

THE FRESHEST
 CROWN
 LANDING
 FROM THE SEA

STARTERS

GREEK YOGURT PARFAIT ... \$8
 berries, local honey, banana chips

SEASONAL FRUIT PLATE ... \$12
 selection of seasonal fruit and
 berries, banana bread, choice of
 yogurt or cottage cheese

COCKTAILS

THE MOSÉ
 avion silver tequila,
 strawberries, rosé
 \$10

BLOOD ORANGE MIMOSA
 bubbles, blood orange juice
 \$12

SPRING SANGRIA
 white wine, mint, melon,
 housemade limoncello
 \$10

BITES

ROASTED ARTICHOKE
 shrimp salad, lemon aioli
 \$14

SHRIMP COCKTAIL
 spicy horseradish cocktail sauce
 \$16

MANHATTAN CLAM CHOWDER
 old bay chips
 \$11

SEAFOOD TOWERS

4 MUSSELS, 3 CLAMS,
 2 OYSTERS, 2 SHRIMP
 \$27 (serves 1-2 guests)

8 MUSSELS, 6 CLAMS,
 4 OYSTERS, 4 SHRIMP
 \$52 (serves 3-4 guests)

ADD 1/2 LB. LOBSTER ... \$18

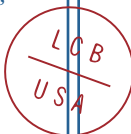
32.6311285° N

117.1377069° W

Here at Crown Landing, enjoy one-of-a-kind, locally-inspired fare with a commitment to sourcing seasonal, sustainable ingredients. Chef Jamie Dunn shines a spotlight on San Diego's distinct character, flavors and the freshest seafood available. We are proud to partner with and support San Diego Farmers' Markets, Susie's Farm, and Chesapeake Fish Co. Enjoy handcrafted cocktails, our eclectic wine list, and a selection of bottled and draft beer from the area's top craft breweries.

EXECUTIVE CHEF CHRIS AGUIRRE

RESTAURANT CHEF JAMIE DUNN



traditional BREAKFAST

SANTA BARBARA SMOKED SALMON \$16
 chive cream cheese, sliced tomatoes, cucumbers, capers, bagel

SHRIMP & GRITS \$17
 bbq spiced shrimp, cheddar grits, fried egg, bacon, scallions

FRENCH TOAST CLUB..... \$14
 layers of fresh ricotta cheese and seasonal fruit jam

FIELD

KALE CAESAR \$12
 baby kale, spanish white anchovies, toasted multigrain bread,
 avocado tartar, radish, parmesan dressing

DELTA ASPARAGUS \$13
 roasted shiitake mushrooms, prosciutto, shaved parmesan cheese

Add grilled protein to any salad: CHICKEN (\$8) · SHRIMP (\$11) · SALMON (\$11)

EGGS

TRADITIONAL EGGS BENEDICT \$14
 poached eggs, smoked pork loin, hollandaise, breakfast potatoes

QUINOA & POLENTA \$16
 sautéed spinach, sun dried tomatoes, mushroom, basil pesto hollandaise

HANGTOWN FRY \$16
 smokey bacon, tomato, scallion frittata, fried oyster

CORNED BEEF HASH \$16
 crispy corned beef, shishito peppers, roasted onions,
 fingerling potatoes, sunny-up egg

PLATES

CROWN LANDING BURGER..... \$15
 applewood smoked bacon, bibb lettuce, cheddar,
 red onion jam, secret sauce, pretzel bun

SALMON BURGER..... \$16
 basil, kalamata olive aioli, fried shallots, roasted peppers, bibb lettuce, tomato

GRILLED CHICKEN SANDWICH \$15
 cilantro avocado mayo, crisp bacon, provolone, slaw

TUNA NIÇOISE..... \$22
 albacore tuna confit, baby greens, marble potatoes,
 tomatoes, haricot vert, basil, red wine vinaigrette

SPAGHETTI AL POMODORO..... \$18
 housemade spaghetti, extra virgin olive oil, parmesan cheese

LOBSTER MAC \$19
 three cheese mornay sauce, housemade pasta, garlic bread crumbs

JUST MAC \$14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

