKEN CUTLET

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

GRILLED ARGENTINE CHICKEN

grilled chicken breast, chimichurri, broccolini, loaded mashed potato 31

CEDAR PLANKED SALMON

salmon, loaded mashed potatoes, grilled asparagus 35

JAMBALAYA

prawns, mussels, andouille sausage, rice, chorizo, chicken 38

LOBSTER & SHRIMP ENCHILADAS

shrimp and lobster, creamy tomatillo sauce, house-made corn tortilla, crema, black beans, mexican rice 29

BLACKENED MAHI MAHI

sautéed garlic butter sauce, topped with lemon zest & parsley, loaded mashed potatoes, asparagus 38

NEW YORK & BACON-WRAPPED JUMBO PRAWNS

10oz prime steak, loaded mashed potatoes, broccolini 65

ARGENTINE STEAK

10oz skirt steak, chimichurri, loaded mashed potatoes, roasted brussels sprouts 50

LINGUINE AND CLAMS

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

DIABOLO PASTA

linguini, shrimp, spicy pink sauce, artichoke, bell pepper, shallot, peas, aged parmesan cheese 32

PESTO PASTA WITH BLACKENED PRAWNS

spinach linguini, house-made pesto with sun-dried tomato 38

PASTA AL LIMONE

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

ENTRÉES

FISH & CHIPS

beer battered, apple slaw, house-cut fries, alaskan cod 26 | halibut 36

CRAB STUFFED SALMON

lemon caper sauce, loaded mashed potatoes, grilled asparagus 37

LOCAL SANDDABS

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

CIOPPINO

shrimp, mussels, clams, crab, fresh fish, roasted tomato broth 50

SEAFOOD RISOTTO WITH SCALLOPS

shrimp, crab, calamari, seared scallops, asparagus 38

MACADAMIA CRUSTED HALIBUT

loaded mashed potatoes, broccolini, beurre blanc 38

STEAKS

FILET MIGNON

8oz steak, asparagus, roasted potatoes, herb butter 65

STEAK FRITES

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

ADD TO ANY STEAK

blue cheese sauce 4 | sautéed shitake mushrooms 4

BEVERAGES

NON ALCOHOLIC

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

MOCKTAILS

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

VIRGIN PINA COLADA

pineapple juice, limeade, coconut cream, agave 8