

Lou & Mickey's

Soups

	Cup	Bowl
New England Clam Chowder	9	11
Crab Bisque	9	11
French Onion (with Comté & Gruyère)		12

Salads

Mixed Field Greens		10
Traditional Caesar		10
Vine-ripened Tomato & Burrata		14
Roasted Beets & Humboldt Fog Goat Cheese		14
Crunchy Iceberg Wedge (with bacon, tomato, & blue goat cheese)		14
Chinese Chicken Salad (with "Mary's" organic chicken)		17
Grilled Chicken Caesar		19
Wild Jumbo Mexican Shrimp Caesar		20
Wild Jumbo Mexican Shrimp "Louie" (with 1000 Island)		21
Jumbo Lump Crab "Louie" (with 1000 Island)	Small 21	Large 29
New York Steak Salad		21
Filet Mignon Cobb		22
Albacore Niçoise		24

ALL LOU & MICKEY'S DRESSINGS ARE HOMEMADE
1000 Island, Ranch, Blue Cheese, Oil & Vinegar, Basil Vinaigrette

Appetizers

Baked Goat Cheese with Roasted Garlic	13
Grilled Jumbo Artichoke with Roasted Garlic Aioli	13
Baked Mozzarella with Marinara Sauce	14
Crispy Coconut Wild Jumbo Shrimp	16
Teriyaki Filet Mignon Tips	16
Fried Calamari	15
Sautéed New Orleans BBQ Jumbo Shrimp	17
Seared Rare Wild Yellowfin Tuna (Ahi)	18
Jumbo Lump Crab Cake	18

Sandwiches

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or homemade chips

Classic American Cheeseburger (choice of aged cheddar, Emmentaler Swiss or Danish blue cheese)	18
Char-grilled Chicken Sandwich	16
Smoked Turkey Club	17
Open Faced Jumbo Lump Crab Melt	23
Prime Top Sirloin Open Faced Steak Sandwich (with thick cut onion rings)	28

Lunch Entrées

Soup & Salad (Choice of Clam Chowder or Crab Bisque, and Traditional Caesar or Mixed Field Greens)	17
Beer Battered Fish & Chips	19
Crispy Coconut Wild Jumbo Shrimp	20
Spaghetti with Tomato & Basil (Five Grilled Wild Jumbo Shrimp add 9)	19
Pasta Carbonara (Grilled Chicken Breast add 6)	21
Pan Seared Farmed Atlantic Salmon (with sautéed seasonal vegetables)	24
Linguine & Manila Clams	23
Char-grilled "Mary's" Organic Chicken	24
Wild Ecuadorian Mahi Mahi (teriyaki glazed and grilled, with sautéed seasonal vegetables)	24
Grilled Wild Pacific Swordfish (with sautéed seasonal vegetables)	27
Seared Sesame Crusted Wild Yellowfin Tuna (with ponzu sauce and steamed jasmine rice)	26

"Famous" Prime Steaks

All steaks served with seasoned butter

Served with your choice of French fried potatoes, sautéed seasonal vegetables, steamed jasmine rice or homemade chips

Prime "Baseball" Cut Top Sirloin - 12 oz Aged 28-35 days	24
New York Strip - 10 oz	32
Filet Mignon - 6 oz	32



FROM OUR BAR



All Signature Cocktails \$14

Stirred

- Moscow Mule** –Vodka, fresh lime juice, and Bermuda ginger beer... On the rocks in a classic copper mug
- El Diablo** – Silver tequila, blackberry liqueur, fresh lime juice and Bermuda ginger beer... Served long
- Boulevardier** – Straight bourbon, Vya sweet vermouth, and Campari... Served over block ice with orange essence
- Derby #2** – Straight bourbon, Benedictine, and Angostura bitters... Served up with scorched orange oil
- Old Fashioned** – Straight bourbon, sugar, and Angostura bitters... Served over block ice

Shaken

- Fifth Avenue** –Vodka, fresh lemon juice, muddled strawberry, and basil... Served on the rocks
- Eastside** – London dry gin, fresh lime juice, mint, and cucumber... Served up
- Cadillac Margarita** – Silver tequila, fresh lime juice, agave, and OJ... On the rocks with a Grand Marnier float
- Margarita Verde** – Silver tequila, fresh lime juice, agave, basil, cucumber, and jalapeño... Served on the rocks
- Wildflower & Rye** – Straight rye whiskey, fresh lemon juice, wildflower honey, and lavender... Served up
- Whiskey Sour** – Straight bourbon, fresh lemon juice, sugar, and egg whites... Shaken with vigor

Exotic Drinks

- Mickey's Mojito** –White rum, sugar, fresh lime juice, and muddled mint... Served with a Gosling's rum float
- Horny Monkey** – Vodka, white rum, coconut milk, and banana liqueur... Swizzled with crushed ice
- Rum Swizzle** – 8 year rum, fresh lime juice, pineapple, ginger, and clove... Swizzled with crushed ice and absinthe
- Temper Tantrum** – A blend of rums, fresh oj, passion fruit, and pomegranate syrup... Swizzled with crushed ice

Beer

Draught

	10oz	16oz	Pitcher
Coors Light , Golden, CO	5	6.5	17.5
Trumer Pilsner , Berkeley, CA.	6	7.5	20.5
Coronado Seacoast Pilsner , Coronado Island, CA	6	7.5	20.5
Stella Artois , Belgium	6.5	8	22
Anchor Brewing California Lager , San Francisco, CA.	6	7.5	20.5
Mission Blonde Kolsch , San Diego, CA	6	7.5	20.5
Blue Moon , Golden, CO	6	7.5	20.5
Saint Archer White Ale , San Diego, CA	6	7.5	20.5
Allagash White , Portland, ME	7	8.5	23.5
Mother Earth Honcho Hefe , Vista, CA	6	7.5	20.5
Modern Times Lomaland Saison , San Diego, CA.	6	7.5	20.5
Port Brewing Shark Attack Double Red Ale , San Marcos, CA	6.5	8	22
Saint Archer Pale Ale , San Diego, CA	6	7.5	20.5
Mother Earth Boo Koo Mosaic IPA , Vista, CA.	6	7.5	20.5
Ballast Point Sculpin IPA , San Diego, CA.	8	9.5	26.5
Lagunitas IPA , Petaluma, CA	6	7.5	20.5
Mike Hess Brewing Habitus Double IPA , San Diego, CA.	6	7.5	20.5
Greenflash West Coast Double IPA , Vista, CA	7.5	9	25
Newcastle Brown Ale , England	6	7.5	20.5
Guinness Irish Stout , Ireland	6.5	8	22

Bottles

Budweiser , St. Louis, MO	6	Amstel Light , Holland.	7.5
Corona , Mexico	7.5	Shock Top , St. Louis, MO	6.5
Heineken , Holland.	7.5	St. Pauli Girl, Non-Alcoholic , Germany	6.5