

A Little History...



Way back in 1922, the entire Rhine Channel was composed of fish canneries (our own cannery row). Fishermen would bring their catches and exchange them for already canned fish (primarily albacore). In 1973 a group of local businessmen, led by Bill Hamilton, restructured our current building. He filled it with all types of decorative cannery equipment and created the first Cannery Restaurant. The restaurant was a popular casual Newport Beach restaurant for over 20 years. Come 1999, the property was destined to be torn down to make way for a modern condominium project. In stepped Jack Croul, a long time local, who simply didn't want to see his community lose an iconic landmark. With his generous assistance and support The Cannery reopened in 2002. Ron Salisbury (the owner) and Jack have been dedicated to not only preserving the historic building, but working to create a restaurant that best captures the Newport Beach lifestyle.

APPETIZERS

* HALF DOZEN OYSTERS	traditional or dressed	24	* AHI POKE	chili-garlic, tobiko, chives, avocado, wasabi, taro chips	22
SHRIMP COCKTAIL	cocktail sauce, green goddess	22	OCTOPUS	salsa macha, potato, pickled onion, watercress	24
1oz ROYAL OSCIETRA CAVIAR PLATTER					
egg, chive, creme fraiche, bellini					
200					
* SEAFOOD PLATTER	1 (4 oz) maine lobster tail, 4 crab claws, 6 cocktail shrimp, 6 oysters	85	GRILLED ARTICHOKE	herb oil, parmesan-breadcrumbs, lemon aioli	20
* SEAFOOD TOWER	2 (4 oz) maine lobster tails, 8 crab claws, 12 cocktail shrimp, 12 oysters	145	STEAMED MUSSELS & CLAMS	chorizo broth, shallots, mezcal, cilantro, baguette	22
			CRAB CAKE	avocado creme fraiche, fine herbs, fennel pollen and lemon salt	24
			FRIED CALAMARI	yuzu aioli, cocktail sauce	19

BREAD, SOUPS, & SALADS

BREAD SERVICE	sourdough & malted brown butter rolls served with seasonal butters	7	WEDGE SALAD	iceberg, point reyes blue cheese, tomato, applewood smoked bacon, red onion	15
NEW ENGLAND CLAM CHOWDER	brioche croutons	13	CAESAR SALAD	house made brioche croutons, parmesan cheese, anchovy	13
FRENCH ONION SOUP	caramelized onions, parmesan-beef broth, gruyère, crouton	14	EMBER ROASTED BEETS	marinated burrata, mesclun greens, blood orange balsamic, prosciutto	14

FROM THE SEA

U-10 SCALLOPS	poblano mash, esquites, guajillo butter	50
ALASKAN HALIBUT	asparagus, spring peas, gaufrettes	45
CHILEAN SEABASS	romesco, orzo salad, preserved lemon	52
KING SALMON	lingonberry, beetroot, rye crisp, mustard dill emulsion	42
BLACK COD	misoyaki, beech mushrooms, edamame relish, and furikake rice	47
BLACKENED AHI	mango mustard, buerre blanc, wasabi mash	40
TOGARASHI TIGER SHRIMP	miso-garlic lo mein, scallions, chili threads, and sesame	41
STEAMED BRANZINO	ginger soy sauce, bok choy, aromatics	42
SWORDFISH	jerk spice, shrimp mango salsa, plantain chips	44
RED SNAPPER	sauce veracruz, saffron rice	47

Cannery Classics

CIOPPINO	smoked tomato brodo, mussels, clams, shrimp, catch of the day-served with toasted garlic herb bread	49
LOBSTER POT PIE	slobster-tarragon cream, maine lobster, potato, carrot, peas, served wtih a mixed green salad	43
BLACKENED WAHOO TACOS	smoked pineapple pico de gallo, cabbage, chipotle aioli, guacamole, blue corn tortillas, guajillo salsa, with frijoles del rancho & queso cotija	36
LOBSTER ROLL	maine lobster, top load bun, old bay aioli, lemon oil, served with french fries	41
FISH & CHIPS	beer battered cod, tartar sauce, french fries and cole slaw	35
JACK'S CATCH OF THE DAY	green beans, mashed potatoes, caper butter sauce	MP

FROM THE LAND

BODHI'S FILET MIGNON	8oz revier farms filet, asparagus, cheesy mash, and red wine demi	53	JIDORI CHICKEN	grilled airline breast, honey bbq, bacon jalapeno mac & cheese	43
	add tristan island lobster tail	30	WILD MUSHROOM RISOTTO	maitake, king oyster, blue foot, truffle essence, parmesan, herbs	38
USDA PRIME RIBEYE	12oz greater omaha ribeye, asparagus, cheesy mash, and red wine demi	68	LADY LARKIN BURGER	seasoned wagyu, lettuce, tomato, onion, american cheese, bacon, chipotle aioli, brioche bun, served with fries	28
	add tristan island lobster tail	30			
DOUBLE CUT PORK CHOP	chermoula spice, cherry-port reduction, sauteed spinach, cheesy mash	45			

SIDES

WILD MUSHROOMS	12	MAC N' CHEESE	9	SEASONED FRIES	8
GRILLED ASPARAGUS	10	FURIKAKE RICE	7	FRIJOLES DEL RANCHO	9
HARICOT VERT	9	MASHED POTATOES	9		

20% gratuity will be applied to all parties of 8 guests or greater.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The 1923 Restaurant Group Family





CANNERY CLASSIC COCKTAILS 17

EL CHOLO MARGARITA Family Recipe From 1967

CLASSIC OLD FASHIONED pick your poison:
Old Forester Kentucky Straight Bourbon or Sazerac Rye

MOSCOW MULE Tito’s Vodka, Ginger Beer, Lime

CASTAWAY Trader Vic’s Mai Tai Featuring
Mt. Gay Eclipse & Platinum Rum, Float Of Myers Dark Rum

BARTENDER CREATIONS 17

POOLSIDE Fresh Cucumber, Lemon, Agave
pick your poison Crop Organic Cucumber Vodka, Roku Gin,
Los Vecinos Mezcal, or Los Sundays Tequila

FLECHALOMA Flecha Azul Blanco Tequila, Pamplemousse,
Fresh Lime, Squirt Soda

PAPER PLANE Elijah Craig Bourbon, Aperol,
Heirloom Pineapple Amaro, Lemon Juice

MAD KETEL Ketel One Citroen Vodka, Passionfruit, Lemon, Cane

LOCALS SUMMER El Tosoro Blanco Tequila,
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin

HOT OR NOT!!! Dobel Blanco Tequila, Lime, Agave, Habanero Bitters

NICE BOOTS Amaras Mezcal, Celaya Blanco Tequila, Cointreau,
Blackberries, Elderflower, fresh squeezed Lemonade

ESPRESSO MARTINI Ketel One Vodka, Borghetti Liquor,
Licor 43 Chocolate Liquor, Fresh Espresso

BARREL AGED COCKTAILS 18

BARREL AGED NEGRONI Botanist Gin, Campari,
Carpano Antica, Orange Peel

BARREL AGED VIEUX CARRÉ Michters Rye, Remy 1738,
Benedictine, Rosso Vermouth, Angostura & Peychaud’s Bitters

BARREL AGED MANHATTAN Buffalo Trace Bourbon,
Carpano Antica, Angostura Bitters, Brandy Cherry

BARREL AGED BOULEVARDIER Makers Mark Bourbon,
Carpano Antica, Campari

WINES BY THE GLASS

BUBBLES & WHITES	
Scarpetta Prosecco DOC, Brut, 2023	14/56
Pierre Sparr ‘Cremant D’Alsace’, Brut Rosé, NV	15/60
Roederer Estate, Brut, Anderson Valley, NV	16/64
Chateau de Sancerre, Loire, France 2023	18/72
Craggy Range, Sauvignon Blanc, New Zealand 2023	15/60
Benvolio Friuli, Pinot Grigio, Italy 2023	14/56
Bieler Père & Fils, Rosé, Provence 2023	14/56
Napa Cellars, Chardonnay, Napa 2021	14/56
Talley, Chardonnay, San Luis Obispo Coast 2023	16/64
Nickel & Nickel, Chardonnay, Truchard Vineyard, Napa 2023	22/88

REDS	
Abstract by Orin Swift, Red Blend, St Helena 2022	18/72
Ken Wright Cellars, Pinot Noir, Willamette Valley 2023	16/64
Failla, Pinot Noir, Sonoma Coast 2023	20/80
Turley “Juvenile”, Zinfandel, Paso Robles 2022	18/72
Goldschmidt “Katherine”, Cabernet Sauvignon, Stonemason Hill, Alexander Valley 2022	15/60
Emblem, Cabernet Sauvignon, Napa 2021	19/76
Justin Reserve, Cabernet Sauvignon, Paso Robles 2022	25/100
Domaine Bouchard, Beaune Du Chateau, Premier Cru, Burgundy, France	25/100

BOTTLED & DRAFT BEER

BOTTLED BEER	
Stella	8
Sapporo 20.3oz	10
Pacifico	6.5
Michelob Ultra	6.5
Coors Light	6.5
Guinness Can	8.5
Best Day Brewing N.A. IPA	7
Best Day Brewing Kolsch N.A.	6
Happy Dad Fruit Punch 5% ABV	6
High Noon Watermelon ABV 4.5%	7

DRAFT BEER	
Alaskan Amber	
Alaska Brewing, Juneau, AK Abv 5.3%	8
Cali Squeeze, Blood Orange Citrus Wheat Ale	
Firestone Walker, Paso Robles 5.4% Abv	8
Modelo Especial Mexican Lager	
Mexico 4.5% Abv	8
Brewery X Westcoast IPA	
Anaheim, Ca Abv 6.7%	8
Smog City Rotating Hazy IPA	
Torrance, Ca Abv varies	8
pFriem Pilsner	
Mt. Hood, Or. Abv 4.9%	6

SAKE

Hakutsuru Sayuri Nigori, Little Lily	10
Hakutsuru Junmai Ginjo Superior	14
Hakutsuru Junmai Dai Ginjo Sho-une	16
Gekkeikan Hot Sake	10
Hana Lychee Flavored Sake 350ml	18

Shimizu-No-Mai “ Pure Dusk” Junmai Daiginjo 720ml	84
Heavensake Urakasumi Junmai Ginjo 720ml	90
Murai Dai Ginjo 720ml	150
Maboroshi “Mystery” Junmai Daiginjo 720ml	300

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