

SPLASHES

fresh seaside cuisine



SOUPS & SALADS

TABLESIDE LOBSTER BISQUE – GF

lobster salad, chives

CHILLED YELLOW TOMATO GAZPACHO

spiced prawns, pumpnickel toast panzanella, avocado sorbet

CAESAR SALAD

baby kale, romaine hearts, garlic croutons, parmesan tuile, classic dressing

HONEY ROASTED CARROT SALAD – VG/GF

little gem, fig, oasted pistachio, turmeric carrot puree, burnt ginger dressing

HEIRLOOM TOMATO SALAD – VG/GF

torn burrata, english pea, saff on hearts of palm, gooseberries, kalamata powder, basil oil

APPETIZERS

HAMACHI CRUDO – GF

charred avocado, compressed strawberries, coconut crisps, coconut thai chili h2o

CRISP OCTOPUS

ancho yuzu yogurt, shaved celery & fennel salad, fi gerling, merguez sausage, chili lime oil

BRUSSELS SPROUTS – VG

smoked paprika aioli, toasted point reyesblue, spiced marcona almonds, honey balsamic vinaigrette

THREE OYSTERS – GF

half dozen oysters
fennel & gin mignonette

STEAMED MUSSELS – GF

artichoke, castelvetro olive, crisp shoestring sweet potatoes, lobster harissa

PORK BELLY – GF

caulifl wer puree, purslane, pickled fresno chili, peach jam

FROM THE SEA

WILD ALASKAN HALIBUT – GF

parsnip puree, asparagus tips, radish, prosciutto crisp, orangecelloreduction

MEDITERRANEAN WHOLE BRANZINO

Meyer lemon spaetzle, shanghai tips, fennel, oyster mushrooms, blood orange & dill vinaigrette

SAUTEED SEA TROUT

carrot & apple puree, beetroot, black barley, strawberry & daikon vinaigrette

SEARED SCALLOPS – GF

English pea puree, purple caulifl wer flo ets, pomegranate, butternut squash, verjus reduction

MAINE LOBSTER

stone fruit farro risotto, salsify pappardelle, baby corn, saff on carrot reduction

FROM THE LAND

COUS COUS

Anaheim chili pesto, beets, squash, baby bok choy, beet & raspberry coulis

VEAL LOIN

purple potato puree, baby artichoke, favas, serrano ham, charred onion, sherry jus

SEARED PETITE FILET

stone ground polenta, sugar snap peas, rainbow carrots, foie gras comesquis, sauce medoc

BEEF SHORT RIB

Yukon gratin, red wine cipollini, kale, enoki tempura, sauce romesco

RACK OF LAMB

tarragon gnocchi, turmeric yogurt, pickled caulifl wer flo ets, pistachio dust, mint salsa verde

SIDES

WILD MUSHROOMS sherry vinegar

WHIPPED POTATOES

ASPARAGUS togarashi, ricotta salata

SPAETZLE meyer lemon, cherry tomato, bok choy

SHISHITO PEPPERS parmesan, preserved lemon

DESSERTS

CHOCOLATE GRASSHOPPER

brownie, mint chocolate chip gelato

BANANAS FOSTER

pain perdu, plantains, seasonal stone fruit

CARROT CAKE

pineapple compote, candied carrots, tropical sorbet

GF-GLUTEN-FREE | VG-VEGETARIAN

SPLASHES

Located at renowned Surf & Sand Resort, SPLASHES serves up fresh seaside cuisine for breakfast, lunch, and dinner. With the ocean just 25 feet below, you can dine watching the waves roll in – whether you choose to sit inside by an open window or on one of our palm-shaded patios. Th ocean views are not the only thing to savor, as each dish the culinary teams prepares is driven by fresh, local and delicious ingredients.

ADDRESS

1555 S Coast Hwy.
Laguna Beach, CA
855-842-8931
www.surfandsandresort.com/splashes

HOURS

Breakfast:
MON-SUN: 7:00am-11:00am
Lunch:
MON-FRI: 11:30am-3:00pm
Brunch:
SAT-SUN: 11:30am-3:00pm
Dinner:
SUN-THU: 5:00pm-10:00pm
FRI-SAT: 5:00pm-11:00pm

RESERVATIONS

OpenTable or
call 855.842.8931