

SOUP & SHARE

soup of the day

mediterranean board

lemon oil burrata, kalamata olives, roma tomatoes, niman ranch prosciutto, basil, balsamic glaze, crostini

tsunami prawns

jumbo gulf shrimp, spicy tomato-garlic, cheese 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 brussel sprouts, pickled onions, garlic, preserved lemons, balsamic glaze

5 / 8 monterey bay ceviche GF

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

17 lighthouse salad GF

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

14 maitake mushroom and asparagus salad GF

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

16 steakhouse wedge GF

baby iceberg lettuce, chopped bacon, tomatoes, point reyes bleu cheese, bleu cheese dressing

12

LAND

grilled filet mignon GF

carrot & potato mash, asparagus, cabernet maitake mushroom reduction

42

a very big burger

painter hill farms beef, 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 spread

24

half chicken under a brick GF

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

26

hangar steak frites

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

26

SEA

o'neill's poke bowl

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, summer squash medley, beurre blanc trio

37

EARTH

pan fried gnocchi & white beans

cherry tomatoes, grana padana parmesan, field fresh farms spinach, olive oil, tomato coulis, 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.