COCKTAILS $16

Bacca Fresca
vodka, limoncello, framboise , lemon and raspberries... charged with prosecco

Second Street
Vodka, kiwi, elderflower, lemon & Thai basil... served on the rocks

Soul Harmony
Prairie Organic Gin, house made Matcha syrup, fresh lemon juice & shiso...served up

Accidental Crossing
Prairie organic gin, grapefruit cordial, lemon, orange blossom & Ramazzotti Aperitivo Rosato

Hummingbird
Diplomatico 8yr rum, lime, vanilla & Angostura bitters

Whispering Sage
Silver tequila, Del Maguey 'Vida' mezcal, pineapple liqueur, orange curacao, lime, agave, and sage...served up

Margarita Verde
Silver tequila, agave, lime, cucumber, basil & jalapeño with a chile salt rim

A Night In Osaka
Suntory 'Toki' Whisky, amaro Nonino, amontillado sherry, maple syrup & grapefruit bitters

Old Fashioned
Straight bourbon whiskey, sugar and bitters over block ice with orange essence

Southern Fix
Straight bourbon, lemon, basil, pineapple liqueur, apricot jam & absinthe rinse...served up

BARTENDER'S SPECIAL

Spring Forward
Straight bourbon, lemongrass & peach bitters... over block ice with an absinthe rinse

CANS & BOTTLED BEER

Amstel Light *amsterdam, netherlands*	**8.50**
Corona Extra *mexico*	**8.50**
Heineken *Amsterdam, Netherlands*	**8.50**
Stella Liberte 0.0% Abv *Leuven, Belgium*	**8.00**

REGION		
CO	**COORS LIGHT** Light Lager *4.2% Golden, CO*	**7.50**
CA	**SKYDUSTER SUPER DRY** Lager *5.0% Los Angeles, CA*	**8.50**
CA	**SMOG CITY LI'L BO PILS** Pilsner *4.4% Torrance, CA*	**8.00**
MX	**PACIFICO** Mexican Pilsner *4.5% Mexico*	**8.50**
BE	**STELLA ARTOIS** Euro Pale Lager *5.0% Leuven, Belgium*	**9.00**
ME	**ALLAGASH WHITE** 'Belgian' Wheat Ale *5.0% Portland, ME*	**9.50**
CA	**SANTA MONICA BREW WORKS** Witbier *5.3% Santa Monica, CA*	**8.50**
CA	**FIRESTONE WALKER 805** Blonde Ale *4.7% Paso Robles, CA*	**8.50**
CA	**STONE DELICIOUS** IPA *7.7% Escondido, CA*	**9.00**
CA	**BALLAST POINT SCULPIN** IPA *7.0% San Diego, CA*	**10.00**

THE CHARCUTERIE BAR

Five Item Board $44 Seven Item Board $53

CHEESE

Soft

- **BRILLAT SAVARIN - TRIPLE CREAM** 9 — *Fromagerie Rouzain, France (cow)*
- **LA TUR - SOFT RIPENED** 8.50 — *Caseficio dell'Alta Langa, Italy (mixed)*

Semi Firm

- **TOMME DE SAVOIE** 8.50 — *Fermier Genepi, French Alps (cow)*
- **RED DRAGON** 8.75 — *Abergavenny Fine Foods, Wales UK (cow)*
- **NICASIO - RESERVE SWISS** 9 — *Nicasio Vallet Cheese Company, CA (cow)*

Hard

- **BEEMSTER AGED GOUDA** 8.75 — *Beemster Dairy, Holland (cow)*
- **MANCHEGO - EL TRIGAL** 8.75 — *La Mancha, Spain (sheep)*
- **FARMSTEAD CHEDDAR** 8.75 — *Shelburne Farms, Vermont (cow)*

Blue

- **SMOKEY BLUE ROGUE** 8.75 — *Rogue Creamery, Oregon (cow)*
- **BAYLEY HAZEN - BLUE** 9.50 — *Jasper Hills Farm, Vermont (cow)*

MEAT

BRESAOLA 7.75 — *In-house, air-dried, spiced eye of beef round*

CHORIZO SORIA 7.75 — *La Espanola air-dried, seasoned pork sausage*

LOMO 7.75 — *La Espanola, marinated and cured pork loin*

MORTADELLA 7.75 — *Smoking Goose, emulsified pork, cured back fat, cinnamon, black peppercorns*

SALAMI 8.25 — *In-house, peppered salami*

PROSCIUTTO DI PARMA 8.25 — *Principe, DOP, traditional air-cured pork leg*

SOBRASADA 8.50 — *La Espanola, semi-soft, chorizo style, raw-cured pork sausage*

JAMON IBERICO 28 — *Cinco Jotas, Spanish air-cured ham from 100% acorn-fed pork (+$22 upcharge)*

APPETIZERS

COLD

HUMMUS *Warm pita bread and yucca chips* 16

BEEF CARPACCIO *Egg, Japanese mustard, and yuzu* 17

HOT

CHARRED SHISHITOS *Edamame, bonito flakes* 15

CLAM CHOWDER *New England style with bacon* 15

SMOKED KIELBASA *Roasted peppers, grain mustard* 18

MEATBALLS *Tomato sauce, melted cheese, garlic bread* 19

MISO GLAZED PORK BELLY *Lentils, pickled peppers* 22

CRAB CAKE *Fuji apple & radish slaw, mustard aioli* 24

ROASTED BONE MARROW *Bittersweet onion jam* 24

SEAFOOD TEMPURA *Shrimp, California market squid* 24

WILD SPANISH OCTOPUS *A la plancha, sweet peppers* 26

RAW BAR

Served with fresh horseradish, cocktail sauce, and mignonette

	½ Doz	DOZEN
MISTY POINT *(crassostrea virginica) Pope's Bay, VA*	20.90	40.80
RAPPAHANNOCK *(crassostrea virginica) Rappahannock River, VA*	21.20	41.40
SUMMERSTONE *(crassostrea gigas) Skunk Island, WA*	21.50	42.00
KUMAMOTO *(crassostrea sikamea) Humboldt Bay, CA*	22.10	43.20
OYSTER SAMPLER	22.10	43.20
	½ LB	1 LB
WILD MEXICAN JUMBO SHRIMP	29.50	54.00

SALADS

BABY ROMAINE CAESAR *Grana Padano, croutons*	16	**CHICKEN SALAD** *Mary's Chicken, white beans, spinach*	26
CRUNCHY ICEBERG WEDGE *Bacon, tomato, blue cheese*	17	**STEAK SALAD** *Fingerlings, avocado, olives, arugula*	33
ROASTED BEETS *With Humboldt Fog goat cheese*	17	**CHOPPED SALAD** *Hearts of palm, avocado, feta, chorizo*	17
MIXED ORGANIC GREENS *Avocado, golden balsamic*	15		

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

Janette Han
General Manager

MEAT ON OCEAN
1501 OCEAN AVE.
SANTA MONICA, CA 90401

DAILY DINNER MENU

DATE April 25

Seafood

Blackened
Wild Pacific Yellowfin 44
Mashed potatoes, peppercorn sauce

Farmed New Zealand
Roasted King Salmon 44
Pork belly, confit potatoes

New Bedford
Wild Eastern Sea Scallops 47
Bacon wrapped, pine nuts

Wild Ross Sea (MSC Certified)
Roasted Chilean Sea Bass 54
Roasted fingerlings

Wild South African
Twin Lobster Tails 82
With melted butter

Surf & Turf 82
South African Lobster Tail & Filet Mignon (8 oz.)

Wild Alaskan
Red King Crab Legs 92
Steamed

HOUSE SPECIALS

HAND-CUT FILET MIGNON MEDALLIONS
"THREE WAYS" 54
With Bordelaise, Peppercorn Sauce, and Bearnaise

PRIME COLORADO
RACK OF LAMB 63
Tandoori carrots, tomato chutney, cilantro yogurt

"Mary's" Organic
GRILLED CHICKEN 36
Herbed couscous

FOR THE TABLE

French Fries *Homemade, thick cut*	12
Grilled Cauliflower *Parmesan, with almonds and breadcrumbs*	13
Mashed Potatoes *With roasted garlic and parmesan*	13
Sauteed Spinach *with garlic*	15
Asparagus *Grilled, with Gremolata*	15
Mac & Cheese *Candied applewood bacon*	15
Sauteed Mushrooms *Marsala glaze*	16

STEAKS & CHOPS

DOUBLE R RANCH

WASHINGTON

Sitting on 70,000 acres in Okanogan region of Washington State, the Double R Ranch provides a mild climate, open spaces and an abundance of natural resources resulting in a flavor as bold as the West.

HAND-CUT FILET MIGNON
8oz **58**
12oz **72**

PRIME NEW YORK STRIP
14oz **62**

PRIME RIBEYE
16oz **65**

Cape Grim, Tasmania

NATURAL GRASS-FED BEEF

Sourced from the deep grass pastures of Northwest Tasmania, this "Never-Ever" Beef is raised by a Co-op of ranchers that have been raising cattle down under since 1860.

NEW YORK STRIP
14oz **61**

RIBEYE
14oz **63**

ADD TO YOUR STEAK

Blackened *Seared with Cajun spices* **4**
Pepper Steak *With brandy peppercorn sauce* **4**
Oscar *With lump Crab, with asparagus and Bearnaise* **25**
Capella Style *With mushrooms and onions* **7**
Melted Danish Blue Cheese **5**

Shareable Sauces for the Table

Bordelaise | Bearnaise | Chimichurri | Horseradish | Peppercorn Cream

4 *each | choice of three* **9**

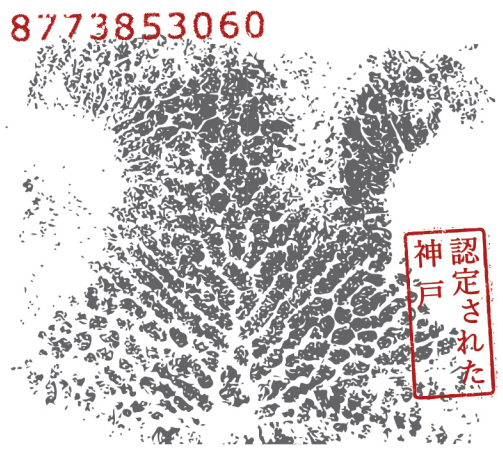
Snake River Farms, ID

AMERICAN WAGYU

Established in 1968, Snake River Farms breeds some of the highest regarded groups of cattle in the world. American Wagyu, is the result of cross breeding Japanese Wagyu cattle with continental breeds of cattle. American Wagyu beef is prized because of its intense marbling. Basically, more marbling equals more flavor. The name Kobe is reserved exclusively to describe cattle raised in the Kobe region of Japan. Wagyu cattle raised outside of Kobe must be identified as Wagyu or Kobe-style.

NEW YORK STRIP
12oz **85**

RIBEYE
12oz **85**



Japanese Satsuma Wagyu

A5 NEW YORK STRIP
6oz **99**

Cattle raised in Kagoshima, Kyushu Japan. Cattle are fed for over 600 days, in low stress environment. Farms can range 10-20 head, even some 100 (maximum). Satsuma wagyu brand will mostly source from Kagoshima prefecture, but can also include Oita and Kumamoto prefectures

Gio Sanchez
Executive Chef