

## 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

* <b>HALF DOZEN OYSTERS</b> traditional or dressed .....	25
<b>SHRIMP COCKTAIL</b> cocktail sauce, green goddess .....	22
* <b>AHI POKE</b> chili-garlic, tobiko, chives, avocado, wasabi, taro chips .....	22
* <b>SEAFOOD PLATTER</b> 4 oz king crab, 6 crab claws, 6 cocktail shrimp, 6 oysters .....	99
* <b>SEAFOOD TOWER</b> 8 oz king crab, 12 crab claws, 12 cocktail shrimp, 12 oysters .....	175

<b>SPANISH OCTOPUS</b> salsa macha, potato, pickled onion, watercress .....	30
<b>GRILLED ARTICHOKE</b> herb oil, parmesan-breadcrumbs, lemon aioli .....	20
<b>PEI MUSSELS</b> belgian ale, shallots, garlic, butter, baguette .....	22
<b>CRAB CAKE</b> avocado creme fraiche, fine herbs, fennel pollen and lemon salt .....	26
<b>FRIED CALAMARI</b> yuzu aioli, cocktail sauce .....	19

### BREAD, SOUPS, & SALADS

<b>LOCALLY BAKED SEASONAL FOCACCIA</b> ..... 10 <i>by breadgoods</i>	
<b>NEW ENGLAND CLAM CHOWDER</b> brioche croutons .....	13
<b>FRENCH ONION SOUP</b> caramelized onions, parmesan-beef broth, gruyère, crouton .....	14

<b>WEDGE SALAD</b> iceberg, point Reyes blue cheese, tomato, applewood smoked bacon, red onion .....	15
<b>CAESAR SALAD</b> house made brioche croutons, parmesan cheese, anchovy .....	13
<b>EMBER ROASTED BEETS</b> marinated burrata, mesclun greens, blood orange balsamic, prosciutto .....	14

### FROM THE SEA

<b>U-10 SCALLOPS</b> maple glazed brussels, pancetta, garlic potato puree .....	55
<b>CHILEAN SEABASS</b> sweet potato hash, cauliflower puree, pomegranate gastrique .....	60
<b>ALASKAN HALIBUT</b> guajilla emulsion, pineapple-habanero syrup, corn esquites .....	53
<b>ORA KING SALMON</b> sun-dried tomato pesto, polenta cake, and asparagus .....	49
<b>SHELLFISH TRIO</b> lobster tail, scallop, shrimp, meyer lemon risotto .....	60
<b>WHOLE BRANZINO</b> farro, butternut squash, raisins, fennel lemon-basil chimichurri .....	50
<b>BLACK COD</b> misoyaki, mushrooms, edamame relish, and furikake rice .....	47

<b>20oz AUSTRALIAN LOBSTER TAIL</b> mashed potato, watercress, drawn butter, lemon .....	100
<b>CIOPPINO</b> smoked tomato brodo, mussels, clams, shrimp, catch of the day-served with toasted garlic herb bread .....	49
<b>LOBSTER POT PIE</b> lobster-tarragon cream, maine lobster, potato, carrot, peas, served with a mixed green salad .....	45
<b>BLACKENED SWORDFISH TACOS</b> smoked pineapple pico de gallo, cabbage, chipotle aioli, guacamole, blue corn tortillas, guajillo salsa, with frijoles del rancho & queso cotija .....	40
<b>LOBSTER ROLL</b> maine lobster, top load bun, old bay aioli, lemon oil, served with french fries .....	41
<b>FISH &amp; CHIPS</b> beer battered cod, tartar sauce, french fries and cole slaw .....	35
<b>JACK'S CATCH OF THE DAY</b> green beans, mashed potatoes, caper butter sauce .....	MP

### FROM THE LAND

<b>BODHI'S FILET MIGNON</b> 8oz black angus filet, mash, and red wine demi .....	63
<b>USDA PRIME RIBEYE</b> 12oz greater omaha ribeye, mash, and red wine demi .....	70

<b>DOUBLE CUT PORK CHOP</b> chermoula spice, cherry-port reduction, sauteed spinach, mash .....	45
<b>JIDORI CHICKEN</b> pan roasted breast, white bean cassoulet, red wine reduction .....	43
<b>WILD MUSHROOM RISOTTO</b> maitake, king oyster and beech mushrooms, peas, truffle essence, parmesan, herbs .....	38
<b>LADY LARKIN BURGER</b> seasoned wagyu, lettuce, tomato, onion, american cheese, bacon, chipotle aioli, brioche bun, fries .....	28

**SURF & TURF** 8oz black angus filet, mash, red wine demi~ and choice of 4oz lobster tail or 4oz king crab ... 95

### SIDES

<b>WILD MUSHROOMS</b> .....	12
<b>ASPARAGUS</b> .....	12
<b>HARICOT VERT</b> .....	9

<b>MAC N' CHEESE</b> .....	9
<b>BAKED POTATO</b> with butter & chives <i>limited availability</i>	10
<b>MASH</b> .....	9

<b>BRUSSELS &amp; PANCETTA</b> .....	8
<b>SEASONED FRIES</b> .....	8
<b>ROCK SHRIMP STREET CORN</b> .....	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.





## 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 Rim .....23

**ESPRESSO MARTINI** Titos Vodka, Borghetti Liqueur,  
Licor 43 Chocolate Liqueur, Fresh Espresso .....18

## 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, <b>Brut</b> .....	14/56
Pierre Sparr 'Cremant D'Alsace', <b>Brut Rosé</b> , NV .....	15/60
Roederer Estate, <b>Brut</b> , Anderson Valley, NV .....	16/64
Chateau de <b>Sancerre</b> , Loire, France .....	18/72
Craggy Range, <b>Sauvignon Blanc</b> , New Zealand .....	15/60
Benvolio Friuli, <b>Pinot Grigio</b> , Italy .....	14/56
Bieler Père & Fils, <b>Rosé</b> , Provence .....	14/56
Napa Cellars, <b>Chardonnay</b> , Napa .....	14/56
La Villaudiere, <b>Sancerre Rose</b> , Loire Valley, France .....	18/72
Nickel & Nickel, <b>Chardonnay</b> , Truchard Vineyard, Napa .....	22/88

### REDS

Abstract by Orin Swift, <b>Red Blend</b> , St Helena .....	18/72
Ken Wright Cellars, <b>Pinot Noir</b> , Willamette Valley .....	16/64
Failla, <b>Pinot Noir</b> , Sonoma Coast .....	20/80
Turley "Juvenile", <b>Zinfandel</b> , Paso Robles .....	18/72
Goldschmidt "Katherine", <b>Cabernet Sauvignon</b> , Stonemason Hill, Alexander Valley .....	15/60
Emblem, <b>Cabernet Sauvignon</b> , Napa .....	19/76
Justin Reserve, <b>Cabernet Sauvignon</b> , Paso Robles .....	25/100
Il Fauno di Acramum, <b>Super Tuscan</b> , 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

<b>Chronic Amber</b> Pizza Port Brewing, San Diego Abv 5.3% .....	8
<b>Cali Squeeze</b> , Blood Orange Citrus Wheat Ale Firestone Walker, Paso Robles 5.4% Abv .....	8
<b>Modelo Especial</b> Mexican Lager Mexico 4.5% Abv .....	8
<b>Brewery X</b> Westcoast IPA Anaheim, Ca Abv 6.7% .....	8
<b>Harland Hazy</b> IPA San Diego, Ca Abv 6.5% .....	8
<b>NWPRT</b> Lager Wings & Arrow Beer Co, Newport Beach Abv 4.9% .....	7

## SAKE

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

Sake Ono <b>Junmai Daiginjo</b> 720ml .....	70
Heavensake Urakasumi <b>Junmai Ginjo</b> 720ml .....	90
Murai <b>Dai Ginjo</b> 720ml .....	150
Maboroshi "Mystery" <b>Junmai Daiginjo</b> 720ml .....	300

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The 1923 Restaurant Group Family

