

surfer girl

hermosa beach

All Day Menu



CHARCUTERIE BOARD

Choose 4 \$34 / Choose 8 \$45

FROMAGERIE

Epoisses Berthaut (France), Sottocenere al Tartufo (Italy), Manchego 6 months (Spain), Barely Buzzed (Utah), Roquefort Blue Cheese (France), Saint Nectaire Le Paillon (France)

CHARCUTERIE

Wagyu Bresaola (Australia), Prosciutto Di Parma (Italy), Salami Piccante (Italy), Mortadella Fra'mani (California), Capocollo (Italy), Serrano Ham (Spain)

Served with house-made Giardiniera, quince jam, nuts, dried fruit, honeycomb, seeded bread and crackers

STARTERS AND SHARED PLATES

Chips, Salsa, Guacamole \$17

Fresh tortilla chips, house-made salsas and guacamole

Seasonal Hummus \$15

Seasonal Hummus, Farmers Market Crudités, Pita

Oysters^ half dozen \$30 / dozen \$45

Rotating Oysters, West Coast Mignonette, Cocktail Sauce, Tabasco

Mediterranean Olives \$12

Assorted Olives, Herbs, Olive Oil

Crab Cakes^ \$28

Jumbo Lump Crab, Avocado Crema, Marinated Tomatoes, Micro Herbs

Tuna Tartare \$26

Corn Tostada, Marinated Tuna, Avocado, Soy Vinaigrette

Steak Skewers \$28

Prime Filet, Chimichurri, Herb Labne, Lebanese Salad

Verde Ceviche \$26

Sea bass, Castelvetrano Olives, Lemon, Olive Oil, Chips, Fresh Herbs

Jumbo Prawn Cocktail^ \$26

Fresh Poached Prawns, Cocktail sauce, Horseradish Cream, Celery salt, celery leaves, fresh citrus and Olive oil

Shrimp Louie Salad^ \$33

California style Jumbo Lump Crab and Plump Shrimp Louie, Creamy Louie Dressing, Fresh Greens, Tomatoes, Red Onion, Avocado, Fresh Lemon

Seasonal Burrata \$26

Marinated Seasonal Tomatoes, Sungold Tomato Dressing, Burrata Cheese, Toasted Baguette, Aged Balsamic, Arbequina Oil

SANDWICHES AND ENTRÉES

Surfer Girl Fish Tacos \$25

House Grilled, Warm Flour Tortilla, Avocado Crema, Yucatan Pico, and Marinated Cabbage

The Surfer Girl Burger \$30

Wagyu Beef Patty, Garlic Aioli, Arugula, Shallot Jam, House-made Pickles, Aged White Cheddar, French Fries

PCH Shrimp Pasta^ \$32

Shrimp, White Wine, Chili Flake

16oz Ribeye \$65

Pea Puree, Market Veg

Crispy Roast Chicken* \$36

Mary's Half Chicken, Romesco

Catch of the Day \$48

Loch Duart Seared, Ike Jime Salmon, Chef's Market Seasonal Vegetables, Beurre Blanc

SIDES

Broccolini \$13

Bagna Cauda and Garlic Crunch

Babe Farms Roasted Carrots \$14

Seasoned Labne, Carrot top Zboug, Toasted Pepitas, Za'atar

French Fries \$14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Shellfish allergy indicated by ^ and nut allergy indicated by **



SUMMER 2026 • EXECUTIVE CHEF MICHAEL ROMERO



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