

OPAH

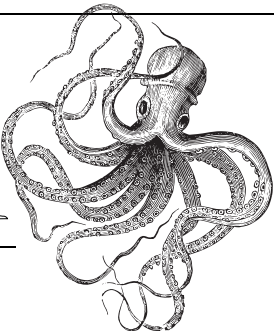
seafood + grill

COASTAL CUISINE *and* CRAFTED COCKTAILS

Latitude: N. 33°

Longitude: W. 117°

RAW BAR



Oysters (3) 11
lemon vodka granita

Spicy Big Eye Tuna Tartare 17
papaya/avocado/ponzu

Shrimp Ceviche 16
cucumber/pickled onion/citrus

N.Y. Carpaccio 17
truffle aioli/shaved parmesan

for starters

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

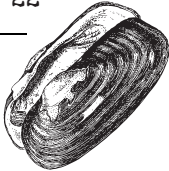
Ginger Chicken Meatballs 15
pickled cucumbers/ginger/thai peanut sauce

Sweet Potato Tower 14
chipotle ranch dressing

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

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

soups & field greens

New England Clam Chowder
7 cup / 10 crock

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

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

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

Maui Onion Soup
7 cup / 10 crock

Caesar 11
polenta croutons/shaved parmesan

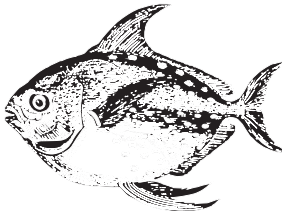
Lamb Chops 23
mustard rub/romaine/cucumber/tomato
kalamata olives/feta/lemon vinaigrette

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

*Salad Additions

ponzu grilled chicken +5	grilled salmon +12
lemon grilled shrimp +8	blackened ahi +14
sugar cane tenderloin +12	calamari +8

from the GRILL



Salmon 23.95
tomato caper relish/lemon beurre blanc

Opah 26.95
pineapple chutney/ponzu

Ahi (Seared Rare) 24.95
mango vegetable slaw/chili oil

Mahi Mahi 25.95
papaya salsa/roasted tomato butter

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

Blackened Ahi 19
ginger slaw/wasabi aioli

Chipotle BBQ Pulled Chicken 16
creamy slaw/sweet pickles

*Sides

broccolini	snap peas + macadamian nuts
shoestring fries	brussels sprouts + bacon
potato purée	red wine mushrooms
sweet corn risotto	coconut jasmine rice
quinoa salad	

the plates

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

Shrimp n’ Grits 26
stewed vegetables/chorizo

Sugar Cane Tenderloin Skewers 27
mango slaw/coconut jasmine rice

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

Hand-Pressed Customized Burger 16

house blend of angus chuck, sirloin and short rib
brioche bun/lettuce/red onion/tomato
choice of sauce + side

Sauces

1000 island
truffle aioli
chipotle bbq
*additional sauces .50

Sides

shoestring fries
seasonal vegetables
caesar salad/field greens
quiona salad

Additions +2

sautéed mushrooms	gruyère
caramelized onions	fried egg
gorgonzola	bacon
cheddar	avocado



BEER

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

TOWNE PARK
- BREW CO. -

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

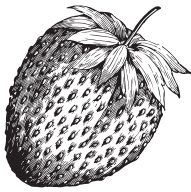
St. Pauli Girl 5
non-alcoholic lager - bremen, germany

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*



mojitos 15

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

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