

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
SHRIMP COCKTAIL	cocktail sauce, green goddess	22
* AHI POKE	chili-garlic, tobiko, chives, avocado, wasabi, taro chips	22
ALASKAN KING CRAB LEGS	drawn butter, cocktail sauce	
	Half pound	75
	Full Pound	140
* SEAFOOD PLATTER	1 (4 oz) maine lobster tail, 4 crab claws, 6 cocktail shrimp, 6 oysters	85
* SEAFOOD TOWER	2 (4 oz) maine lobster tails, 8 crab claws, 12 cocktail shrimp, 12 oysters	145

SPANISH OCTOPUS	salsa macha, potato, pickled onion, watercress	24
GRILLED ARTICHOKE	herb oil, parmesan-breadcrumbs, lemon aioli	20
PEI MUSSELS	belgian ale, shallots, garlic, butter, 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
NEW ENGLAND CLAM CHOWDER	brioche croutons	13
FRENCH ONION SOUP	caramelized onions, parmesan-beef broth, gruyère, crouton	14

WEDGE SALAD	iceberg, point reyes blue cheese, tomato, applewood smoked bacon, red onion	15
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, apple-celery root puree	50
CHILEAN SEABASS	cauliflower, sweet potato hash, cauliflower puree, pomegranate gastrique	54
KING SALMON	chili-truffle bruschetta, polenta cake, honey-cider glaze	42
SHELLFISH TRIO	lobster tail, scallop, shrimp, meyer lemon risotto	60
WHOLE BRANZINO	farro, butternut squash, raisins, fennel lemon-basil chimichurri	46
MAHI MAHI	prosciutto, leeks, chive potato puree, blood orange	41
BLACK COD	misoyaki, mushrooms, edamame relish, and furikake 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	lobster-tarragon cream, maine lobster, potato, carrot, peas, served with a mixed green salad	45
BLACKENED SWORDFISH TACOS	smoked pineapple pico de gallo, cabbage, chipotle aioli, guacamole, blue corn tortillas, guajillo salsa, with frijoles del rancho & queso cotija	39
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 black angus filet, broccolini, cheesy mash, and red wine demi	61
USDA PRIME RIBEYE	12oz greater omaha ribeye, broccolini, cheesy mash, and red wine demi	70

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

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

SIDES

WILD MUSHROOMS	12	MAC N' CHEESE	9	BRUSSELS & PANCETTA	8
GRILLED BROCCOLINI	10	FURIKAKE RICE	7	SEASONED FRIES	8
HARICOT VERT	9	CHEESY MASH	9	FRIJOLES DEL RANCHO	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
- WHITE LADY** Botanist Gin, Cointreau, Lemon, Eggwhite

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 Tito's Vodka, Roku Gin,
Los Vecinos Mezcal, or El Mexicano Blanco Tequila

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

PAPER PLANE Elijah Craig Bourbon, Aperol,
Heirloom Pineapple Amaro, Lemon Juice
- LOCALS SUMMER** El Tesoro Blanco Tequila,
Gran Malo Spicy Tamarind, Watermelon, Lime, Agave, Tajin

MOMMENPOP BLOOD ORANGE SPRITZ

NICE BOOTS Das Boots Mezcal, 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 Ketel One Vodka, Borghetti Liquor, Licor 43 Chocolate Liquor, Fresh Espresso18
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BARREL AGED COCKTAILS 18

- BARREL AGED NEGRONI** Gin Mare Capri, Campari,
Carpano Antica, Orange Peel

BARREL AGED VIEUX CARRÉ Knob Creek 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	REDS
Scarpetta Prosecco DOC, Brut , 2023 14/56	Abstract by Orin Swift, Red Blend , St Helena 2022 18/72
Pierre Sparr 'Cremant D'Alsace', Brut Rosé , NV 15/60	Ken Wright Cellars, Pinot Noir , Willamette Valley 2023 16/64
Roederer Estate, Brut , Anderson Valley, NV 16/64	Failla, Pinot Noir , Sonoma Coast 2023 20/80
Chateau de Sancerre , Loire, France 2023 18/72	Turley "Juvenile", Zinfandel , Paso Robles 2022 18/72
Craggy Range, Sauvignon Blanc , New Zealand 2023 15/60	Goldschmidt "Katherine", Cabernet Sauvignon , Stonemason Hill, Alexander Valley 2022 15/60
Benvolio Friuli, Pinot Grigio , Italy 2023 14/56	Emblem, Cabernet Sauvignon , Napa 2021 19/76
Bieler Père & Fils, Rosé , Provence 2023 14/56	Justin Reserve, Cabernet Sauvignon , Paso Robles 2022 25/100
Napa Cellars, Chardonnay , Napa 2021 14/56	Domaine Bouchard, Beaune Du Chateau, Premier Cru, Burgundy, France 25/100
Talley, Chardonnay , San Luis Obispo Coast 2023 16/64	
Nickel & Nickel, Chardonnay , Truchard Vineyard, Napa 2023 22/88	

BOTTLED & DRAFT BEER

BOTTLED BEER	DRAFT BEER
Stella 8	Alaskan Amber
Sapporo 20.3oz 10	<i>Alaska Brewing, Juneau, AK Abv 5.3%</i> 8
Pacifico 6.5	Cali Squeeze , Blood Orange Citrus Wheat Ale
Michelob Ultra 6.5	<i>Firestone Walker, Paso Robles 5.4% Abv</i> 8
Coors Light 6.5	Modelo Especial Mexican Lager
Guinness Can 8.5	<i>Mexico 4.5% Abv</i> 8
Best Day Brewing N.A. IPA 7	Brewery X Westcoast IPA
Best Day Brewing Kolsch N.A. 7	<i>Anaheim, Ca Abv 6.7%</i> 8
Happy Dad Fruit Punch 5% ABV 7	Smog City Rotating Hazy IPA
High Noon Watermelon ABV 4.5% 7	<i>Torrance, Ca Abv varies</i> 8
Heineken Zero 8	pFriem Pilsner
	<i>Mt. Hood, Or. Abv 4.9%</i> 6

SAKE

Hakutsuru Sayuri Nigori , Little Lily 12	Sake Ono Junmai Daiginjo 720ml 70
Hakutsuru Junmai Ginjo Superior 14	Heavensake Urakasumi Junmai Ginjo 720ml 90
Hakutsuru Junmai Dai Ginjo Sho-une 16	Murai Dai Ginjo 720ml 150
Gekkeikan Hot Sake 10	Maboroshi "Mystery" Junmai Daiginjo 720ml 300
Hana Lychee Flavored Sake 350ml 18	

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