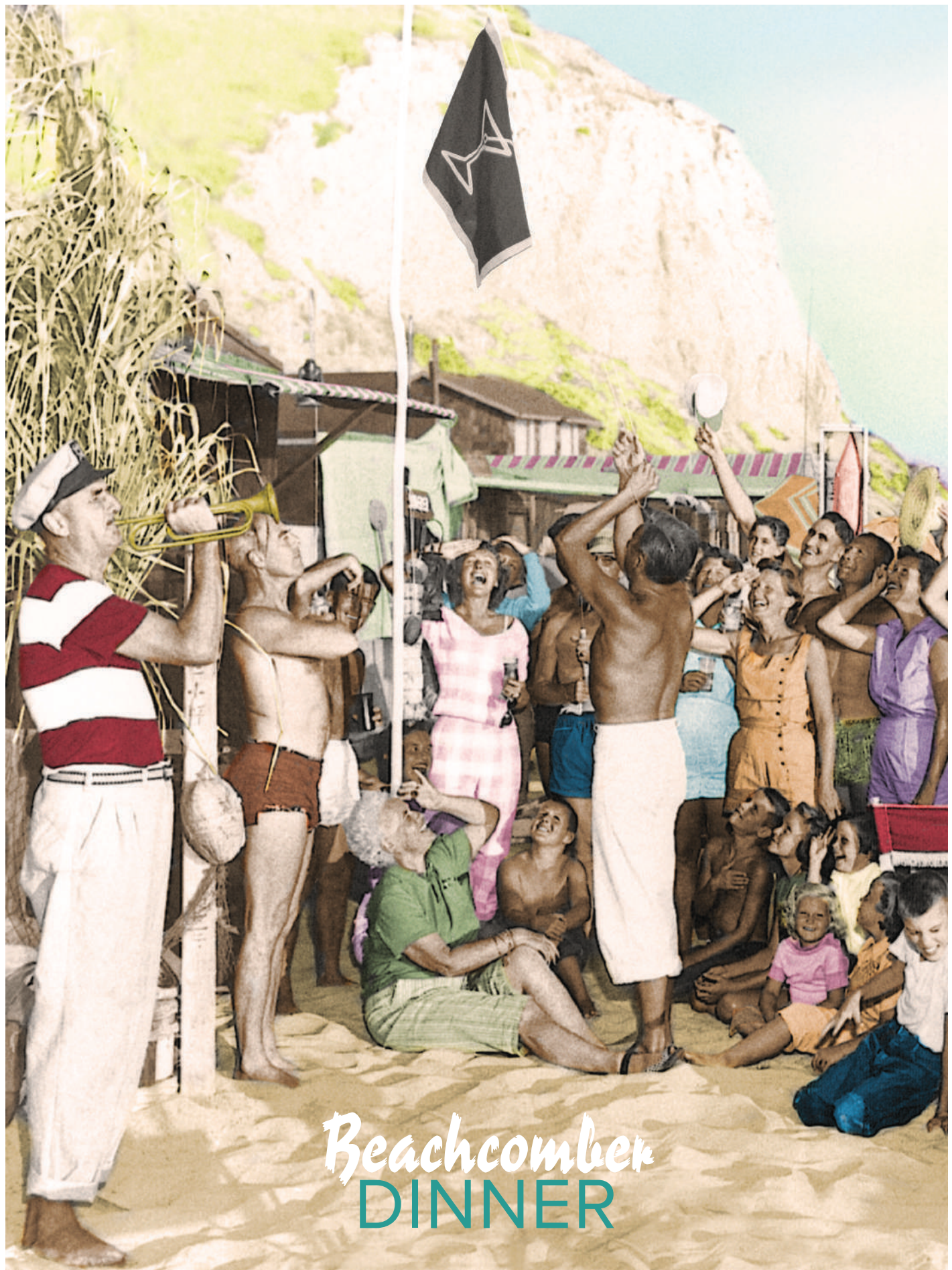




Beachcomber
DINNER

THE BIG JARS

BIG BAD BLOODY MARY*

VOTED "BEST IN OC" BY OC REGISTER!

Housemade Bloody Mary Mix • Deep Eddy Vodka
Crab Claw • Jumbo Shrimp • Fresh Vegetable Garden • 25

PIMM'S CUP

Pimm's No. 1 Cup • Gin • Lemonade
Sparkling Soda • Lemon • Strawberries
Cucumber • Orange • 23

MICHELADA

House-made Bloody Mary Mix • Mexican Beer
Chili Spiced Rim • 22

FRONT PORCH BLACKBERRY TEA

A SECRET PROHIBITION-STYLE ICED TEA

Citron Vodka • Blackberry Liqueur • Lemonade • Iced Tea • 23

WATERMELON MOJITO

Cruzan Rum • Cointreau • Fresh Watermelon Juice
Agave Lime Juice • Mint • 24

THE MARGARITAS

EL PRIMO

Patrón Silver • Grand Marnier • Fresh Citrus Juices • 19

THE REAL DEAL

El Tesoro Blanco Tequila • Lime Juice • Agave Nectar • 18
Make it Spicy for \$1

BLACKBERRY

Cazadores Reposado • Blackberry Liqueur
Real Agave Nectar • Lime • 18

PASSION FRUIT

El Tesoro Blanco Tequila • Elderflower Liqueur
Fresh Lime Juice • Passion Fruit Purée
Real Agave Nectar • 18

SPICY CUCUMBER

Blanco Tequila • Elderflower Liqueur • Agave Lime •
Jalapeno Purée • Muddled Cucumber • Tajin Spice • 18

THE MULES

THE MULE

Deep Eddy Vodka • Ginger Beer
Freshly Squeezed Limes • 17

THE SKINNY MULE

Vodka • Diet Ginger Beer • Freshly Squeezed Limes • 17

THE RUBY RED GRAPEFRUIT MULE

Deep Eddy Grapefruit Vodka • Ginger Beer
Freshly Squeezed Limes • 17

CORKAGE FEE • 25

THE MARTINIS

STRAWBERRY SUNSET

Citron Vodka • Fresh Strawberries • Cointreau
Freshly Squeezed Lemon • 18

CUCUMBER MIST

Citron Vodka • Lemonade
Freshly Muddled Cucumber • Mint • 18

CATALINA SUNSET

Citron Vodka • Lemonade • Blackberry Liqueur
Pineapple Juice • 18

NAUTI BUT NICE

Nauti Vodka • Elderflower Liqueur • Simple Syrup
Lemon Juice • Sparkling Wine • 18

THE COCKTAILS

THE BEACHCOMBER

OUR SIGNATURE TALL & COOL COCKTAIL

Cherry Cruzan Rum • Coconut Rum
Lemonade • Cranberry Juice • 18

THE SPRITZ

Vodka • Aperol • Fresh Lemonade • Soda
Lemon • Strawberries • 17

MAD MEN MANHATTAN

Maker's 46 • Classic Pomegranate Grenadine
Giuseppe B. Carpano Antica Formula Vermouth
Finished with a Crystal-Clear Ice Sphere • 24

SURFER HARD ICED LATTE

Licor 43 • Kahlúa • Espresso • Cream • Nutmeg
Cinnamon • 18

COCONUT MOJITO

Coconut Rum • Rum • Pineapple Juice • Mint • Lime
Pina Colada Mix • Agave Lime • 17

STRAWBERRY BASIL MOJITO

Rum • Fresh Strawberries • Basil • Mint
Fresh Lime Juice • 18

THE MOCKTAILS

PUCKER PUNCH

Passion Fruit Purée • Pineapple Juice
Fresh Agave Lime • Whipped Cream • Sprite • 12

BERRY BANG

Strawberries • Blueberries • Blackberries
Lemonade • Sprite • 12

LOCAL CRAFT BEERS

EVANS BREWING "THE CHANCLA" Mexican Lager • 9

NORTH COAST "RED SEAL ALE" Red Ale • 9

BEACHCOMBER'S "HONEY BLONDE ALE" • 9

GOLDEN ROAD "RIDE ON" • Hazy IPA • 9

EVANS BREWING "BEACH HAUS" • Pilsner • 9

WEBBS "SUPER CRISP" • Light Lager • 9

APPETIZERS

TINY AHI TACOS*

AN ORIGINAL BEACHCOMBER FAVORITE

Freshly Diced Ahi Tuna Asian Slaw
Sriracha Aioli • Crispy Wonton Tacos • 23

KUNG PAO CALAMARI*

Fried Calamari • Crispy Rice Noodles
Pea Shoot Sprouts • Roasted Cashews
Kung Pao Sauce • 23

GARLIC SHRIMP*

Sautéed Shrimp • Garlic Butter
Parmesan Cheese • Cherry Tomato • Basil
Toasted Ciabatta Bread • 23

MINI BRIOCHE LOBSTER ROLLS*

Butter Poached Maine Lobster
Tarragon Herb Aioli • Sesame Brioche Buns
Chives • 34

SEABASS CEVICHE

Fresh White Seabass • Avocado • Cucumber
Lime • Cilantro • Pickled Onions • Pico de Gallo
Corn Tortilla Chips • 28

KOBE BEEF MEATBALLS*

Kobe Meatballs • Tomato Basil Sauce
Parmesan Cheese • Ricotta Cheese
Grilled Ciabatta • 22

KOREAN STEAK SKEWERS*

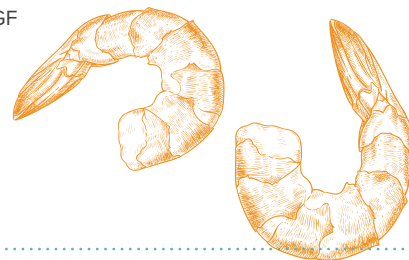
Tender Steak • Edamame Salad
Shishito Peppers • Coconut Peanut Sauce
Green Onions • 24

BUFFALO CHICKEN ROLLS*

Chicken Breast • Buffalo Sauce
Cheddar Cheese • Bleu Cheese • Micro Herbs
Avocado Cilantro Ranch Dressing
Drizzled with Hot Sauce • 20

CHAR GRILLED ARTICHOKEs

Steamed & Flame Grilled Artichokes
Lemon Aioli • 24 GF



SOUPS + SALADS

THE REAL DEAL CLAM CHOWDER

A CAVANAUGH FAMILY RECIPE
New England Style Chowder
Rich & Creamy Cup • 12 / Bowl • 15

ROASTED BUTTERNUT SQUASH SOUP

Creamy Roasted Butternut Squash
Roasted Pepitas • Pomegranate
Seeds • Chives • 15

THE CLASSIC WEDGE

Iceberg Lettuce • House-made Bleu Cheese Dressing
Bleu Cheese Crumbles • Applewood Bacon
Marinated Heirloom Tomatoes • Sweet Onions • 19 GF

LITTLE GEM SALAD

Gem Lettuce • Shaved Parmesan Cheese
Heirloom Tomato • Herbed Focaccia Breadcrumbs
Caesar Dressing • 19

PETITE DINNER SALAD

Baby Mixed Greens • Heirloom Cherry Tomatoes
Feta Cheese • Kalamata Olives • Carrots
Hot House Cucumber • Lemon Vinaigrette • 15 GF

A 3% adjustment is applied to guest checks paid by credit card. Guests paying by cash or debit card will not incur this charge.
Entrée split charge \$10.00 An 18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
While gluten-free menu options are available, The Beachcomber is not a gluten-free kitchen. Cross-contamination could occur and The Beachcomber is unable to guarantee that any item can be completely free of allergens.

DINNER ENTRÉES

SHRIMP PESTO PASTA*

Sautéed Pacific Jumbo Shrimp • Asparagus
Roasted Tomatoes • Arugula • Cavatappi Pasta
Basil Pesto • Parmesan Cheese • 35

PAN ROASTED CRAB STUFFED SALMON*

Pan Roasted Blue Crab Stuffed Salmon
Grilled Heirloom Bell Peppers • Baby Carrots
Roasted Brussel Sprouts • Baby Roasted Potatoes
Apple Cider Beurre Blanc • 36 GF

SESAME CRUSTED YELLOWFIN TUNA*

Pan Seared Yellowfin Tuna • Shimeji Mushrooms
Baby Corn • Baby Bok Choy • Steamed Rice
Frisse Salad • Miso Glaze • 40

FRUTTI DI MARE*

Seabass • Scallops • Shrimp • Calamari
Cherry Tomato • Spaghetti Pasta
Bouillabaisse Sauce • Chives
Grilled Ciabatta Bread • 48

PAN ROASTED DIVER SCALLOPS*

Diver Scallops • Passion Fruit Beurre Blanc
English Peas • Asparagus • Forbidden Rice
Risotto • Cherry Tomato • Pea Shoots • 48

MISO GLAZED BUTTERFISH*

Broiled Butterfish • Butternut Squash Purée
Pepitas • Sautéed Garlic Baby Spinach
Pomegranate Seeds • 48 GF

PAN FRIED DOVER SOLE*

Pan Fried Dover Sole • Mashed Potato
Lemon Caper Beurre Blanc • Haricot Vert • 33

GORGONZOLA FILET MIGNON*

Premium Prime Filet • Port Wine Reduction
Potato Purée • Asparagus • 67

BRAISED KOBE BEEF SHORT RIBS*

A BEACHCOMBER FAVORITE
Butternut Squash Ravioli • Parmesan Béchamel
Pecans • Wild Mixed Mushrooms • 46

CHICKEN SAUSAGE PASTA ALLA VODKA*

Italian Chicken Sausage • Cavatappi Pasta
Crispy Pancetta • Creamy San Marzano Tomato
Basil Vodka Sauce • Parmesan Cheese • 29

SEAFOOD POT PIE*

Lobster • Seabass • Scallops • Shrimp • Salmon
Brandy Lobster Sauce • Peas • Carrots • Onions
Celery • Baked Puff Pastry Top • 59

LEMON THYME ROASTED CHICKEN*

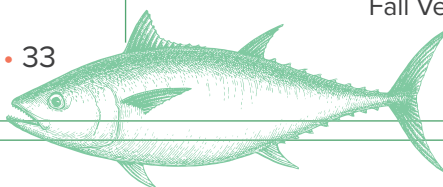
Pan Roasted Half Chicken • Celery Root Puree
Agave Glazed Carrots • Sherry Wine Sauce • 36

ROASTED SPAGHETTI SQUASH

Fresh Yellow Squash "Pasta" • Sautéed Garlic
Roasted Tomato Basil Coulis • Baby Spinach
Pepitas • Pomegranate Seeds • Basil • Raisins
Parmesan Cheese • 23 GF

SHAREABLE SIDES

Parmesan Roasted Sage Brussels Sprouts
Wild Mushroom & Truffle Mac • Asiago Gnocchi
Fall Vegetables • 12



We offer
Gluten Free
Bread & Pasta
Options
2.00

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AVAILABLE SPIRITS

VODKA

Belvedere
Ketel One
Absolut
Deep Eddy
Grey Goose
Nauti
Tito's

RUM

Bacardi
Lahaina Dark
Captain Morgan
Facundo Rum
Trader Vic's

GIN

Fords
Botanist
Hendricks
Boatyard

WHISKEY

Jameson
Jack Daniels
Marker's Mark
Maker's 46
Maker Mark Cellar
High West "A Midwinter Nights Dram"
Old Fitzgerald "11" years
High West Single Malt
Whistle Pig "6" years Bourbon
Whistle Pig "6" years Rye
Whistle Pig "10" years "Snout & Tail"
Whistle Pig "Small Batch" 10 years Rye

TEQUILA

Casamigos Blanco
Casamigos Anejo
Clase Azul Anejo
Clase Azul Reposado
Clase Azul Plata
Clase Azul Gold
Clase Azul Durango
Clase Azul Guerrero
Codigo 1530 Extra Anejo 14
Cincoro Anejo
Dulce Amargura Reposado
Don Juliio 1942
Grand Centenario Reposado
Mandala Reposado
Mandala Anejo
Mandala Extra Anejo
Patron El Alto
Patron Silver
Lalo

SCOTCH

Dewar's
Glenlivet
Glenfiddich "12" years
Bowmore "25" years
The Balvenie "12" years

COGNAC

D'USSE XO
1738



AFTER DINNER DRINKS

ESPRESSO MARTINI

Decadent Concoction of Stoli Vanilla
Ghirardelli Chocolate • Fresh Espresso • 17

MEXICAN COFFEE

Tequila • Kahlua • Coffee • 16

SURFER HARD ICED LATTE

Licor43 • Kahlua • Espresso • Cream
Nutmeg • Cinnamon • 18

B-52 COFFEE

Baileys • Kahlua • Grand Marnier • Coffee • 16

IRISH COFFEE

Irish Whiskey • Coffee • Cream • 16

ADULT ROOT BEER FLOAT

Vanilla Vodka • Amaretto • Splash of Root Beer
Poured over Vanilla Bean Ice Cream • 16

COFFEE DRINKS

Regular or Decaf Coffee • Latte • Mocha
Cappuccino • Espresso • Macchiato

PORT

Sandeman Old Tawny Port • 10 Year • 15

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