

SOUP & SHARE

soup of the day

mavericks meatballs

lamb and ricotta meatballs, roasted tomato marinara, grana padano parmesan, micro basil

tsunami prawns

jumbo gulf shrimp, spicy tomato-garlic, cheese-ale polenta

poke timbale

ahi tuna, skuna bay canadian salmon, wakame salad, orange-sesame-tamari glaze, cucumber, avocado puree, wonton chips

seacliff sprouts GF

pan fried brussels sprouts, pickled onions, garlic, preserved lemons, balsamic glaze

5 / 8 monterey bay ceviche GF

shrimp, mahi mahi, lime, tomatoes, onions, garlic, cilantro, tortilla chips

17

12 lighthouse salad GF

boggiatto farms romaine, treviso, blueberries, marcona almonds, pomegranate vinaigrette

10

14 maitake mushroom and asparagus salad GF

kale, laura chenel goat cheese, pomegranate seeds, nasturtiums, preserved lemon vinaigrette

10

16 steakhouse wedge GF

baby iceberg lettuce, chopped bacon, tomatoes, point Reyes bleu cheese, choice of dressing

10

12

LAND

a very big burger

local painted hill farms 8 oz. beef patty, slow braised short rib, fried egg, potato cake, field fresh farms arugula with lemon vinaigrette, potato bun, gilroy garlic fries, chipotle aioli, house made steak sauce

26

corralitos sausage sampler

british banger & mash, german bratwurst & pickled red cabbage, spicy italian & apple fennel slaw, grain mustard

24

half chicken under a brick GF

citrus marinated mary's free-range chicken, peewee potatoes, carrot puree, honey mustard

26

hangar steak frites GF

grilled hangar steak, cilantro-serrano chimichurri, fried egg, gilroy garlic fries

26

SEA

o'neill's poke bowl GF

skuna bay canadian salmon, ahi, orange-sesame-tamari glaze, steamed jasmine rice, edamame, cucumber, pickled ginger, wakame

24

blackened mahi mahi GF

edamame-cauliflower puree, roasted brussels sprouts, wilted greens, pineapple salsa

30

lost boys bouillabaisse

jumbo gulf shrimp, crab claws, mussels, fish of the day, lobster broth, fennel, chiles, roasted tomato, basil, garlic herb bread

33

grilled seafood trio GF

jumbo gulf shrimp, mahi mahi and skuna bay canadian salmon, edamame-cauliflower puree, squash-pepper tagliatelle, beurre blanc trio

35

EARTH

pan fried gnocchi florentine GF

sun-dried tomato pesto, grana padana parmesan, squash tagliatelle & peppers, gilroy garlic, micro basil

25


agave tamari grilled tofu GF

curried ratatouille, micro greens

18

executive chef **KENNETH DREW**
chef de cuisine **OMAR CARDENAS**

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness*

GF gluten free
 vegetarian

Our fresh seafood is proudly served in accordance with the Monterey Bay Aquarium Seafood Watch program

175 W Cliff Drive, Santa Cruz, CA 95060 // 831.460.5012 // Breakfast, Brunch, and Dinner, served daily
19% service charge added to parties of 6 or more. For parties over 12 guests, please email us at reservations@jackoneillrestaurant.com

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.