

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.

TO BEGIN

* HALF DOZEN OYSTERS traditional or dressed 25	SPANISH OCTOPUS salsa macha, potato, pickled onion, watercress 30
SHRIMP COCKTAIL cocktail sauce, green goddess 22	GRILLED ARTICHOKE herb oil, parmesan-breadcrumbs, lemon aioli 20
* AHI POKE chili-garlic, tobiko, chives, avocado, wasabi, taro chips ...22	PEI MUSSELS belgian ale, shallots, garlic, butter, baguette 22
* SEAFOOD PLATTER 4 oz king crab, 6 crab claws, 6 cocktail shrimp, 6 oysters99	CRAB CAKE avocado creme fraiche, fine herbs, fennel pollen and lemon salt 26
* SEAFOOD TOWER 8 oz king crab, 12 crab claws, 12 cocktail shrimp, 12 oysters175	FRIED CALAMARI yuzu aioli, cocktail sauce 19

BREAD, SOUPS, & SALADS



BREADGOOD'S SOURDOUGH FOCACCIA9
Organic Tomato, Rosemary, Pecorino Romano, Maldon Salt

NEW ENGLAND CLAM CHOWDER brioche croutons 13	WEDGE SALAD iceberg, point reyes blue cheese, tomato, applewood smoked bacon, red onion 15
FRENCH ONION SOUP caramelized onions, parmesan-beef broth, gruyère, crouton 14	CAESAR SALAD house made brioche croutons, parmesan cheese, anchovy 13

EMBER ROASTED BEETS marinated burrata, mesclun greens, blood orange balsamic, prosciutto 14

FROM THE SEA

U-10 SCALLOPS maple glazed brussels, pancetta, garlic potato puree 55	20oz AUSTRALIAN LOBSTER TAIL mashed potato, watercress, drawn butter, lemon 100
CHILEAN SEABASS sweet potato hash, cauliflower puree, pomegranate gastrique 60	CIOPPINO smoked tomato brodo, mussels, clams, shrimp, catch of the day-served with toasted garlic herb bread49
ALASKAN HALIBUT guajilla emulsion, pineapple-habanero syrurp, corn esquites 53	LOBSTER POT PIE lobster-tarragon cream, maine lobster, potato, carrot, peas, served with a mixed green salad45
ORA KING SALMON sun-dried tomato pesto, polenta cake, and asparagus49	BLACKENED SWORDFISH TACOS smoked pineapple pico de gallo, cabbage, chipotle aioli, guacamole, blue corn tortillas, guajillo salsa, with frijoles del rancho & queso cotija 40
SHELLFISH TRIO lobster tail, scallop, shrimp, meyer lemon risotto 60	LOBSTER ROLL maine lobster, top load bun, old bay aioli, lemon oil, served with french fries 41
WHOLE BRANZINO farro, butternut squash, raisins, fennel lemon-basil chimichurri 50	FISH & CHIPS beer battered cod, tartar sauce, french fries and cole slaw 35
BLACK COD misoyaki, mushrooms, edamame relish, and furikake rice 47	JACK'S CATCH OF THE DAY green beans, mashed potatoes, caper butter sauce MP

FROM THE LAND

BODHI'S FILET MIGNON 8oz black angus filet, mash, and red wine demi 63	DOUBLE CUT PORK CHOP chermoula spice, cherry-port reduction, sauteed spinach, mash 45
USDA PRIME RIBEYE 12oz greater omaha ribeye, mash, and red wine demi 70	JIDORI CHICKEN pan roasted breast, white bean cassoulet, red wine reduction 43

WILD MUSHROOM RISOTTO maitake, king oyster and beech mushrooms, peas, truffle essence, parmesan, herbs 38	LADY LARKIN BURGER seasoned wagyu, lettuce, tomato, onion, american cheese, bacon, chipotle aioli, brioche bun, fries 28
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SURF & TURF 8oz black angus filet, mash, red wine demi~ and choice of 4oz lobster tail or 4oz king crab ... 95

SIDES

WILD MUSHROOMS12	MAC N' CHEESE9	BRUSSELS & PANCETTA8
ASPARAGUS12	BAKED POTATO with butter & chives 10 <i>limited availability</i>	SEASONED FRIES8
HARICOT VERT9	MASH9	ROCK SHRIMP STREET CORN12

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

BEE'S KNEES Botanist Gin, Honey, Lemon
CASTAWAY Trader Vic's Mai Tai Featuring
Mantuano & Myers Platinum Rum, Float Of Myers Dark Rum

BARTENDER CREATIONS 17

POOLSIDE Fresh Cucumber, Lemon, Agave
pick your poison Tito's Vodka, Roku Gin,
Los Vecinos Mezcal, or El Mexicano Blanco Tequila
FLECHALOMA Flecha Azul Blanco Tequila, Pamplemousse,
Fresh Lime, Squirt Soda
PAPER PLANE Woodford Reserve Bourbon, Aperol,
Heirloom Pineapple Amaro, Lemon Juice

LOCALS SUMMER Casamigos Blanco Tequila,
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin
MOMMENPOP BLOOD ORANGE SPRITZ
NICE BOOTS Das Boots Mezcal or Los Sundays Blanco Tequila,
Cointreau, Blackberries, Elderflower, fresh squeezed Lemonade
MAD KETEL Ketel One Citroen Vodka, Passionfruit, Lemon, Cane

ELGANTE MARGARITA Ocho Reposado, Lalo Blanco,
Agave, Fresh Lime, Alma Finca, Gold Salt Rim23

ESPRESSO MARTINI Titos Vodka, Borghetti Liqueur,
Licor 43 Chocolate Liqueur, Fresh Espresso18

BARREL AGED COCKTAILS 18

BARREL AGED NEGRONI Gin Mare Capri, Campari,
Carpano Antica, Orange Peel
BARREL AGED VIEUX CARRÉ Michters Rye, Remy 1738,
Benedictine, Carpano Antica, 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	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	18/72
Craggy Range, Sauvignon Blanc , New Zealand	15/60
Benvolio Friuli, Pinot Grigio , Italy	14/56
Bieler Père & Fils, Rosé , Provence	14/56
Napa Cellars, Chardonnay , Napa	14/56
La Villaudiere, Sancerre Rose , Loire Valley, France	18/72
Nickel & Nickel, Chardonnay , Truchard Vineyard, Napa	22/88

REDS

Abstract by Orin Swift, Red Blend , St Helena	18/72
Ken Wright Cellars, Pinot Noir , Willamette Valley	16/64
Failla, Pinot Noir , Sonoma Coast	20/80
Turley "Juvenile", Zinfandel , Paso Robles	18/72
Goldschmidt "Katherine", Cabernet Sauvignon , Stonemason Hill, Alexander Valley	15/60
Emblem, Cabernet Sauvignon , Napa	19/76
Justin Reserve, Cabernet Sauvignon , Paso Robles	25/100
Il Fauno di Acramum, Super Tuscan , Tuscany, Italy	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
Capacity N.A. IPA	7
Best Day Brewing Kolsch N.A.	7
Happy Dad Fruit Punch 5% ABV	7
High Noon Watermelon ABV 4.5%	7
Heineken Zero	8

DRAFT BEER

Chronic Amber Pizza Port Brewing, San Diego 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
Harland Hazy IPA San Diego, Ca Abv 6.5%	8
NWPRT Lager Wings & Arrow Beer Co, Newport Beach Abv 4.9%	7

SAKE

Hakutsuru Sayuri Nigori , Little Lily	13
Hakutsuru Junmai Ginjo Superior	15
Hakutsuru Junmai Dai Ginjo Sho-une	17
Gekkeikan Hot Sake	10
Hana Lychee Flavored Sake 350ml	20

Sake Ono Junmai Daiginjo 720ml	70
Heavensake Urakasumi Junmai Ginjo 720ml	90
Murai Dai Ginjo 720ml	150
Maboroshi "Mystery" Junmai Daiginjo 720ml	300

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