



4665 CHINO HILLS PKWY STE I, CHINO HILLS, CA 91709
(909) 597-9098

STARTERS

- 5.75 CAJUN FRIES**
- 6.50 SWEET POTATO FRIES**
- 6.50 ZUCCHINI STICKS**
- 7.25 JALAPENO POPPER (5 PCS.)**
- 11.00 CAJUN CALAMARI**
Calamari fingers lightly floured & deep-fried with Cajun spices
- 13.00 CAJUN CRAB CAKES (2 PCS.)**
Served with Cajun mustard sauce
- 13.50 BACON WRAPPED SHRIMP (5PCS.)**
Pepperjack cheese wrapped inside, served with honey mustard sauce
- 14.50 FISH N CHIPS**
- 15.50 SOFTSHELL CRAB (2 PCS.)**
Lightly seasoned, deep-fried softshell crab
- 15.25 STEAMED MUSSELS**
Black mussels in a lemon butter, and white wine broth

SOUPS & SALADS

- 8.25 CAESAR SALAD**
- 11.50 GRILLED CHICKEN CAESAR SALAD**
- 16.00 GRILLED SALMON SALAD**
Blackened salmon filet served over balsamic tossed romaine lettuce and finished with a Creole mustard sauce.
- 7.00 NEW ENGLAND CLAM CHOWDER**
Cream-based clam soup with potatoes.

DRINKS

- 1.85 BOTTLE WATER**
- 1.85 PELLEGRINO (250 ml)**
- 3.50 PERRIER**
- 3.00 GRAPE JUICE**
- 3.00 ORANGE JUICE**
- 3.50 SPARKLING APPLE JUICE**
- 3.50 COCA COLA SPRITE**
- DIET COKE DR. PEPPER**
- ROOT BEER PINK LEMONADE**
- RASPBERRY ICED TEA (SWEETENED)**
- 3.75 ORGANIC BLACK ICED TEA (UNSWEET)**
- ORGANIC GREEN ICED TEA (UNSWEET)**
- ORGANIC HOT TEA**
- COFFEE**

ENTRÉES

LUNCH portion available on weekdays lunch only, excluding holidays.

- L: 16.75 CIOPPINO**
D: 27.00 Italian-style soup created in San Francisco, with calamari, shrimp, crab, clams, mussels and white fish served over linguini.
- L: 16.75 FISHERMAN'S CHOWDER**
D: 26.50 Our famous New England clam chowder, loaded with calamari, shrimp, crab, clams, mussels and white fish.
- L: 15.75 GUMBO**
D: 24.00 A southern Cajun favorite! A dark spicy roux with okra, shrimp, crab, white fish, clams and andouille sausage served with rice.
- L: 14.75 CHICKEN GUMBO**
D: 21.50 A dark spicy roux with grilled chicken, andouille sausage and okra, served with jasmine rice.
- L: 15.75 JAMBALAYA**
D: 24.00 A flavorful Cajun rice dish, with a blend of peppers, onions, grilled chicken, shrimp and andouille sausage.
- L: 14.75 SHRIMP SCAMPI**
D: 22.50 Prawns in a white wine, garlic, olive oil, lemon, butter, and basil sauce served over linguini.
- L: 15.75 SHRIMP DIABLO**
D: 23.00 Prawns in a garlic, olive oil, basil and brandy spiced tomato sauce served over linguini.
- L: 14.75 LINGUINI WITH CLAMS**
D: 22.50 Chopped clams and little neck clams, in a white wine, garlic butter broth, served over linguini. (Red sauce available, contains tomatoes.)
- L: 13.75 CILANTRO CHICKEN WITH SAUSAGE**
D: 21.50 Grilled chicken and andouille sausage in a lemon, red chili, garlic butter sauce with tomato cilantro salsa served over linguini.

- L: 16.75 HOUSE PAN ROAST ★**
D: 27.00 Tomato cream based sauce with trinity, shrimps, crab, clams, and scallops. Served with jasmine rice.
- L: 14.25 CHICKEN & SAUSAGE PAN ROAST**
D: 23.00
- L: 15.75 SHRIMP PAN ROAST**
D: 24.50

SPICE LEVEL : 0 - 10

ADD-ONS FOR ENTREE

- HABANERO (Half) 0.75**
- OKRA 2.00**
- SAUSAGE 5.25**
- CHICKEN 5.25**
- CHOPPED CLAM 5.25**
- MUSSEL 5.00**
- SCALLOP 6.00**
- CRAWFISH 6.00**
- SHRIMP 7.00**
- CRAB MEAT MKT**
- LOBSTER SLIPPER TAIL MEAT MKT**

SIDES

- JASMINE RICE 2.00**
- PASTA 2.25**
- BREAD 1.75**

CRAFT BEER ON TAP

HAZY

JOCKAMO JUICY IPA	6.95
ABITA, Louisiana 6% ABV	

LIGHT

BUENAVEZA Salt & Lime LAGER	6.95
Stone Brewing, California 4.7% ABV	

BELGIAN

WHITE RASCAL	7.00
Avery, Colorado 5.6% ABV	

MALTY

CHRONIC AMBER ALE	7.00
Pizza Port, California 4.9% ABV	

HOPPY

THE PUPIL IPA	8.95
Societe Brewing, California 7.5% ABV	

BITTER

ARROGANT BASTARD ALE	8.95
Stone Brewing, California 7.2% ABV	

CANs & BOTTLEs

SEASONL SPECIAL

PECAN ALE	4.95
Abita, Louisiana 5.2% ABV	
MARDI GRAS BOCK	4.95
Abita, Louisiana 6.5% ABV	

SWEET

HARD APPLE CIDER	4.95
Angry Orchard, Ohio 5%ABV	

FRUITY

Sweet Touch GRAPEFRUIT	3.95
Taiwan 3.5%ABV	

PURPLE HAZE	4.95
Abita, Louisiana 4.2%ABV	

MALTY

AMBER	4.95
Abita, Louisiana 4.5%ABV	

EASY DRINKIN'

BUD LIGHT	3.95
COORS LIGHT	3.95
CORONA	4.95
STELLA ARTOIS	4.95
805 BLONDE ALE	4.95
MICHELOB ULTRA	4.95
JOCKAMO JUICY IPA	4.95

WINE SELECTION

CABERNET SAUVIGNON 6.8 28

MERLOT 5.8 23

MALBEC 8.5 30
MENDOZA, ARGENTINA

CABERNET SAUVIGNON - 48
2015 Valentin Bianchi, ARGENTINA

CHAMPAGNE BRUT - 22

PINOT GRIGIO 6.8 28

OBSESSION SYMPHONY 6.8 28
IRONSTONE, CALIFORNIA

CHARDONNAY 5.8 23

SAUVIGNON BLANC 5.8 23

MOSCATO 5 22

SAKE

SENSHIN 720 ml 118
Junmai Daiginjo

Tasting Notes: Unsurpassable Sake brewed in small batches - very limited quantity available. The rice used is specifically contracted by the farmer, and is polished to 28% of the original grain's size. The sake is brewed with great skill and aged slowly, creating a seductive and silky elegance in the finished product.

