

OPAH

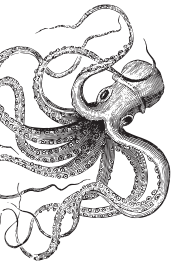
seafood + grill

COASTAL CUISINE *and* CRAFTED COCKTAILS

Latitude: N. 33°
Longitude: W. 117°

RAW BAR

for starters



Oysters (3)
lemon vodka granita
11

Spicy Big Eye Tuna Tartare
papaya/avocado/ponzu
17

Shrimp Ceviche
cucumber/pickled onion/citrus
16

N.Y. Carpaccio
truffle aioli/shaved parmesean
17

field greens

Mixed Baby Field Greens 11
gorgonzola/tomato/apple
pine nuts/balsamic vinaigrette

Caesar 11
polenta croutons/shaved parmesan

Organic Baby Kale 15
citrus/dried cranberries/toasted almonds
goat cheese/pickled onions/lemon vinaigrette

The Wedge 16
bacon/red onion/gorgonzola/cherry tomatoes
buttermilk blue cheese dressing

Lamb Chops 23
mustard rub/romaine/cucumber/tomato
kalamata olives/feta/lemon vinaigrette

Candied Salmon Salad 23
mango vegetable slaw/walnuts
dried cranberries/goat cheese

Chopped Seafood Salad 22
shrimp/crab/tomato/avocado/egg/gorgonzola
bacon/chipotle ranch

sandwiches

choice of: shoestring fries,
seasonal vegetables or quinoa salad

Chili Lime Grilled Chicken 16
havarti/bacon/guacamole/chili-lime aioli

Prime Rib Dip 21
gruyère/caramelized onions/au jus

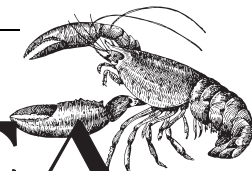
House Veggie Burger 16
spinach/tomato/basil aioli

Standard Burger 16
brioche bun/lettuce/red onion/tomato

Blackened Ahi 19
ginger slaw/wasabi aioli

Chipotle BBQ Pulled Chicken 16
creamy slaw/sweet pickles

by SEA



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

Shrimp n' Grits 26
stewed vegetables/chorizo

Cedar Planked Salmon 28
sugar snap peas + macadamia nuts

Opah 29
ginger jardinère vegetables/coconut jasmine rice
leek velouté

Day Boat Scallops 30
sweet corn risotto/braised bacon/tomatoes

Cioppino 42
maine lobster/shrimp/mussels/fish/calamari
stewed vegetable tomato broth

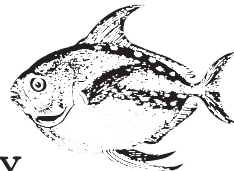
by land

Sugar Cane Tenderloin Skewers 27
coconut jasmine rice/mango vegetable slaw/ponzu

Maple Brined Pork Chop 30
soft polenta/brussels sprouts + bacon

1855 New York Strip Steak 36
blistered shishito peppers/fingerling potatoes
chimichurri

Filet Mignon 42
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.



Bacon Wrapped Dates 9
almonds/brown sugar-balsamic

Calamari + Shishito Peppers 17
remoulade/charred lemon

Brussels Sprouts + Bacon 13
pressed lime/braised bacon/honey

Coconut Shrimp 18
pineapple salsa/sweet chili sauce

Ginger Chicken Meatballs 15
pickled cucumbers/ginger/thai peanut sauce

Sweet Potato Tower 14
chipotle ranch dressing

Wonton Shrimp Nachos 18
papaya/black beans/sour cream/guacamole

soups

New England Clam Chowder
7 cup / 10 crock

Maui Onion Soup
7 cup / 10 crock

MUSSELS

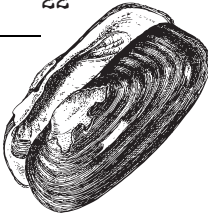
1lb. prince edward island mussels 22

Provençale
leeks/tomato/herbs/white wine

Scampi
lemon/tomato/capers/garlic butter

Red Curry + Coconut
coconut milk/basil/jardinière vegetables

*Add Fries +3



Chef/Owner
MARC COHEN

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

Mexican Lager

Belgian "White Ale"

Amber Ale

Opah I.P.A.

8

Stella Artois 7
pilsner - belgium

Samuel Smith's 9
organic lager - united kingdom

Bud Light 6
st. louis, mo

Modelo Especial 7
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

Pineapple Soda 5

Rootbeer 5

Voss (800ml) 8
artesian still water - norway

Voss (800ml) 8
sparkling water - norway

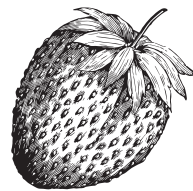
St. Pauli Girl 5
non-alcoholic lager - bremen, germany

sparkling cocktails 11

Blackberry Sparkler
nolet's silver gin/crème de mûre
fresh lemon/prosecco

Positano
aperol italian aperitif/grapefruit/prosecco

Strawberry Ginger Kiss
canton ginger liqueur/strawberry purée/prosecco



handcrafted cocktails 14

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 16



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

signature martinis 15

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



mojitros 15

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

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