



THINGS WE SHARE

- Chili Spiced Chicken Swizzle Sticks**
Peanut, Chili, Cilantro with Sweet Thai Chili 'Cocktail' Sauce
- Calamari**
Buttermilk Crust, Tamari Citrus Soy
- Malibu Chilled Seafood Platter**
Carlsbad Oysters and Clams on Half Shell
Pacific Crab, Shrimp and Lobster Cocktail
Chipotle Cocktail, Horseradish, Cilantro Pesto
- Blue Streak Pier BBQ Baby Back Ribs**
Guava Habanero BBQ Sauce, Carrot and Spring Pea Slaw, Corn Muffin

APPETIZERS

- Yellow Tomato Gazpacho**
Cilantro Chili Sorbet, Santa Barbara Avocado, Tortilla Chips and Dips
- Santa Monica Chili**
Laughing Bird Shrimp, Baja Sea Scallops, Lump Crab,
Roasted Garlic, Fava Beans
- Steamed Pacific Blue Mussels**
Roasted Garlic, Saffron, Lemon Basil Broth

FROM THE GARDEN

- Farmer's Market Field Greens**
Grilled Pineapple, Toasted Macadamias, Snow Peas, Mandarins,
Strawberry Margarita Vinaigrette
- California Baby Arugula and Heirloom Tomato Salad**
Bocconcini Mozzarella, Kalamata Olives, Peppered Bowtie Pasta
Balsamic Vinaigrette
- Pacific King Crab and Butter Lettuce Salad**
Carpenteria Yellow Tomatoes, Cape Gooseberries, White Balsamic Dressing,
Tomato Basil Cashew Chips
- Young Spinach from Santa Maria with BBQ Pork**
Fresh Baby Spinach, Tender Roast Pork, San Joaquin Valley Apricot Chipotle Salsa,
Cornbread Croutons

CLASSIC COMFORTS

- Old Fashion Chicken Noodle Soup** 8
- Chilled Jumbo Shrimp Cocktail** 16
Chipotle Cocktail Sauce
- Thin Crust Pizza** 12
Marinara Sauce, Mozzarella
Sausage, Pepperoni, Mushrooms, Olives
- Chopped Caesar Salad, Focaccia Croutons** 7/13
Petit/Classic
With Grilled Chicken Breast 16
With Grilled Marinated Shrimp 20
- Our Own Half Pound Burger** 15
Brioche Bun, Choice of Cheese, Mushrooms, Bacon
- Oven Seared Natural Half Chicken** 28
Mashed Potatoes, Roasted Tomato

SIDES

- Grilled Asparagus, Spring Onions, Toasted Hazelnut Aioli** 9
- Coachella Valley Yellow and Green Squash Sautéed Provençal** 7
- Pacific Lobster Mashed Potatoes** 12
- Dungeness Crab and Creamed Imperial Valley Corn** 9
- Lemon Grass Infused Steamed Jasmine Rice** 7
- Truffle Cheese Fries** 8
- Tri-Colored Arroyo Grande String Beans, Roasted Garlic** 7

THE MAIN COURSE

- Grilled Shrimp Caesar Wrap** 16
Soft Lavash, Romaine Lettuce, Heirloom Tomato, Caesar Dressing,
Garlic Parmesan Fries
- Vegan Tomato Fettuccine Parsnip Alfredo** 15 26
Artichokes, Asparagus, Mushrooms, Sun Dried Tomato Ragout,
Roasted Garlic Parsnip Alfredo
- Imperial Valley Corn and Pimento Ravioli** 28
Sonoma Goat Cheese, Provençal Slaw
Roasted Red Pepper Parmesan Butter Sauce
- Venice Beach Macaroni and Cheese** 19 26
Chipotle Chicken, Peppers and Onion, Fiscalini Cheddar Gratin
- Pacific Seafarer's Tropical BBQ Chicken and Sausage** 29 29
Pomegranate Sausage, Grilled Chicken Breast, Jasmine Rice
Pineapple, Papaya, Kiwi, Avocado Glaze
- Tiger Shrimps Grilled with Tarragon and Fennel Pollen** 38 38
Lobster Infused Risotto, Sweet Corn and Garden Peas
- Caramelized Mano de Leon Sea Scallops** 32 32
Yukon Gold Whipped Potatoes, Poached Asparagus, Browned Butter Caper Sauce
- Lobster Lasagna** 14 34
Silky Pasta Sheets, Lobster and Mushroom Fricassee, Vanilla Vermouth
Asparagus Slaw
- California Vineyard Smoked Beef Tenderloin** 38 38
Cold Smoked with Hint of the Vine, Caramelized Onion, Cognac Glaze,
Artichoke Chips, Black Barley Pilaf

SIMPLY GRILLED

- Local Halibut** 27
- Pacific Salmon** 25
- California Local Sea Bass** 28
- 14 oz. Prime New York Steak** 49
- Surfer's BBQ Medley** 46

SELECT THE SAUCE AND SIDE DISH OF YOUR CHOICE

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|--------------------------------------|----------------------------------|
| Chardonnay Yuzu Butter | Persimmon Ginger Nage |
| Cashew Garlic Scallion Tahini | Watermelon, Young Coconut Sambal |
| Carpenteria Yellow Tomato Wasabi BBQ | Artichoke Roasted Pepper Ragout |
| Pomegranate Port Reduction | Green Peppercorn Cognac |

DESSERTS

- California Artisanal Cheese and Fruit Platter** 16
- Peaches N' Crème Brûlée** 9
- Fireside S'Mores** 9
Graham Cracker Crust, Burnt Mallow, Warm Chocolate
- "Split"** 9
Caramelized Banana, Brownie, Chocolate Ice Cream, Berries
- Four Layer Double Chocolate Cake** 9
- Banana Mango Fritters** 9
Coconut Ice Cream, Ginger Syrup, Macadamia Crisp
- New York Style Baked Cheesecake, Fruit Compote Sampler** 9
- Lemon Passion Fruit Tart** 9
Chocolate Toasted Almond Crust, Guava Meringue
- Macaroon Ice Cream Sandwich** 9
Strawberry Frozen Yogurt

THE LOEWS SANTA MONICA BEACH HOTEL IS PROUD TO PARTNER WITH AND SUPPORT THE FOLLOWING LOCAL FARMERS AND ARTISANS: FITZGERALD FARMS, TUTTI FRUTTI FARMS, CARLSBAD AQUA FARMS, JODI MARONI SAUSAGE.