

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
<i>Fresh tortilla chips, house-made salsas and guacamole</i>	
Seasonal Hummus	\$15
<i>Seasonal Hummus, Farmers Market Crudités, Pita</i>	
Oysters^ half dozen \$30 / dozen \$45	
<i>Rotating Oysters, West Coast Mignonette, Cocktail Sauce, Tabasco</i>	
Mediterranean Olives	\$12
<i>Assorted Olives, Herbs, Olive Oil</i>	
Crab Cakes^	\$28
<i>Jumbo Lump Crab, Avocado Crema, Marinated Tomatoes, Micro Herbs</i>	
Tuna Tartare	\$26
<i>Corn Tostada, Marinated Tuna, Avocado, Soy Vinaigrette</i>	
Steak Skewers	\$28
<i>Prime Filet, Chimichurri, Herb Labne, Lebanese Salad</i>	
Verde Ceviche	\$26
<i>Sea bass, Castelvetrano Olives, Lemon, Olive Oil, Chips, Fresh Herbs</i>	
Jumbo Prawn Cocktail^	\$26
<i>Fresh Poached Prawns, Cocktail sauce, Horseradish Cream, Celery salt, celery leaves, fresh citrus and Olive oil</i>	
Shrimp Louie Salad^	\$33
<i>California style Jumbo Lump Crab and Plump Shrimp Louie, Creamy Louie Dressing, Fresh Greens, Tomatoes, Red Onion, Avocado, Fresh Lemon</i>	
Seasonal Burrata	\$26
<i>Marinated Seasonal Tomatoes, Sungold Tomato Dressing, Burrata Cheese, Toasted Baguette, Aged Balsamic, Arbequina Oil</i>	

SANDWICHES AND ENTRÉES

Surfer Girl Fish Tacos	\$25
<i>House Grilled, Warm Flour Tortilla, Avocado Crema, Yucatan Pico, and Marinated Cabbage</i>	
The Surfer Girl Burger	\$30
<i>Wagyu Beef Patty, Garlic Aioli, Arugula, Shallot Jam, House-made Pickles, Aged White Cheddar, Fingerling Potatoes</i>	
PCH Shrimp Pasta^	\$32
<i>Shrimp, White Wine, Chili Flake</i>	
16oz Ribeye	\$65
<i>Pea Puree, Market Veg</i>	
Crispy Roast Chicken*	\$36
<i>Mary's Half Chicken, Romesco</i>	
Catch of the Day	\$48
<i>Loch Duart Seared, Ike Jime Salmon, Chef's Market Seasonal Vegetables, Beurre Blanc</i>	

SIDES

Broccolini	\$13
<i>Bagna Cauda and Garlic Crunch</i>	
Babe Farms Roasted Carrots	\$14
<i>Seasoned Labne, Carrot top Zhoug, Toasted Pepitas, Za'atar</i>	
Roasted Fingerling Potatoes	\$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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