



# 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 crème 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

lobster, shrimp, crab, calamari, house-made tortilla chips, pickled jalapeño, 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 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, cucumber, avocado, asparagus, butter lettuce, iceberg lettuce, louie dressing 39

## FLATBREADS

### CHICKEN AVOCADO

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

### CAPRESE

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

## BURGERS

(served with french fries or choice for additional charge)

### LALLA BACON BURGER

with american & smoked cheddar, chipotle caramelized onions, bacon, on a brioche bun, lalla sauce, pickles, lettuce, tomato 29

### 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 34  
*(chef recommends medium rare)*

## CHOICE OF SIDES FOR ADDITIONAL CHARGE

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

## BURGER ADDITIONS

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



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 & HALIBUT**  
prawns, halibut, pancetta, red onion, spinach,  
mascarpone white sauce 43

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

**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

**ARGENTINE STEAK**  
10oz skirt steak, chimichurri, roasted brussels sprouts,  
choice of side 50

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

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

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

**PASTA AL LIMONE**  
linguini, lemon cream sauce topped with lemon zest,  
freshly grated aged parmesan, black pepper 27 |  
with prawns 35

## ENTRÉES

**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 WITH SCALLOPS**  
shrimp, crab, calamari, shallots, seared scallops,  
asparagus 43

**MACADAMIA CRUSTED HALIBUT**  
garlic mashed potatoes, broccolini, beurre blanc 42

## 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.