

San Diego Restaurant Week

STARTERS

CUP OF EPIC CHOWDER

Sea Clams | Blue Crab | Bacon

CRAB CAKES

Citrus Caper Remoulade | Micro Cilantro
Grilled Lemon

BROCKTON'S CAESAR SALAD

Anchovy | Pecorino | Brioche Crumble
Sweet Gem Lettuce | House Made Caesar

MARGHERITA FLATBREAD FOR 2

Fresh Tomato | Mozzarella | Burrata Basil
Garlic Infused Olive Oil

ENTREES

SALMON PUTTANESCA

Kalamata, Capers | Red Onion | Tomato
Anchovies | Israeli Cous Cous | Spinach
Grilled Lemon

MEDITERRANEAN LINGUINE

Artichoke | Oven Dried Tomato
Brussel Leaves | Spinach | Basil Feta
Olive Tapenade

Add Chicken +8 | Shrimp + 10 | Salmon +12

LOBSTER CAMPANELLE +10

Maine Claw & Knuckle | Charred Corn
Arugula | Pecorino | White Wine Butter Sauce

CHIMICHURRI RIBEYE STEAK +15

Cedar River's 11 oz. Cut | Sautéed Greens
Roasted Garlic Smash Potatoes | Oven Roasted Tomato

JIDORI CHICKEN RATATOUILLE

Roasted Garlic Smash Potatoes | Blistered
Tomatoes | Sautéed Greens

Now Serving Happy Hour!

Tuesday - Saturday

3 - 6 pm

WINE FLIGHTS

RED & WHITE FLIGHTS

1/2 POURS

} +18



UPGRADE TO FULL POURS!

} +32

DESSERTS

DESSERT
COAST TOAST

FLOURLESS DARK CHOCOLATE
TORTE

BROCKTON VILLA'S
BREAD PUDDING

**JOIN US FOR COUPLES
BY THE COVE!**



Brockton Villa
Three Courses - \$50