



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

CABERNET SAUVIGNON	6.8	28
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MERLOT	5.8	23
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MALBEC	8.5	30
MENDOZA, ARGENTINA		

CABERNET SAUVIGNON	-	48
2015 Valentin Bianchi, ARGENTINA		

CHAMPAGNE BRUT	-	22
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PINOT GRIGIO	6.8	28
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OBSESSION SYMPHONY	6.8	28
IRONSTONE, CALIFORNIA		

CHARDONNAY	5.8	23
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SAUVIGNON BLANC	5.8	23
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MOSCATO	5	22
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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.

