

## SALADS

**THE GREEK SALAD 18**  
TOMATO, PEPPERS, CUCUMBER, RED ONION, FETA,  
MEDITERRANEAN OLIVES

**LITTLE GEMS 17**  
PICKLED SHALLOT, SOURDOUGH CRISP, FIORE DI SARDO,  
GREEN GODDESS CESAR

**SEASONAL FRUIT SALAD 19**  
LABNE, SEASONAL MARKET FRUITS, WILD HONEY

ADD PROTEIN TO YOUR SALAD: SHRIMP +13 • CHICKEN +10 • STEAK +13

## APPETIZERS

**SEREA MEZZE 24**  
MARINATED OLIVES, MARCONA ALMONDS, HUMMUS TAHINI,  
SALSA MACHA, WHIPPED FARMERS CHEESE, GRILLED PITA

**AVOCADO TOAST 21**  
DUKKAH, RADISH, HARD COOKED EGG,  
HONEY LEMON VINAIGRETTE, GRILLED SOURDOUGH

**CHEESE & SPINACH  
SPANAKOTIROPITA 30**  
FILO, QUESO OAXACA, FETA, RICOTTA, BLOOMSDALE SPINACH,  
FERMENTED HOT HONEY

**CINNAMON & SUGAR CRUFFIN 16**  
HOUSE-MADE JAM

**CHARCOAL GRILLED OCTOPUS 22**  
MARBLE POTATO, RED ONION, SUMAC, OLIVE,  
RED CHIMICHURRI

**GARLIC HARISSA  
CHICKEN KABOB 21**  
ROASTED PEPPER TAPENADE, HARISSA YOGURT, FLAT BREAD

## BRUNCH

**LOADED SMOKED SALMON BAGEL 22**  
WHIPPED FETA, SUMAC ONION, PERSIAN CUCUMBER, HERB SALAD

**SEASONAL FRENCH TOAST 24**  
MACERATED FRUIT, WHIPPED SALTED BUTTER

**FARMERS MARKET SCRAMBLE 23**  
SCRAMBLED EGGS, ROASTED SEASONAL VEGETABLES,  
MARINATED FETA, BABY ARUGULA

**CROQUE MADAME 25**  
GREEK CHEESE BECHAMEL, SERRANO HAM, KEFALOTYRI, OVER EASY EGG

**CRAB CAKES & CAVIAR BENEDICT 29**  
BLUE LUMP CRAB CAKES, BUTTERED ASPARAGUS, POACHED EGGS,  
LEMON HOLLANDAISE, SMOKED TROUT ROE

**EGGS BENEDICT 24**  
SERRANO HAM, POACHED EGGS, LEMON HOLLANDAISE, HERB SALAD

**SHAKSHUKA 23**  
ROASTED PEPPER SOFRITO, TOMATO POACHED EGGS, CHICKPEAS, GRILLED BREAD

**SHRIMP & SMOKED POLENTA 26**  
POACHED EGGS, GRILLED SHRIMP, MARKET CHERRY TOMATOES,  
PEPPADEW PEPPERS, BAGNA CAUDA

**CALIFORNIA BREAKFAST BURRITO 23**  
BACON, SCRAMBLED EGGS, MEXICAN CHEESE BLEND, FRENCH FRIES,  
GUACAMOLE, SALSA ROJA

**LOBSTER ROLL 32**  
MAINE LOBSTER, LEMON AIOLI, CRISPY SHALLOT, FRIES

**STEAK AND EGGS 36**  
SMOKED TRITIP, FRIES, CARAMELIZED ONION, FRIED EGGS, RED CHIMICHURRI

## SEA

**SMOKED & SEARED MARKET TUNA\* 46**  
MARCONA ALMOND, RED FLAME GRAPE,  
GOLDEN RAISINS, AJO BLANCO

**GRILLED LOCAL SWORDFISH 44**  
MARBLE POTATO, ENGLISH PEAS, GREEN OLIVE SALSA VERDE, GARLIC BUTTER

## LAND

**8oz FILET 52**  
BAGNA CAUDA, BLISTERED TOMATO, ARUGULA

**PASTA ARAKAS 26**  
RIGATONI, RAS AL HANOUT, ENGLISH PEA, CONFIT POTATO,  
PEA TENDRILS, MINT

## TABLESIDE FISH

Freshly caught whole fish sourced locally and responsibly. Sold by the pound at market price.  
Grilled fish is deboned table side. We recommend one pound per person.

### WOOD GRILLED

Grilled over open fire, seasoned with olive oil, lemon,  
red wine vinegar & sea salt



### FLASH FRIED

Flash fried served with bagna tomato conserva,  
peppadew peppers & fresh lemon.

## CRUDO

**BAJA KAMPACHI\* 22**  
LIME, CILANTRO, MINT, DUKKAH, DRIED CHERRIES, SCHUG

**KING SALMON\* 22**  
WHITE SOY, CRUNCHY GARLIC, CAPER CUCUMBER SALSA, SMOKED OLIVE OIL

**LOCAL HALIBUT CEVICHE\* 22**  
CUCUMBER, AVOCADO, LIMON, COCONUT, AGAVE PICKLED SERRANO, SPRING ONION

**BIG EYE TUNA 19**  
SMOKED TROUT ROE, VEGETABLE ESCABECHE, CRISPY ONION

**TUNA TARTARE 21**  
CITRUS, CUCUMBER, AVOCADO, PINENUT, MINT, CILANTRO, PITA CHIPS

## CHILLED SHELLFISH

ORDER INDIVIDUALLY OR FOR THE TABLE

**PETITE 95 | GRANDE 175**

MIX OF EAST, WEST & BAJA OYSTERS  
MEXICAN BLUE SHRIMP  
MAINE LOBSTER  
SEASONAL CRAB

### INDIVIDUAL

MEXICAN BLUE SHRIMP MP  
KING CRAB MP  
MAINE LOBSTER MP  
OYSTERS 1/2 DOZEN OR DOZEN 4EA  
EAST, WEST, BAJA • SERVED WITH LEMON,  
CUCUMBER-CILANTRO MIGNONETTE, BAJA COCKTAIL SUCE

## SIDES

**GREEK FRIES 10**  
FETA, LEMON, TZATZIKI

**PATATAS BRAVAS 10**  
CHILI GARLIC AIOLI, CHIVE

**FARMERS MARKET VEGETABLES 11**  
SEASONAL SELECTION

**DOUBLE CUT BACON 8**

**VEGETARIAN** **VEGAN** **GLUTEN OPTIONAL**

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## WINES BY THE GLASS glass    glass & a half

### WHITE

Rosé, Château d'Esclans, 'Whispering Angel', Provence	20	30
Pinot Grigio, Terlato Family Vineyards, Italy	22	33
Sauvignon Blanc, Justin, CA	15	23
Sancerre, Michel Girault, Domaine le Beaux Regards, France	20	30
Chardonnay, Mer Soleil, Santa Lucia Highlands	19	29
Chardonnay, Patz & Hall, Sonoma Coast	24	37
Vinho Verde, Azevedo, Portugal	15	22
Chardonnay, Simi, Sonoma County	18	27
Rosé, Daou Vineyards, Paso Robles	18	27

### SPARKLING

Prosecco, Ruffino, Tuscany, Italy	14
Sparkling, Domaine Chandon, Brut, CA	16
Sparkling, Chandon, Étoile, Brut Rosé, CA	25
Champagne, Dom Pérignon, Epernay, 2009	45

### RED

Pinot Noir, Davis Bynum, Russian River Valley	22	33
Pinot Noir, Patz & Hall, Sonoma Coast	26	38
Merlot, Charles Krug, Napa Valley	19	29
Cabernet Sauvignon, Daou Vineyards, Paso Robles	22	33
Cabernet Sauvignon, Mt. Veeder, Napa Valley	27	41
Zinfandel, Beran, Sonoma County	19	29

## SPECIALTY COCKTAILS 19

### DEL SOL

*Jalapeño Infused Casamigos Blanco, Cointreau, Mango, Lime, Chamoy, Tajin*

### ORANGE YOU GLAD

*Grey Goose L'orange, Solerno, Lemon, Blood Orange Bitters*

### MARINE LAYER

*El Silencio Mezcal, Cointreau, Coconut, Lime, Blackberries*

### WINDSOR

*Jaja Blanco, Midori, Honeydew, Kiwi, Lime*

### LEI LOW

*Plantation Pineapple Rum, Solerno, Orgeat, Lime Juice, Guava Foam*

### FAIR WEATHER

*Mint Infused Rabbit Hole Rye, Rhubarb, Lime, Soda*

### WHAT'S UP DOC

*Tanqueray, Carrot, Dill, Lemon*

### LA RUBIA

*Absolut Citron, Limoncello, Cucumber, Lime, Tonic*

### FUGU DEL 150

*Stoli Elite Vodka, Chambord, Hibiscus, Lemon, Dom Perignon. Served With A Bump Of Caviar*

## BRUNCH COCKTAILS

### SEASCAPE 19

*Grey Goose Essences Strawberry + Lemongrass, Strawberry, Lemon, Sugar, Sparkling Wine*

### DAYBREAK 22

*Casamigos Reposado, Peach Schnapps, Rosé, Guava, Hibiscus, Citrus, Mixed Berries*

### PORCH SWING 19

*Grey Goose Essences Peach + Rosemary, White Peach, Lemon, Sparkling Wine*

## BEER LIST

AMSTEL LIGHT . . . . .	10
MODELO, ESPECIAL, MEXICO . . . . .	10
PACIFICO, MEXICO . . . . .	10
BIRRA MORETTI, ITALY . . . . .	10

STONE DELICIOUS IPA, SAN DIEGO . . . . .	10
STELLA ARTOIS, BELGIUM . . . . .	10



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18% GRATUITY FOR PARTIES OF 8 OR MORE

IN OUR CONTINUED EFFORTS TO PROTECT THE PLANET'S OCEANS AND REDUCE WASTE, COCKTAIL STRAWS AND TO-GO BAGS ARE AVAILABLE ONLY ON REQUEST.

