

LOCAL *Montecito*

Lunch Menu

Cold Bar

Jumbo Shrimp Cocktail	24
Marie Rose sauce, cocktail sauce, lemon (gf)	
Oysters on the Half Shell	24/46
See server for selection of the day (gf)	
Ahi Crudo	24
Salsa macha, avocado, cilantro (gf)	
Yellowtail Crudo	24
Charred pineapple broth, fresno chile	

Starters

Burrata	18
Sicilian caponatina, capers, basil, olive oil, crostinis <i>(Gluten free bread available upon request)</i>	
Korean Maple Glazed Chicken Wings	14
Sesame crunch, pickled scallion ranch (gf)	
Blistered Shishitos	12
Citrus ginger aioli, toasted sesame, dried shrimp (gf)	
Montecito Potato Skins	14
Pickled scallion ranch, bacon, chive, smoked gouda (gf)	
Cheese Plate	20
Humboldt Fog, Midnight Moon, Marcona almonds, honeycomb, stonefruit, crostinis	

Soups & Salads

Seafood Chowder	15
Chive, bacon (gf)	
Green Gazpacho	11
Cucumber, galia melon, avocado, Marcona almonds, feta <i>add shrimp +4</i>	
Red Gem Caesar	17
Chopped red gem lettuce, red onion, fried leeks, garlic croutons, Caesar dressing, parmesan	
Citrus Beet Salad	19
Whipped ricotta, watercress, toasted hazelnuts, mint, orange, ninja radish (gf)	
The Louie	26
Chopped butter leaf lettuce, jumbo shrimp, avocado, bacon, sieved egg, cherry tomatoes, Louie dressing (gf)	
House Salad	12
Mixed greens, cucumber, tomato, red onion, ricotta salata, sherry vin (gf)	
<i>(add protein to any salad)</i> <i>\$10 / \$11 / \$19 / \$22</i> <i>Chicken / Shrimp / Salmon / Steak</i>	

Sides

Sauteed Vegetables	9	XO Brussels Sprouts	14	Baked Mac & Cheese	14
Mixed vegetables (v, gf)		Housemade XO sauce, maple lime gastrique, cilantro (gf)		Asiago, provolone, fontina, parmesan, white cheddar	
Smashed Potato Hash	14	Roasted Carrots	14	French Fries	8
Pee wee potatoes, garlic confit, red bell pepper (gf)		Harissa yogurt, spiced cashews, honey (gf)		Served with ketchup and LOCAL aioli (v, gf) <i>*cajun style upon request</i>	

Mains

Pan Seared Salmon	Red coconut curry broth, sauteed vegetables, fried leeks, basil, black Jasmin rice (gf)	32
Blackened Fish Tacos	Santa Barbara rockfish, baja crema, avocado, pico de gallo, side of rice	25
Cast Iron Hanger Steak	Prime steak, red pepper potato hash, avocado chimichurri (gf)	36
Jerk-Spiced Half Chicken	Black beans, rice, mango salsa, mojo sauce	34
Handmade Pasta	Handmade rigatoni, fennel sausage, broccoli rabe, parmigiano reggiano	24
Nashville Hot Fish & Chips	House tartar sauce, served with French fries or side salad	24
LOCAL Burger	8-ounce short rib/brisket patty, cheddar, Swiss, fun sauce, caramelized onions, house made pickles; served with French fries or side salad <i>*vegan patty available</i>	24

Executive Chef Adam Sanacore

22% gratuity will be added to parties of 6 or more