

HAPPY HOUR

Monday - Thursday 3 PM - 7 PM Friday 3 PM - 8 PM

(Bar & Lounge Only : Excluding Holidays and Special Events)

Chef's Choice Appetizer & Craft Beer Pairing	10
Craft Drafts & Bottles (Excluding Large Format).....	6
Happy Hour Cocktails	6.5
Jameson, Jack Daniels, Elijah Craig, Absolut, Titos, Tanqueray, Bacardi, Macallan 10 and Avion Silver (Up, Rocks and Martinis Add \$1.50)	
Happy Hour Wine (Ask Your Server for Selections).....	7
Kentucky Mule	8
Michelada	7

All Other Alcoholic Beverages are 20% off

HAPPY HOUR FOOD

Clam Chowder - Cup	5
Chowder Fries	6
Wings	6
(Choice of Buffalo, BBQ, Teriyaki, Cajun or Mango Chili)	
Crispy Calamari.....	8
Jumbo Shrimp Cocktail.....	10
Jumbo Lump Crab Cake with Remoulade Beurre Blanc.....	9
Fried Pickle Chips.....	4
Coconut Crusted Jumbo Shrimp	8
Blackened Ahi Tuna Banh Mi Sliders.....	7
Beef Sliders	8
Lobster Sliders	9
Shrimp Scampi.....	7
Fried Mediterranean Raviolis	6
Steamers.....	Half 6 Full 10
Garlic Cheese Bread	4
"Crabby" Garlic Cheese Bread	7

HAPPY HOUR SUSHI ROLLS

I Love You	8
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow	8
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy Roll	8
Tempura Shrimp, Avocado and Cucumber, topped with Tempura Crunchies and Sweet Soy Sauce	
California Roll	5
Spicy Tuna Roll.....	5

***Join Us In Our Queensview Steakhouse
Bar & Lounge For "Reverse" Happy Hour
Tuesday - Friday, 7 p.m. to 9:00 p.m.***

**Featuring Live Local Jazz Artists Five Nights a Week
Tuesday Through Thursday From 6 PM to 9 PM
Friday And Saturday From 6 PM to 10 PM**

LOUNGE MENU

Today's Fresh Oysters

Cocktail Sauce and

Champagne Mignonette

1/2 Dozen 16 Dozen 30 Sampler 17

Wings 12

Choice of Buffalo, BBQ, Teriyaki,
Cajun or Mango Chili

Shrimp Scampi 14

Garlic, Lemon, White Wine, Tomato,
Toasted Crostini

Crisp Calamari 15

Remoulade Dipping Sauce

Steamers 12 / 19

Pacific Coast Manila Clams, Aromatic
Natural Broth, Drawn Butter

Jumbo Shrimp Cocktail 19

Cocktail Sauce, Lemon

Jumbo Lump Crab Cake 18

Remoulade Beurre Blanc

Chowder Fries 12

French Fries, Clam Chowder,
Bacon, Green Onion

"Crabby" Garlic Cheese Bread 14

Clam Chowder

Cup... 9 Bowl... 11

Garlic Cheese Bread 8

Fried Pickle Chips 8

Remoulade Sauce, Ranch Dressing

Coconut Crusted Jumbo Shrimp 16

Mango Chili Sweet and Sour Sauce

Fish & Chips 22

French Fries, Coleslaw

Blackened Tuna Bahn Mi Sliders 14

Pickled Slaw, Sliced Chilies,
Lemon Aioli, Cilantro

Beef Sliders 15

Lettuce, Tomato,
Jack Cheese, Toasted Artisan Bun

Lobster Sliders 18

Chunks of Lobster, Avocado, Lettuce,
Tomato, Toasted Artisan Bun

Lobster & Shrimp Taquitos 17

Lime Crema, Fresh Guacamole

Fried Mediterranean Raviolis 12

Shaved Parmesan, Housemade Marinara

SASHIMI... 7

Albacore Shiro

Eel Unagi

Halibut Hirame

Salmon Sake

Seared Tuna Maguro Tataki

NIGIRI SUSHI...5

Shrimp Ebi

Octopus Tako

Tuna Maguro

Yellowtail Hamachi

Snow Crab Kani

APPETIZERS & SOUPS

Seaweed Salad	4	Edamame Sea Salt	4
Sunomono Cucumber Salad	3	Miso Soup	4

SPECIAL ROLLS (8 Pieces Per Roll)

Ceviche Roll	17	Salmon Ponzu	16
Crab, Cucumber, Shrimp Tempura, Ahi on Top, Pico de Gallo on Top		Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	16	Summer Shrimp & Scallop	18
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)		Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper	
Rainbow	15	Alaskan Red King Crab Roll	22
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top		King Crab, Yellowtail, Sprouts, Asparagus, topped with Avocado and more King Crab, Garlic Butter Sauce	
3 Amigos	16	Crunchy	15
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion		Tempura Shrimp, Avocado Cucumber, Topped With Tempura Crunchies, Sweet Soy Sauce	

CRAFT DRAFT

Try One Of Our Ten Rotating Taps

(Ask Your Server For Selections)

Three Weavers Seafarer Kölsch Pilsner (Torrance) 4.8%	8
Coronado Mermaid Red Ale (Coronado, CA) 5.7%	8
Founders All-Day Session Ale (MI) 4.7%	8
Franziskaner Hefeweizen (Germany) 5.0%	8
Left Hand Milk Stout (CO) 6.0%	8
Stella Artois Pale Lager (Belgium) 5%	8
Abita Andygator Maibock(LA) 8.0%	7
Barley Forge Orange Curtain IPA (Costa Mesa) 6.2%	8
Modern Times Blazing World Red Ale (San Diego) 6.8%	8
Great Divide Hercules Double IPA (CO) 10%	7
Smog City Saber-Toothed Squirrel Amber (Torrance) 7.0%	8
North Coast Seasonal Sour Berliner Weisse (Ft. Bragg) 4.1%	7

CRAFT BOTTLES

Dogfish Head 60 Minute IPA (DE) 6.0%	7
Lagunitas IPA (Petuluma) 6.2%	8
Lost Coast Downtown Brown (Eureka) 5.0%	7
Guinness Stout (Ireland) 4.0%	8
North Coast Old Rasputin Stout (Eureka) 9.0%	8
Maui Brewing Co. Coconut Porter (HI) 7.0%	8
Oskar Blues Old Chub Scotch Ale (CO) 8.0%	7
Stone Delicious IPA (Gluten-Reduced) (Escondido, CA) 7.7%	7
Sierra Nevada Pale Ale (Chico) 5.6%	7
Lost Coast Great White Ale (Eureka) 5.8%	7
Firestone 805 Blonde Ale (Paso Robles) 4.7%	7
Kona Longboard Lager (HI) 4.6%	7
Left Coast Una Mas Amber Lager (San Clemente) 5.8%	7
Golden Road Wolf Pup Session IPA (Los Angeles) 4.5%	7
Widmer Hefeweizen (Portland) 4.9%	7
22 oz. Stone Arrogant Bastard IPA (San Diego) 7.8%	15
22 oz. Sapporo (Japan) 4.5%	12
22 oz. Anderson Valley Bourbon Barrel-Aged Stout (CA) 6.9%	25
Budweiser 4.5%	6
Bud Light 4.5%	6
Coors Light 4.5%	6
Corona (Mexico) 4.5%	7
Michelob Ultra 4.2%	7
Sam Adams Boston Lager (MA) 4.9%	7
Becks (Non-Alcoholic)	7

SPECIALTY COCKTAILS

Your Choice... 13

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Bad Blake

Old Grove Gin, Lavender Water, Simple Syrup

Water-Mint Margarita

Tequila, Cointreau Noir, Lime, Watermelon, Pomegranate Salted Rim

The Rooster

Ketel One Orange, Pama, St. Germain, Lemon, Orange, Tarragon

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Basil

The Dude

Fugu Horchata Vodka, Kahlua, Milk

Jack Baker

Mezcal, Damiana, Lime, Simple Syrup, Cucumber

Parkers' Ultimate Bloody Mary ... 17

Absolut Peppar, Bacon Salt, Jumbo Shrimp Wrapped Tomolive,
Pepperoni Straw, Garlic-Stuffed Olives

WINES BY THE GLASS

Prosecco - La Marca NV 187 ml (Italy)	11
Sparkling - Mumm Prestige NV 187ml (Napa, CA).....	13
Moscato – Rosatello (Italy)	11
Riesling – Blufeld 2016 (Mosel, Germany).....	11
Pinot Grigio - Ruffino “Lumina” 2016 (Friuli, Italy)	10
Pinot Grigio - Fernando Pighin & Figli 2016 (Friuli, Italy).....	15
Chenin Blanc - Dry Creek 2016 (Clarksburg, CA).....	11
Albariño - Ramon Bilbao Vilañas 2016 (Rías Baixas, Spain)	10
Sauvignon Blanc - Momo 2015 (Marlborough, NZ)	10
Sauvignon Blanc - St. Supéry 2017 (Napa, CA)	13
Viognier - Zaca Mesa 2015 (Santa Ynez Valley, CA)	12
Chardonnay - Hess “Shirtail Ranches” 2016 (Carneros, CA).....	10
Chardonnay - Melville 2014 (Santa Rita Hills, CA)	14
Chardonnay - ZD 2016 (California)	16
Rosé Grenache Gris - Curran 2016 (Santa Barbara, CA)	10
Rosé - Château Miraval 2016 (Provence, France).....	13
Pinot Noir - J Vineyards 2016 (Central Coast, CA)	10
Pinot Noir - WillaKenzie Estate 2015 (Willamette Valley, OR).....	14
Pinot Noir - Sonoma Cutrer 2015 (Sonoma Coast, CA)	15
Merlot – Ferrari-Carano 2014 (Sonoma County, CA)	11
Zinfandel – Artezin 2016 (Mendocino, CA).....	10
Zinfandel – Dry Creek 2016 (Sonoma, CA)	12
Malbec - Trivento 2016 (Mendoza, Argentina)	11
Bordeaux - Château Timberlay 2014 (France)	14
Cabernet Sauvignon – Drumheller 2015 (Columbia Valley).....	11
Cabernet Sauvignon - Newton “Skyside” 2015 (Sonoma).....	15
Cabernet Sauvignon – Justin 2016 (Paso Robles)	16