

OPAH

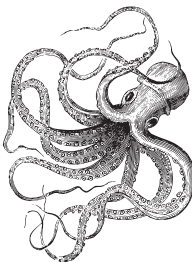
seafood + grill

COASTAL CUISINE *and* CRAFTED COCKTAILS

Latitude: N. 33°

Longitude: W. 117°

RAW BAR



Oysters (3)
lemon vodka granita
9

Spicy Big Eye Tuna Tartare
papaya/avocado/ponzu
16

Shrimp Ceviche
cucumber/pickled onion/citrus
15

N.Y. Carpaccio
truffle aioli/shaved parmesan
17

for starters

Bacon Wrapped Dates 9
almonds/brown sugar-balsamic

Calamari + Shishito Peppers 16
remoulade/charred lemon

Brussels Sprouts + Bacon 12
pressed lime/braised bacon/honey

Coconut Shrimp 16
pineapple salsa/sweet chili sauce

Ginger Chicken Meatballs 14
pickled cucumbers/ginger/thai peanut sauce

Sweet Potato Tower 13
chipotle ranch dressing

Wonton Shrimp Nachos 17
papaya/black beans/sour cream/guacamole

soups

New England Clam Chowder
7 cup / 10 crock

Maui Onion Soup
6 cup / 9 crock

MUSSELS

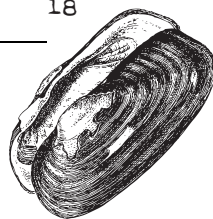
1lb. prince edward island mussels 18

Provençale
leeks/tomato/herbs/white wine

Scampi
lemon/tomato/capers/garlic butter

Red Curry + Coconut
coconut milk/basil/jardinière vegetables

*Add Fries +3



field greens

Mixed Baby Field Greens 9
gorgonzola/tomato/apple
pine nuts/balsamic vinaigrette

Caesar 10
polenta croutons/shaved parmesan

Organic Baby Kale 13
citrus/dried cranberries/toasted almonds
goat cheese/pickled onions/lemon vinaigrette

The Wedge 14
bacon/red onion/gorgonzola/cherry tomatoes
buttermilk blue cheese dressing

Lamb Chops 21
mustard rub/romaine/cucumber/tomato
kalamata olives/feta/lemon vinaigrette

Candied Salmon Salad 21
mango vegetable slaw/walnuts
dried cranberries/goat cheese

Chopped Seafood Salad 21
shrimp/crab/tomato/avocado/egg/gorgonzola
bacon/chipotle ranch

sandwiches

choice of: shoestring fries,
seasonal vegetables or quinoa salad

Chili Lime Grilled Chicken 14
havarti/bacon/guacamole/chili-lime aioli

Prime Rib Dip 19
gruyère/caramelized onions/au jus

House Veggie Burger 14
spinach/tomato/basil aioli

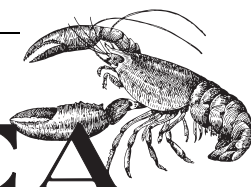
Standard Burger 15
brioche bun/lettuce/red onion/tomato

Blackened Ahi 18
ginger slaw/wasabi aioli

Chipotle BBQ Pulled Chicken 14
creamy slaw/sweet pickles

by

SEA



Fish n' Chips 21
beer battered halibut/shoestring fries
vegetable slaw/remoulade

Shrimp n' Grits 25
stewed vegetables/chorizo

Cedar Planked Salmon 26
thai chili/sugar snap peas + macadamia nuts

Opah 27
jardinière vegetables/coconut jasmine rice/leek velouté

Day Boat Scallops 28
sweet corn risotto/braised bacon/tomatoes

Gioppino 36
maine lobster/shrimp/mussels/fish/calamari
stewed vegetable tomato broth

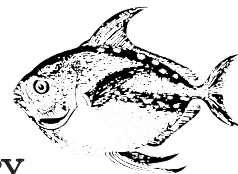
by land

Sugar Cane Tenderloin Skewers 26
coconut jasmine rice/mango vegetable slaw/ponzu

Maple Brined Pork Chop 29
soft polenta/brussels sprouts + bacon

1855 New York Strip Steak 32
blistered shishito peppers/fingerling potatoes
chimichurri

Filet Mignon 39
red wine gorgonzola butter/potato purée
sweet fried onions



THE STORY


The opah moonfish was once
viewed as good luck when
caught by old - time fishermen
and often given away as
a gesture of goodwill.

Chef/Owner
MARC COHEN

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

BEER

orange county's largest local brewery
towne park is a featured draft partner
of Opah seafood + grill



American Lager

Belgian "White Ale"

Amber Ale

Opah I.P.A.

7

Stella Artois 7
pilsner - belgium

Samuel Smith's 9
organic lager - united kingdom

Bud Light 6
st. louis, mo

Modelo Especial 6
mexico

Kona Brewing Co. 6
"longboard lager" - kailua-kona, hi

Lost Coast Brewery 7
"blue star wheat" - eureka, ca

Refuge Brewery 7
"blood orange wit" - temecula, ca

Ballast Point 7
pale ale - san diego, ca

Bear Republic "Racer 5" IPA 7
india pale ale - escondido, ca

Maui Brewing Company 7
coconut porter - kihei, hi

non-alcoholic bottles

Waialua Sodaworks 5
pineapple soda - waialua, hi

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root beer - waialua, hi

Voss 7
artesian still water (800ml) - norway

Voss 7
sparkling water (800ml) - norway

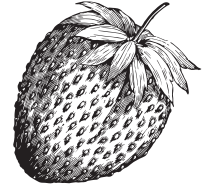
St. Pauli Girl 5
non-alcoholic lager - bremen, germany

sparkling cocktails

Blackberry Sparkler 9
*nolet's silver gin/creme de mûre
fresh lemon/prosecco*

Positano 9
aperol italian aperitif/grapefruit/prosecco

Strawberry Ginger Kiss 10
canton ginger liqueur/strawberry purée/prosecco



handcrafted cocktails 12

Blackberry Sage Old Fashioned
*muddled blackberries/peychaud bitters
bulleit bourbon/sage scented simple syrup*

Moscow Mule
*russian standard vodka
housemade ginger beer/fresh lime
(steal the copper mug for 20)*

Cucumber Collins
cucumber vodka/sugar/lemon/soda

Plantation Pineapple Cooler
*kōloa hawaiian white rum/fresh lime
coconut/elemakule tiki bitters
stiggins' fancy pineapple rum float*

Jungle Bird
*mt. gay eclipse rum/aperol liqueur
pineapple/lime/orange oil*

Skinny Margarita
*sauza "blue" tequila/agave/fresh lime
(add grand marnier +2)*

THE royal mai tai 15



*sailor jerry's spiced rum
cherry vanilla purée/tropical juices
whaler's dark rum float*

signature martinis 13

House Infused Mango Martini
vodka/fresh mango/that's it

Anjou Pear
*pear vodka/elderflower liqueur
ruby red grapefruit juice/lemon*

Blood Orange Blossom
*nolet's silver gin/aperol
blood orange purée*

Cherry Rye Manhattan
*george dickel rye/sweet vermouth
luxardo cherry syrup*

Hemingway Daquiri
*havana club white rum/fresh grapefruit
maraschino liqueur/lime/simple syrup*

Blackberry + Pomegranate
*smirnoff citrus vodka/pomegranate juice
triple sec/simple syrup*

Clockwork Orange
*buffalo trace straight kentucky bourbon
lillet blanc/amaro montenegro/orange oil*

mojitos 13

(traditional, blueberry + coconut
strawberry, blackberry + mango)



*flor de caña nicaraguan light rum
fresh mint/sugar/soda water spritz*