LALLA

Oceanside Grill

EAT LOCAL · Live Lalla · BE HAPPY

We're a locally owned restaurant bringing you the best our abundant Central Coast has to offer. We make every last bite from scratch; using fresh, organic ingredients close to home.

TO START

OYSTERS Half dozen **19**

AHI CEVICHE Sashimi grade ahi tuna, avocado, wasabi salsa. Served with wonton **15**

OVEN-BAKED CHEESE BREAD House-baked daily **7**

CRAB CAKES New Orleans style, roasted corn, cream sauce **15**

HUMBOLDT CALAMARI Calamari steaks, chili flake, Italian parsley, garlic, lemon **15**

BLUE CHEESE STEAK BITES Blue cheese-stuffed hangar steak, bacon-wrapped, honey mustard drizzle **15**

LOBSTER & SHRIMP ARANCINI Fried risotto balls **16**

JUMBO COCONUT SHRIMP Orange marmalade, arroz rojo **16**

LOBSTER NACHOS Stone-ground corn chips, lobster, arroz rojo, pickled jalapeño, pico de gallo, fresh corn, salsas **20**

GRILLED CALAMARI & BABY OCTOPUS Roasted beets, aged vinegar, extra virgin olive oil, fresh herbs **14**

Soup

CLAM CHOWDER Cup **5** | Toasted bread bowl **14**

ORGANIC GREENS

Small

CLASSIC CAESAR Salinas Valley romaine, parmesan, focaccia crouton. Tossed in our house-made caeser dressing **14**

add: Blackened chicken **6** | Shrimp **9** | Seared Ahi **12**
Skuna Bay Salmon **14**

BEET & PEAR Organic Salinas Valley greens, roasted beet, Anjou pear, gorgonzola, candied pecan, chive. Tossed in our house-made mango dressing **14**

VALLEY GIRL Salinas Valley organic greens, gorgonzola, artichoke heart, Granny Smith apple, candied walnut, diced avocado. Tossed in our house-made avocado apple cider vinaigrette **14**

THE UNSALAD Local strawberry, hearts of palm, diced avocado, cucumber, beets, pickled onion, whipped goat cheese, dried cranberry, basil, mint, pistachio, golden balsamic vinaigrette **14**

Large

DUNGENESS CRAB LOUIE Heirloom tomatoes, hearts of palm, hard-boiled egg, avocado, asparagus, butter lettuce, iceberg, louie dressing **29**

PISTACHIO CRUSTED CHICKEN SALAD Pistachio crusted chicken, Salinas Valley organic greens, roasted onion, Granny Smith apple, dried cranberry, crumbled goat cheese. Served with our house-made honey mustard vinaigrette **19**

RED ORGANIC QUINOA SALAD Blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut,spinach, arugula, feta. Tossed in our house-made raspberry vinaigrette **19**

MEDITERRANEAN SALMON SALAD Organic superfood mix, granny smith apple, butter lettuce, chopped egg, cucumber, roma tomato, avocado, kalamata olives, feta. Topped with Skuna Bay salmon and served with our house-made sherry vinaigrette **26**

FLAT BREADS

MARGHERITA San Marzano tomato, fresh mozzarella, basil, evoo **17**

CHICKEN AVOCADO San Marzano tomato, chicken, avocado, bacon, green onion, mozzarella **17**

WILD MUSHROOM Fresh mozzarella, whipped goat cheese, roasted wild mushroom, fresh herbs **17**

THE BRUTUS San Marzano tomato sauce, house-made sausage, pepperoni, smoked bacon, fresh mozzarella, red onion, olive, oregano **17**

Beverages

MOCKTAILS

MAUI FIZZ
Strawberry, pineapple, lemon, lime, soda water **5**

COCO MELON FIZZ
Fresh watermelon, limeade, cream of coconut **6**

TROPICAL REFRESHER
Tropical pureed fruits, limeade, sparkling water **6**

ITALIAN SODA
Creamsicle or blueberry: muddled fruit, cream, soda water **6**

THE NOJITO
Lime, mint, agave nectar, soda water **5**

add fruit:
Watermelon | White Peach | Strawberry | Mango | Pomegranate **1**

REFRESHERS

ICED TEA
Black tea, peach, strawberry, mango, pomegranate, or raspberry **5**

LEMONADE
Original, peach, strawberry, mango, pomegranate, or raspberry **5**

ARNOLD PALMER
Original, peach, strawberry, mango, pomegranate, or raspberry **5**

SOFT DRINKS
Coke | Diet Coke | Sprite
Dr. Pepper | Root Beer **4**

ORANGE JUICE **7**

MILK **6**

COFFEE + TEA

ORGANIC HOT TEAS
Breakfast | Chamomile
Mint | Coconut Chocolate
Jasmine Green **4**

NITRO COLD BREW **5**

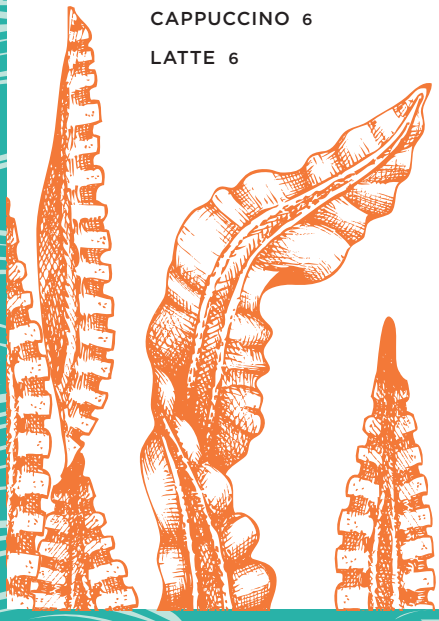
COFFEE
Regular or Decaf **4**

ESPRESSO **5**

AMERICANO **6**

CAPPUCCINO **6**

LATTE **6**



STREET TACOS

FISH TACOS Blackened haddock, habanero mango, Oaxacan guacamole, chipotle mayo, red cabbage, cilantro, onion **17**

CARNE ASADA Char-grilled steak, chipotle salsa, salsa verde, Oaxacan guacamole, chipotle mayo, cilantro, onion **17**

Served with black beans or fresh cantaloupe

BURGERS & SANDWICHES

CALIFORNIA CLUB Turkey, bacon, avocado, tomato, spinach. Piled high on grilled sourdough with chipotle mayo and swiss cheese **17**

CALIFORNIA CHICKEN SANDWICH Free-range chicken breast, bacon, avocado, jack cheese, mayo, L+T, on a french roll **16**

LOBSTER & SHRIMP ROLL Sweet lobster and shrimp salad, aioli, house-made roll **24**

LOCAL SANDDAB SANDWICH Monterey bay sanddab, lemon butter, slaw, tomatoes, tartar sauce, ciabatta bread **18**

CRAB & BACON MELT Sweet crab salad, bacon, avocado, tomatoes, cheddar cheese, local sourdough **22**

LALLA BURGER Kobe beef patty with cheddar cheese on a local potato bun. // LALLA sauce, L+T // **19**

GIANNI'S BACON BURGER Kobe beef patty with american & smoked cheddar, chipotle caramelized onions, double bacon on a local potato bun // LALLA sauce, L+T // **20**

add: Bacon **2.99** | Avocado **2.25** | Sautéed mushrooms **2.25**
Grilled onions **.99** | Pickled jalapeños **.99**

Choice of Sides
Sweet potato fries | Firecracker fries | French fries | Onion rings
Mixed green salad | Clam chowder | Caesar or greek salad (add $1)

PASTA

BOLOGNESE Slow-cooked Italian meat sauce, egg noodles **23**

BACON-WRAPPED JUMBO SHRIMP Jumbo prawns, bacon, pomodoro sauce, house-made spinach noodles **27**

ALFREDO WITH BLACKENED CHICKEN Blackened chicken, parmesan, alfredo cream sauce, fettuccine **20**

FETTUCCINE WITH SHRIMP & HALIBUT Shrimp, halibut, pancetta, red onion, spinach, mascarpone white sauce **30**

LINGUINE AND CLAMS White wine clam sauce, garlic, lemon, savory clam, fresh herb **28**

ENTREES

BRICK CHICKEN Pressure grilled free-range, organic half chicken. LALLA potatoes, seasonal organic vegetables **27**

FISH & CHIPS Alaskan cod **19** Halibut **30**
Beer battered, apple slaw, house-cut fries

LOBSTER & SHRIMP ENCHILADAS Shrimp and lobster, creamy tomatillo sauce, house-made corn tortilla, Oaxaca black beans, arroz rojo **26**

MACADAMIA CRUSTED HALIBUT Arugula and shiitake mushroom potatoes, roasted carrot, beurre blanc **33**

CEDAR PLANKED SALMON Skuna Bay salmon (seafood watch approved), roasted tomato sauce, parmesan potato, grilled asparagus. **30**

SEAFOOD RISOTTO WITH SCALLOPS Shrimp, crab, calamari, seared scallop, asparagus **33**

JAMBALAYA Prawns, mussels, andouille sausage, chorizo, chicken, Cajun rice **30**

CIOPPINO Shrimp, mussels, clam, crab, fresh fish, roasted tomato broth **34**

STEAKS

8OZ NEW YORK & BACON-WRAPPED JUMBO PRAWNS
Arugula potatoes, organic carrots **38**

8OZ WAGYU SIRLOIN & SEARED SCALLOP RISOTTO
Risotto, asparagus **49**

18OZ SPLIT BONE RIB-EYE
A rugula potatoes, organic carrots **45**

Cocktails

LALLA CLASSICS

GRILL MARGARITA Lunazul tequila, lime, triple sec, agave, shaken **10**

TROPICAL MARGARITA SLUSH Avión Silver tequila, house-made tropical purée **11**

PALOMA Lunazul tequila, lime, grapefruit, agave, triple sec, guava juice, Squirt soda **12**

CLASSIC MOJITO Real McCoy rum, lime, mint, nectar of agave, soda **11**
add fruit: watermelon, white peach, strawberry, mango, pomegranate, cucumber **1**

POMEGRANATE BREEZE Absolut Elyx, pomegranate syrup, elderflower liqueur, limeade, champagne **12**

SPA-TINI Aviation gin, Hpnotiq, mint, cucumber, lime, sparkling water **12**

FRENCH PEAR Skyy pear vodka, elderflower liqueur, sweet + sour **10**

GUAVATINI Haven coconut rum, elderflower liqueur, agave, guava **10**

GRATEFUL DEAD Blue Curacao, raspberry liqueur, LALLA's long Island iced tea **12**

TREE SMACKER Citrus vodka, 151 rum, Myer's dark rum, peach schnapps, 99 apple schnapps, pineapple, orange, cranberry, grenadine **12**

MONTEREY FIZZ Whistle Pig 6 year rye, elderflower liqueur, lime, agave, egg white **12**

TIKI

PAIN KILLER Haven coconut rum, cream of coconut, Meyer's float, pineapple, orange, nutmeg **12**

THE ZOMBIE Dark rum, 151 rum, cinnamon infused syrup, lime, grapefruit, rock candy syrup **12**

MAI TAI Real McCoy rum, orange curaçao, orgeat, passionfruit foam, rock candy syrup, dark rum float **10**

LIFE'S A BEACH Captain Morgan rum, Mi Campo tequila, pineapple, lime, coconut cream, grapefruit **10**

OTTER POP Haven coconut rum, blue curaçao, Midori melon, tropical juice, blended **10**

LAVA FLOW Haven coconut rum, Passion rum, coconut cream, pineapple, strawberry float, blended **10**

BUENOS DIAS Mi Campo tequila, Patron pineapple liqueur, Grand Marnier, tropical juices, lime **13**

BLOODY MARY

FARM House-infused seven vegetable vodka, house bloody mary mix **10**

MICHELADA LOCOS Modelo especial, house bloody mary mix, Mexican candy, chamoy, chile powder rim **10**

FISH BOWLS

CALIFORNIA DREAMIN' Deep Eddy lemon vodka, Haven coconut rum, pineapple, strawberry, lemon, orange **25**

COCO LOCO Haven coconut rum, coconut cream, limeade, mint **25**

Beer List

LOCAL

ALVARADO ST.
IPA, Mai Tai, Monterey **6.5%**

NORTH COAST
Stout, Old No. 28, Fort Bragg **5.4%**

OTHER BROTHER
Seasonal local tap, see server

DUST BOWL
Imperial IPA, Therapist, Monterey **10.4%**

MAD OTTER
Pale Ale, Monterey **5.7%**

AROUND THE GLOBE

ANDERSON VALLEY
Amber Ale, Boont, Booneville **5.8%**

LAGUINITAS
IPA, Petaluma **6.2%**

SHOCK TOP
Wheat, Belgian White, St. Louis **5.2%**

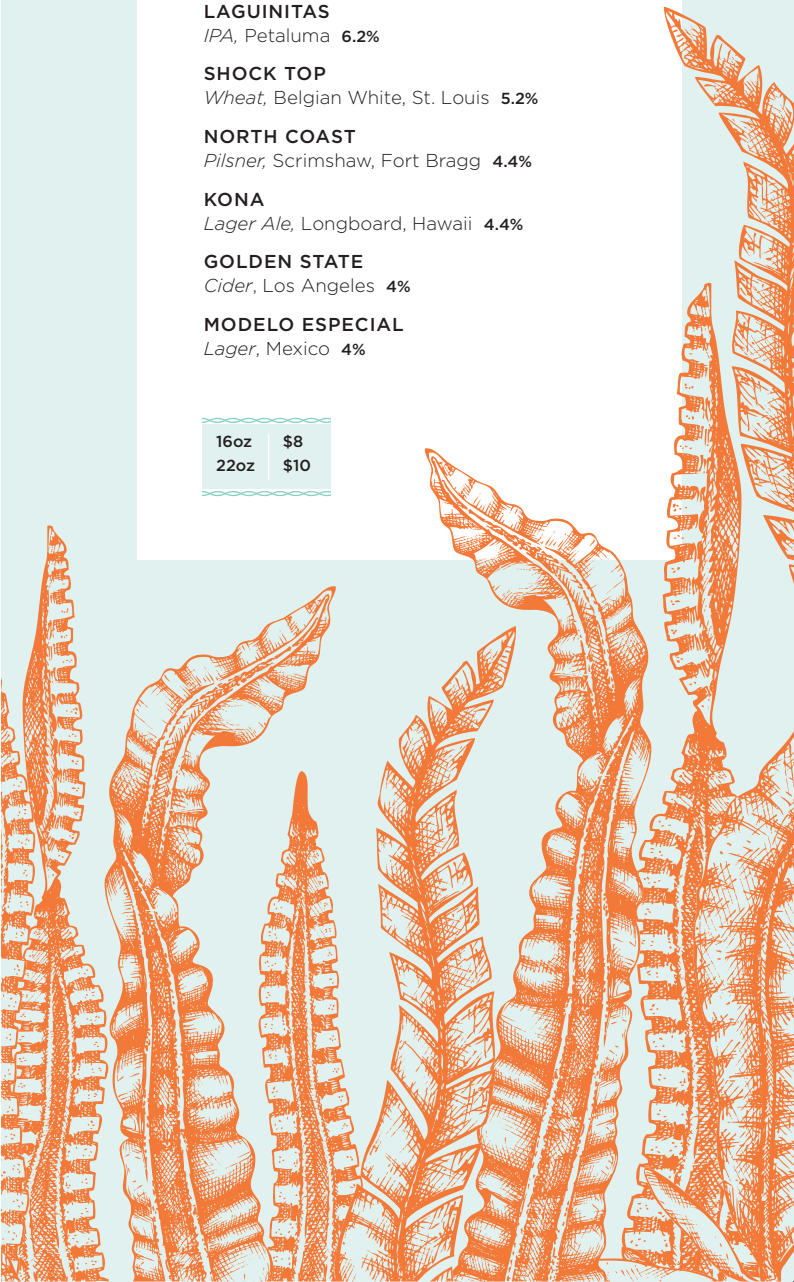
NORTH COAST
Pilsner, Scrimshaw, Fort Bragg **4.4%**

KONA
Lager Ale, Longboard, Hawaii **4.4%**

GOLDEN STATE
Cider, Los Angeles **4%**

MODELO ESPECIAL
Lager, Mexico **4%**

16oz	$8
22oz	$10



Wines

BY THE GLASS

		GLASS	HALF BOTTLE
BUBBLES	**SORGENTE** *Metodo Italiano* Prosecco di Treviso	10	20
	TAILLE AUX LOUPS *Brut Tradition* Montlous-sur-Loire	16	32
WHITE	**MORGON** *Chardonnay* Highlands, Monterey	12	24
	BOLD *Sauvignon Blanc* Zabala Vineyard, Arroyo Secco	13	26
	CHRISTINA *Grüner Veltliner* Carnuntum, Austria	13	26
	TRICO *Albariño* Rias Baixas, Spain	12	24
	VIGNETI DEL SOLE *Pinot Grigio* Veneto, Italy	11	22
ROSÉ	**CHATEAU DE ROQUEFORT** *Cotes de Provence Rosé*	14	28
	TRESOMM, *Gringolino Rosé* Valle de Guadalupe, Mexico	13	26
RED	**ALTOS LAS HORMIGAS** *Malbec* Mendoza, Argentina	11	22
	DAMIEN COQUELET *Gamay* Beaujolais Village, France	13	26
	AURORA *Cabernet Sauvignon* California	13	26
	IRENE *Syrah* Chalone, Monterey	14	28
	VIVANT *Pinot Noir* Pelio Vineyard, Carmel	12	24

By the Bottle

BUBBLES

FREIXENET *Brut,* Spain	*Split*	12
HEIDSIECK *Monopole*	*Split*	19
MOET & CHANDON *Imperial,* Champagne	*Split*	36
BANFI *Rosa Regale*	*half bottle*	34
COPPOLA *Sofia Blanc de Blanc*, Monterey		40
TAILLE AUX LOUPS *Cremant de Loire*		50
GLORIA FERRER *Blanc de Noir*, Carneros		51
LAETITIA *Brut Rosé,* Arroyo Grande		55
LANSON Black Label		70
MUMM *Brut, Prestige,* Napa		80
ROEDERER ESTATE *Brut,* Anderson Valley		82
MOËT & CHANDON *Imperial,* Champagne		82
MUMM *Grand Cordon,* Napa		85
G.H. MUMM *Brut,* Champagne		85
VEUVE CLIQUOT *Brut,* Champagne		93

CHARDONNAY

J. LOHR Riverstone, Aroyyo Seco, Monterey	38
MORGAN Santa Lucia Highlands	50
GRAND RÉGNARD *Chablis,* half bottle	55
MER SOLEIL Santa Lucia Highlands	60
PESSAGNO *Intrinity*, Santa Lucia Highlands	60
DOMAINE VOCERET ET FILS *Chablis*	65
TALBOTT Sleepy Hollow Vineyard, Santa Lucia Highlands	68
BERNARDUS Monterey	70
ROMBAUER California	75
PATZ & HALL Dutton Ranch, Sonoma	80
BOEKENOOGEN Santa Lucia Highlands	82

OTHER WHITES

LIVIO FELLUGA *Pinot Grigio,* Friulano, Italy	34
ALTAMONTE *Pinot Grigio,* Friulano, Italy	36
BOLD *Sauvignon Blanc,* Arroyo Secco	40
FRANCOIS CROCHET *Sauvignon Blanc,* Loire Valley, France	45
QUINTESSA Illumination, *Sauvignon Blanc,* Napa Valley	48
KIM CRAWFORD *Sauvignon Blanc,* New Zealand	36
PASCAL JOLIVET *Sauvignon Blanc,* Sancerre, France	40
TRICO *Albariño,* Rias Baixas, Spain	40
CAMBIATA *Albariño,* Monterey	45
LA MAREA *Albariño,* Kristy Vineyard, Monterey	45
CHRISTINA *Grüner Veltliner,* Carnuntum, Austria	38
S.A. PRUM *Essence Riesling,* Mosel, Germany	48
S.A. PRUM *Graacher Riesling,* Mosel, Germany	175
TORRES *Verdejo,* Rueda, Spain	33
ROCCA DI MONTEMASSI CALASOLE *Vermentino*, Tuscany	38
MARESCHI ANTINORI *Vermentino,* Tuscany	46
CASASOLE *Orvieto,* Amabile, Italy	34
SANGIOVANNI *Orvieto,* Umbria, Italy	36
FEUDO PRINCIPI DI BUTERA *Grillo,* Sicily	38
TWO ARROWHEADS *Viognier,* Russian River	39
PINE RIDGE *Chenin Blanc/Viognier,* Napa Valley	34
MONDAVI RESERVE *Fumé Blanc,* Napa Valley	95
MONDAVI *Fumé Blanc,* Oakville, Napa	80

ROSÉ

VAL DE CAIRE *Rosé of Grenache,* Provence 42
IOPPA *Rosé of Nebiollo,* Piemonte, Italy 44
SCRIBE *Rosé of Pinot,* Arrowhead Mtn, Sonoma 45
RÊVE DE LA MER *Rosé of Nielluci,* Corsica 48
VOLAGE Adroît, *Sparkling Rosé,* Monterey 65

PINOT NOIR

VIVANT Pelio Vineyard, Carmel 38
MORGAN 12 Clones, Santa Lucia Highlands 42
BOLD Monterey County, California 44
RODNEY STRONG Russian River Valley 44
DIORA LA PETITE GRACE 44
SANFORD Santa Barbara County 48
FERRARI CORANO Anderson Valley 52
GLORIA FERRER Carneros, Sonoma 53
TALBOTT Sleepy Hollow, Santa Lucia Highlands 60
LUCIENNE Santa Lucia Highlands 65
JOSEPH PHELPS Freestone Vineyard, Sonoma Coast 70
BELLE GLOS Los Alturas, Santa Lucia Highlands 82
BERNARDUS Pisoni Vineyard, Santa Lucia Highlands 94

MERLOT

CHATEAU ST. MICHELLE Indian Wells, Washington 45
ROMBAUER Napa 70

CABERNET SAUVIGNON

AURORA Monterey County, California 38
J. LOHR Seven Oaks, Paso Robles 45
DAOU Paso Robles 48
CHATEAU LES TROIS CROIX Bordeaux 50
ROBERT MONDAVI Napa Valley 53
FERRARI CARANO Alexander Valey 60
PENFOLDS Bin 8, *Cabernet Shiraz Blend,* South Australia 68
LOUIS M. MARTINI Napa Valley 68
FAUST Napa Valley 70
2010 GEYSER PEAK Reserve, Anderson Valley, Mendocino 79
2012 HEITZ CELLARS St. Helena, Napa Valley 88
2010, 2014 TWO HANDS Sexy Beast, Australia 95
2014 JORDAN Anderson Valley, Mendocino 102

OTHER REDS

DOMAINE COQUELET *Gamay,* Beaujolais, France 40
ALTOS LOS HORMIGAS *Malbec,* Argentina 38
ACHAVAL-FERRER *Malbec,* Mendoza 48
DRY CREEK *Old Vine Zinfandel,* Sonoma 65
BRAZIN *Zinfandel,* Sonoma 45
COPPOLA *Zinfandel,* Directors Cut, Sonoma 48
SBRAGIA *Zinfandel,* Gino's Vineyard, Dry Creek 60
RAVENSWOOD *Zinfandel,* Teldeschi Vineyard Sonoma 72
ROSENBLUM *Reserve Zinfandel,* Sonoma 48
RODNEY STRONG *Old Vine Zinfandel,* Sonoma 44
PIO CESARE *Nebiollo*, *Barolo,* Italy 40
CUSUMANO *Nero D'Avola*, Sicily 50
SANTA CRISTINA *Tuscan Red Blend*, Toscana 32

OTHER REDS

SANTA CRISTINA *Tuscan Red Blend,* Toscana	32
RODNEY STRONG *Meritage,* Sonoma	70
IRENE *Syrah,* Roddick Farms, Chalone, Monterey	48
MIRA HYDE *Syrah*, Napa Valley	50
TENET The Pundit, *Syrah,* Columbia Valley	44
PARDUCCI *Petit Sirah,* Mendocino	40
PENFOLDS Thomas Hyland, *Shiraz,* South Australia	46
PENFOLDS Bin 28 Kalimna *Shiraz,* South Australia	68
2016 MOLLYDOOKER Carnival of Love, *Shiraz,* McLaren Vale, South Australia	125

Reserves List

CHAMPAGNE

NICOLAS FEUILLATTE *Brut Champagne*	105
DOM PERIGNON 2006	285

CHARDONNAY

2009 SEMPER Sonoma Coast	108
2010, 2015 LOUIS LATOUR Chassagne Montrachet	135

CABERNET SAUVIGNON

2014 DRY CREEK Endeavor, Sonoma	105
2004 LOUIS MARTINI Monte Rosso	112
2016 STAG'S LEAP Artemis, Napa Valley	118
2012 SILVER OAK Alexander Valley, Mendocino	128
2015 CHIMNEY ROCK Stag's Leap, Napa	138
2015 OVERTURE by Opus One, Oakville	145
2013 ANTINORI Tignanello, Super Tuscan, Tuscany	180
2007, 2014 ROBERT MONDAVI Reserve, Napa Valley	210
2008 QUINTESSA Rutherford, Napa Valley	212
2005 JOSEPH PHELPS Insignia, St. Helena	275
2012 STAGS LEAP Cask 23, Napa Valley	375
2014, 2015 OPUS ONE Oakville	395