

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, honey comb, seeded bread and crackers

Starters and Shared Plates

Chips, Salsa, Guacamole

\$16

Fresh tortilla chips, house made salsas and guacamole

Steak Skewers

\$28

Prime Filet, Chimichurri, Herb Labne, Lebanese Salad

Seasonal Hummus

\$15

Seasonal Hummus, Farmers Market Crudité, Pita

Verde Ceviche

\$25

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

Oysters^

half dozen \$30
/ dozen \$45

Jumbo Prawn Cocktail^

\$26

Rotating Oysters, West Coast Mignonette, Cocktail Sauce, Tabasco

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

Mediterranean Olives

\$12

Assorted Olives, Herbs, 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

Crab Cakes^

\$28

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

Seasonal Burrata

\$26

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

Tuna Tartar

\$25

Corn Tostada, Marinated Tuna, Avocado, Soy Vinaigrette

Sandwiches and Entrees

Surfer Girl Fish Tacos

\$24

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

Hangar Steak

\$40

Seared Hangar Steak, Salsa Macha, Roasted Fingerling Potatoes, Butter, Fresh Chives, Charred Scallion

The Surfer Girl Burger

\$30

House Blend Pattie, Garlic Aioli, Arugula, Shallot Jam, House Made Pickles, Aged White Cheddar, Fingerling Potatoes

Crispy Roast Chicken*

\$35

Marys Half Chicken, Romesco

PCH Shrimp Pasta^

\$32

Shrimp, White Wine, Chili Flake

Catch of the Day

\$48

Lock Duart Seared, Ike Jime Salmon, Chefs Market Seasonal Vegetables, Buerre Blanc

Sides

Broccolini

\$13

Bagna Cauda and Garlic Crunch

Roasted Fingerling Potatoes

\$14

Babe Farms Roasted Carrots

\$14

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

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 *