

LA COSTA

COASTAL KITCHEN & BAR · SEASIDE

TO START

Oysters on ice Half dozen, mignonette, lemon	18
Grilled octopus Smoked paprika, potato, olive	19
Ceviche of the day Fresh catch, lime, chili, corn	17
Garlic shrimp Chili butter, grilled bread	16

FROM THE GRILL

Whole catch of the day Wood-fired, herbs, lemon — for two	58
Harbor fish plate Seasonal vegetables, salsa verde	28
Salt-crusted sea bass Charred lemon, olive oil	32
Ribeye & chimichurri For the non-swimmers	36

TACOS

Baja fish Crispy, cabbage, chipotle crema	6
Grilled shrimp Salsa verde, pickled onion	7
Market vegetable Charred corn, avocado	6

SIDES

Grilled corn Lime, chili, cotija	8
Harbor salad Citrus, fennel, herbs	10
Salt potatoes Aioli	8

FROM THE BAR

House margarita Blanco tequila, lime, agave	13
Paloma de la Costa Grapefruit, sea salt	13
Coastal spritz Sparkling wine, citrus	12
Local draft beer Ask for today's tap	8
Glass of white Crisp, coastal, chilled	11

HAPPY HOUR · DAILY 3 – 6 PM

Half-price oysters By the piece	2
House margarita All afternoon	8
Draft beer Pint	5

DESSERT

Tres leches Toasted meringue	10
Flan de la casa Burnt caramel	9

