

StrandBar

DINNER

Sunrise 5:47 am | Sunset: 8:08 pm

sea

served over crushed ice with house sauces and fresh lemon

Seafood Tower 135.

1/2 lobster, oysters, jumbo shrimp
Ceviche, scallop crudo, snow crab claws

fresh oysters - chef's selection

a la carte 4.
half dozen 24.
full dozen 39.

shrimp cocktail 22.

4 Tiger shrimp, horseradish cocktail sauce, lemon

chef's ceviche 24.

daily fresh selection, crispy tortilla chips

Yellowtail crudo 23.

avocado, tomato seed vinaigrette, Red Alaea sea salt
pickled red onions

appetizers

buttermilk Parker House roll 7.

whipped sweet cream butter, fleur de sel

chef's board

artisan cheese & charcuterie (2+2) 32.

served with wood-fired rustic country white bread, fruit & nut bread
seasonal preserves, gherkins, TSH spiced nut

Tempura soft shell crabs 32. *limited availability

Forbidden rice, spiced tomato sauce

grilled Spanish octopus 26.

potato confit, aji amarillo aioli, mustard greens
Chimichurri, crispy Choclo

Tagliatelle primavera 20.

roasted fennel, broccolini, basil, pine nuts
Parmigiano, cherry tomatoes

potato gnocchi & Italian sausage 20.

Broccoli di Ciccio, chili flakes, Parmigiano

rigatoni Bolognese 21.

San Marzano tomatoes, basil, Parmigiano

wood-fired pizzas

margherita 20.

pomodoro sauce, mozzarella, basil, garlic

artichoke 20.

leek fondue, Parmigiano, Fontina, olives, lemon zest

pepperoni 21.

pepperoni, pomodoro sauce, mozzarella

prosciutto 21.

burrata, arugula, mozzarella, balsamic

farms

chili-spiced avocado 20.

Napa cabbage, jicama, Cotija, crème fraîche
crispy quinoa, chili lime vinaigrette

Caesar salad 19.

Sweet Gem lettuce, parmesan, sourdough wafers

Regier Family Farm peach salad 'panzanella' 19.

goat cheese, olive oil cake, fennel
sunflower brittle, basil

beet and plum salad 19.

pistachio vinaigrette, lime, mint

burrata and rhubarb 19.

purslane, mint, chili, sourdough

early summer zucchini soup 14.

zucchini, basil, pumpkin seed pepian

California style hummus 18.

avocado tahini, red peppers, cilantro, house-made Naan bread

wood-fired Brussels sprouts 14.

black garlic aioli

mains

Ora King salmon 34.

summer toy box squash, lemon cucumber,
tempura zucchini blossoms, agretti, miso vinaigrette

Alaskan halibut 39.

farmers market beans, "oyster chowder" broth
bacon, oyster crackers

pan-seared Branzino 46.

black truffle risotto, Hon Shimeji mushrooms
English pea nage, crispy leeks

New Bedford scallops 39.

'everything crispy' rice, garlic, shallots, Espelette
ponzu glazed Snow Peas, lemon beurre blanc

vegan Sichuan pepper roasted sweet potato 30.

Shiitake dashi, daikon, young collard greens

roasted Mary's half chicken 34.

Peruvian seasoning, crisp marble potatoes
celery-buttermilk sauce, Shishito peppers

roasted duck breast 38.

confit leg, farro, rhubarb, pickled ramps, hazelnut vinaigrette

braised short ribs 34.

creamy polenta, grilled asparagus, Bordelaise, pickled onions

prime Rib Eye medallion 49.

Gorgonzola fondue, green garlic vinaigrette, potato confit

grilled Angus filet of beef 65.

potato purée, wild mushrooms, pea tendrils
herbed truffle butter

hand-cut frites 12.

house-blanchd Russet potatoes in beef tallow
served with garlic aioli, roasted tomato ketchup

HAND-CRAFTED COCKTAILS 16.

The Strand House margarita

tequila, triple sec, agave, orange, lemon, lime, citrus sea salt rim
*try our smokey version, made with mezcal

ivy maid

vodka, lime, house-made simple, Persian cucumber, mint

Paloma de la Bestia

tequila, San Pellegrino 'pompelmo', agave
grapefruit 'meat', lime, TSH grapefruit salt

Strand-gria

red wine, blood orange, strawberry, lime, Spanish brandy, mint

margarita las perlas

tequila, Fresno chili, cucumber, cilantro
lime, Cointreau, agave, chili salt rim
*try our smokey version, made with mezcal

the poacher

bourbon, Luxardo Maraschino, Carpano Antica, orange bitters

winged warrior

vodka, lime, simple, mint, simple, Red Bull Watermelon

Heat of Passion

mezcal, pamplemousse, passionfruit, pineapple, jalapeno, lime, agave

Empress

butterfly pea flower infused gin, egg white, Luxardo Maraschino, lemon

Summer Garden Mule

tito's vodka, aperol, strawberry, basil, lemon, agave, ginger beer

Yellow Peach Old Fashioned

bourbon, yellow peach, rhubarb bitters, turbinado bitters

BEER ON DRAFT

Michelob Ultra
Stella Artois
Elysian Brewing Co. Space Dust IPA
Golden Road Brewing Co. Mango Cart Wheat Ale
Buzzrock Czech Pilsner
Clayton Kershaw's Wicked Curve Wheat Ale
Buzzrock Hazy IPA
George Lopez Brewing Co. Naranja Cream Ale
LA Ale Works Shuffle Belgian Blonde

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Executive Chef **Craig Hopson**

BEER BOTTLES/CANS

Michelob Ultra Organic Seltzers
Flavors: Cucumber Lime, Spicy Pineapple, Peach Pear
Michelob Ultra
Two Towns Pineapple Cider
Corona
Heineken
Guinness Pub Draught
Red Bridge Gluten Free Lager
Beck's N/A
Athletic Run Wild IPA N/A

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Director of Beverage Program **Makala Meyer**

Managing Partner **Michael Morrisette**

   @strandhousemb

featured wines by the glass			wine by the bottle 75.					
2019 Robert Foley Chardonnay, Napa Valley White peach, star jasmine and gardenia aromas mingle with a trace of vanilla in this lightly oaked, Chablis style wine. 20. GL / 75. BTL			Schramsberg ‘Blanc de Blancs’ Mar de Frades Kinero ‘Rustler’, James Berry Vineyard Domaine Quenard Illumination Livio Felluga, Collio Bench Jordan Keenan Paul Hobbs ‘Crossbarn’ Staglin Family Estate ‘Salus’ Louis Latour ‘Mercurey Rouge’ Domaine Quenard ‘La Sauvage’ Westwood ‘Legend’ Comstock Luigi Bosca ‘D.O.C.’ Daou Reserve Monticello Vineyards ‘Jefferson Cuvée’ Paul Hobbs ‘Crossbarn’ Peju Vindicated			2017, Brut, Calistoga 2019, Albariño, Rías Baixas 2016, Roussanne, Paso Robles 2017, Chignin, France 2017, Sauvignon Blanc, California 2018, Sauvignon Blanc, Italy 2017, Chardonnay, Sonoma County 2017, Chardonnay, Russian River 2017, Chardonnay, Spring Mountain 2017 Chardonnay, Sonoma Coast 2019, Chardonnay, Napa Valley 2015, Pinot Noir, Burgundy 2017, Mondeuse, France 2016, Red Wine, Sonoma County 2014, Zinfandel, Dry Creek Valley 2018, Malbec, Argentina 2018, Cabernet, Paso Robles 2016, Cabernet, Napa Valley 2016, Cabernet, Napa Valley 2016, Cabernet, Napa Valley		
2017 Chateau L’Orangerie Bordeaux Superieur, France Aromas of mature dark cherry and plum with faint spice notes are expressed in this medium bodied, Merlot led Bordeaux. 16. GL / 59. BTL								
wine by the glass / bottle								
sparkling wine/champagne			GL/ BTL					
La Marca Prosecco			N.V., Italy			15./55.		
Mumm Brut Prestige			N.V., Napa Valley			16./59.		
J. Cuvée Rosé			N.V., Russian River			19./71.		
G.H. Mumm ‘Cordon Rouge’ Brut			N.V., Champagne			22./83.		
sauvignon blanc								
Starborough			2020, New Zealand			15./55.		
Comstock			2018, Dry Creek Valley			17./63.		
Domaine Fournier, Sancerre			2018, Loire Valley			22./83.		
chardonnay								
Lapostolle ‘Grand Selection’			2017, Chile			15./55.		
Napa Cellars			2018, Napa Valley			16./59.		
Grgich Hills Estate			2018, Napa Valley			21./79.		
Rombauer			2019, Carneros			26./99.		
other whites								
Schiopetto, Pinot Grigio			2018, Italy			15./55.		
Villa Pozzi, Moscato			2017, Italy			15./55.		
Kinero ‘Alice’, Grenache Blanc			2018, Paso Robles			18./67.		
Trimbach, Riesling			2017, Alsace			18./67.		
rosé								
Etude			2018, Santa Barbara			15./55.		
Daou ‘Discovery’			2020, Paso Robles			17./63.		
Fleur de Mer			2019, Provence			18./67.		
pinot noir								
Z. Alexander Brown ‘Uncaged’			2018, California			15./55.		
Cristom ‘Mt. Jefferson Cuvee’			2018, Willamette Valley			18./67.		
Belle Glos ‘Clark & Telephone’			2018, Sta. Maria Valley			22./83.		
cabernet sauvignon								
Lapostolle ‘Grand Selection’			2017, Chile			15./55.		
Joel Gott ‘815’			2018, California			16./59.		
B Wise ‘Trios’			2018, Moon Mountain			18./67.		
Round Pond Estate			2018, Napa Valley			23./87.		
other reds								
Doña Paula, Malbec			2017, Argentina			15./55.		
B Wise ‘Wisdom’, Red Blend			2017, Moon Mountain			17./63.		
Monticello Vineyards, Merlot			2015, Oak Knoll			17./63.		
Villa Creek ‘Cherry House’, Rhone Red			2019, Paso Robles			18./67.		
Stag’s Leap ‘Hands of Time’, Red Blend			2017, Napa Valley			22./83.		
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