

COCKTAILS

MOSCOW MULE

VODKA, LIME & GINGER BEER \$10

OLD FASHIONED

BOURBON, LEMON OIL, DEMERARA & HOUSE BITTERS \$12

SWIZZLE

JAMAICAN RUM, BANANA, LIME, DEMERARA & ANGOSTURA \$12

BEE'S KNEES

GIN, LEMON, TUPELO HONEY & HIBISCUS \$12

NEGRONI

GIN, SUZE, CAPELETTI & IMBUE \$12

HOT MODEL

MEZCAL, TEQUILA, LEMON, LIME, AGAVE, JALAPENO \$12

SEASONAL

BRAMBLE ON

GIN, LIME, BANANA, CREME DE MURE, BLACKBERRY, MINT \$12

PENDENNIS

GIN, APRICOT, LIME, PEYCHAUDS, GRAPEFRUIT \$12

SAZERAC

RYE, SIMPLE SYRUP, PEYCHAUDS, ABSINTHE RINSE \$12

BOULEVARDIER

BOURBON, SWEET VERMOUTH, CAMPARI, ORANGE \$12

CUPID'S HAMMER

VODKA, HONEY, LEMON, BELL PEPPER, BASIL \$12

ON ICE

OYSTERS

SERVED WITH COCKTAIL SAUCE, BLACK PEPPER
MIGNONETTE & HOUSE PICKLED HABANERO HOT SAUCE

NAKED COWBOY -- LONG ISLAND SOUND, NY

KUSSHI -- DEEP BAY, CANADA

WASHBURN ISLAND -- WAQUOIT BAY, MA

\$3 each

HALF DOZEN JUMBO SHRIMP \$10

PEEL & EAT

½ LB ALASKAN KING CRAB \$22

STEAMED & CHILLED

HALF MAINE LOBSTER \$20

STEAMED & CHILLED

SHELLFISH TOWER

12 OF OUR DAILY OYSTERS, 6 JUMBO SHRIMP, HALF LB.

ALASKAN KING CRAB & HALF A MAINE LOBSTER

\$80 SINGLE/ \$150 DOUBLE DOWN

OYSTER & UNI SHOOTER \$18

TOPPED WITH CRÈME FRAICHE & RUSSIAN OSETRA CAVIER

SOUPS & SALADS

TUNA CONSERVA NICOISE \$14

8 MINUTE EGG, CAPERBERRIES, RED POTATOES, ROASTED RED PEPPERS
OLIVE VINAIGRETTE

BEEF & HEIRLOOM TOMATO SALAD \$12

SWEET ONIONS, GREEN BEANS, FRIED GARBANZO BEANS,
SHERRY VINAIGRETTE

AVOCADO AND PEACH SALAD \$11

SUNFLOWER SPROUTS, SESAME SEED & CUMIN VINAIGRETTE

ICEBERG WEDGE \$10

BACON, EGG, TOMATO, BLUE CHEESE DRESSING

SALT COD CLAM CHOWDER \$12

SMOKED PANCETTA, SOURDOUGH BREAD BOWL

ESCAROLE SOUP \$7

KALE, LEEK, BARLEY, MOZZARELLA CURDS

DOCKSIDE



JUNE 16, 2015

‡ 310.683.5019

119 CULVER BLVD.

PLAYA DEL REY, CA 90293

WWW.PLAYAPROVISIONS.COM

SHARING IS CARING

STARTERS

GOUGERES \$5

WARM PUFFS OF CHEESE BREAD

LOBSTER ROLL \$19

PICKLED MUSTARD SEED, CELERY, & CRUSHED POTATO CHIPS

CONNECTICUT CRAB ROLL \$26

SERVED WARM WITH DRAWN BUTTER

SHRIMP COCKTAIL \$12

COCKTAIL SAUCE & OLD BAY MAYO

ALBACORE JICAMA TACOS \$18

CRISPY AMARANTH, CILANTRO, SCALLION, PASSION FRUIT VINEGAR, FISH SAUCE

GARLIC & PEPPER FRIED CALAMARI, CLAMS

& **ROCK SHRIMP** \$14

COCKTAIL & SPICY TARTAR SAUCE

SEARED BAY SCALLOPS \$15

CORN PUREE, PICKLED SEA BEANS, RADISH, CHARRED CORN

FRIED CRAB CLAW POP \$6 each

OLD BAY MAYO & HABANERO HOT SAUCE

BREADS

SOURDOUGH \$4

SALTED BUTTER & ROASTED GARLIC BUTTER

UNI CIABATTA \$6

TOASTED WITH MELTED UNI GARLIC BUTTER

THE BEST FOR LAST

SECRET SUNDAE

CHOCOLATE CAKE, VANILLA ICE CREAM, HOT FUDGE, CANDIED PEA-

NUTS, WHIPPED CREAM, CHERRY, MAGIC

\$9

FUNNEL CAKE

STRAWBERRY JAM, ROASTED STRAWBERRIES,

CHEESECAKE ICE CREAM, WAFFLE COOKIE

\$9

BOURBON MILK & WARM CHOCOLATE

CHIP COOKIES

\$8

RUM & COKE FLOAT

THE REAL MCCOY 5 YEAR RUM, MEXICAN COKE,

VANILLA ICE CREAM, WILD CHERRY BITTERS

\$12

FROM THE SEA

SEAFOOD LOUIS SALAD \$18

BAY SHRIMP, CRAB, LOBSTER, QUINOA, AVOCADO & PAPAYA

FISH & CHIPS \$16

FRIED SWEET POTATOES, MALTED VINEGAR & SPICY TARTAR

GRILLED SHETLAND FARMS SALMON \$21

KALE PESTO, ZUCCHINI NOODLES, HERBS

ROASTED ALASKAN HALIBUT \$32

WATERCRESS, PLUMS, MINT CHIMICHURRI

1 ½ LB GRILLED WHOLE MAINE LOBSTER \$46

DRAWN BUTTER & UMAMI BUTTERED CORN

1 ½ LB ALASKAN KING CRAB LEGS \$65

DRAWN BUTTER & UMAMI BUTTERED CORN

NOT FISH

PATTY MELT \$12

DRY AGED BEEF, GRUYERE, "BEECHWOOD" BBQ SAUCE,
CARAMELIZED ONION & ARUGULA ON MARBLE RYE

½ ROASTED BONE IN CHICKEN \$19

POTATO WEDGES, SUN GOLD TOMATO SALAD, MINT & BASIL

BRAISED PORK CHEEKS \$17

STEWED TOMATOES, CHARRED MAUI ONION, PEA TENDRILS

MUSTARD SEED & HORSERADISH CRUSTED SHORT RIB \$24

BARLEY, CIPOLLINI ONIONS, TURNIPS & HERB SALAD

ON THE SIDE

MILK ROASTED CAULIFLOWER, FRESH CHERRY COUSCOUS,
YOGURT MUSTARD SEED VINAIGRETTE \$9

ROASTED MUSHROOMS \$5

UMAMI BUTTERED & PARMESAN DUSTED CORN ON THE COB \$4

YUKON GOLD TOSTONES WITH SAGE & TANGY AIOLI \$6

DUNGENESS CRAB MAC N CHEESE \$14

CHEESY STONE GROUND GRITS, VINEGAR COOKED COLLARD GREENS,
SOFT COOKED EGG & CRISPY RED ONIONS \$10

BLISTERED GREEN BEANS, CREAMY MUSTARD
SAUCE, ALMONDS \$7

LOBSTER BAKED BRANDADE WITH GRILLED GARLIC
BAGUETTE \$12

ROASTED HEIRLOOM CARROTS, KALE PESTO \$12

CORN, FAVA, AND SOYBEAN SUCCOTASH \$8

CHARRED BROCCOLINI, CHILI VINAIGRETTE,
GARLIC \$6

WILTED WATERCRESS, SNOW PEA TENDRILS \$7

AS PART OF CALIFORNIA'S CONSERVATION EFFORT,
WATER WILL ONLY BE PROVIDED UPON REQUEST.



DOCKSIDE

MON-FRI 5PM-6PM

LIBATIONS

- 2012 DE ALTO AMO RIOJA BLANCO
RIOJA, SPAIN \$5
- 2014 TRAPICHE MALBEC
MENDOZA, ARGENTINA \$5
- WOLF BLASS SPARKLING BRUT
SOUTH EASTERN AUSTRALIA \$5
- TRUMER PILSNER \$4
- MOSCOW MULE \$6
- GINGER BUCK \$6

SNACKS

- GARLIC & PEPPER CALAMARI, CLAMS &
ROCKSHRIMP (cocktail & tartar sauce) \$7
- JAR OF HOUSE PICKLES \$3
- CHICKEN OYSTER SKEWERS
(spicy coconut cream) \$5
- BISCUIT w/ DULCE DE LECHE \$4
- DEVILED CRISPY CHICKEN SKIN TOAST
(cornichons & habanero hot sauce) \$4
- SPAGHETTI SQUASH HUSH PUPPIES
(spicy tartar & habanero hot sauce) \$4

BOTTLED BEER

- SAMUEL SMITH ORGANIC LAGER \$9
- SAMUEL SMITH HANDCRAFTED
ORGANIC FRUIT APRICOT \$11
- GREENS DRY HOPPED LAGER (GLUTEN FREE) \$12
- ERDINGER WEISSBIER ALKOHOLFREI (NON-ALCOHOLIC) \$7
- ERDINGER WEISSBIER \$6
- BALLAST POINT SCULPIN IPA \$8
- ALLAGASH WHITE ALE \$7
- STRAND 24th STREET PALE ALE \$8
- LAGUNITAS LIL SUMPIN PALE WHEAT ALE \$6
- DELIRIUM TREMENS BELGIAN STRONG PALE ALE \$14
- GREAT DIVIDE YETI IMPERIAL STOUT \$10
- MAUI BREWING COCONUT PORTER \$9

BEER ON DRAUGHT

- BLACK MARKET HEFEWEIZEN \$8
- TRUMER PILSNER \$8
- MODERN TIMES FORTUNATE ISLAND HOPPY SESSION WHEAT IPA
\$8
- SMOG CITY SABER TOOTHED SQUIRREL AMBER ALE \$9

WINES FOR ME

BUBBLES

- N.V. CARLETTO D.O.C. EXTRA DRY PROSECCO
TREVISO, ITALY \$9
- N.V. CA MAIOL TURBAIN SPUMANTE BRUT ROSATO
LUGANA, ITALY \$11
- N.V. NICOLAS FEUILLATTE BRUT CHAMPAGNE
CHAMPAGNE, FRANCE \$17
- 2012 MARENCO PINETO BRACHETTO D'ACQUI
DOCG, ITALY \$10

ROSE

- 2013 LISTEL GRAIN DE GRIS
PROVENCE, FRANCE \$9
- 2014 THE PARING ROSE
SANTA RITA HILLS, CA \$14

WHITE

- 2013 HENDRY VINEYARD ALBARINO
NAPA VALLEY, CA \$12
- 2013 SIPUN ZLAHTINA
KRK, CROATIA \$12
- 2013 LE GRAND BALLON SAUVIGNON BLANC
LOIRE, FRANCE \$10
- 2012 BYRON CHARDONNAY
SANTA BARBARA, CA \$9
- 2013 VILLA LOCATELLI PINOT GRIGIO
FRUILLI, ITALY \$11
- 2013 PLAYA PROVISIONS VIOGNIER CAMP 4 VINEYARDS
SANTA YNEZ, CA \$13
- 2013 TATOMER GRUNER VELTLINER
SANTA BARBARA, CA \$14
- 2012 FEUDI DI SAN GREGORIO GRECO DI TUFO
CAMPANIA, ITALY \$14

RED

- 2013 TIERRA DIVINA MALBEC
VALLE de UCO/MENDOZA, ARGENTINA \$11
- 2012 METTLER CABERNET SAUVIGNON
LODI, CA \$14
- 2013 POSEIDON VINEYARDS PINOT NOIR
NAPA VALLEY, CA \$15
- 2011 BERGER ZWEIGELT
NIEDERUSTERREICH, AUSTRIA \$8
- 2013 STATTI GAGLIOPPO
CALABRIA, ITALY \$11
- 2012 PLAYA PROVISIONS ROXY RED RHONE BLEND
SANTA YNEZ, CA \$13
- 2013 BROC CELLARS CUVÉE 13.1 SYRAH BLEND
SANTA LUCIA HIGHLANDS, CA \$15
- 2013 DAUVERGNE RANVIER COTES DU RHONE
RHONE VALLEY, FRANCE \$11
- 2013 BROC CELLARS VALDIGUE
GREEN VALLEY, CA \$10

SWEET

- 2010 ROSENHOF CHARDONNAY TROKENBEERENAU-
SLESE
AUSTRIA \$11
- 2011 ABBEROUS BANYULS CORNET & CIE RIMAGE
GRENACHE NOIR
LANGUEDOC-ROUSSILLON, FRANCE \$9

WINES FOR US

BUBBLES

- CASAL FARNETO VERDICCHIO
ITALY \$32
- BODKIN BLANC DE SAUVIGNON BLANC
LAKE COUNTY, CA \$40
- N.V. AUBRY BRUT CHAMPAGNE
REIMS, FRANCE \$85
- 2005 PIERRE GIMONNET SPECIAL CLUB BRUT
CHAMPAGNE
CUIS, FRANCE \$180

ROSE

- 2012 EMANUEL TRES ROSADO
SANTA BARBARA, CA \$28
- 2012 DOMAINES BUNAN BANDOL ROSE
BANDOL, FRANCE \$46

WHITE

- 2012 BLANCO DE ALBILLO
VALDUERO, SPAIN \$28
- 2013 CANTINA TERLAN PINOT GRIGIO
VALTO ADIGE, ITALY \$38
- 2010 LAURENT KRAFT VOUVRAY SEC
LOIRE, FRANCE \$30
- 2010 KELLER REISLING (TROCKEN)
RHEINHESSEN, GERMANY \$74
- 2013 WILLIAM FEVRE CHABLIS
CHABLIS, FRANCE \$58
- 2013 DRAGONETTE CELLARS SAUVIGNON BLANC
SANTA BARBARA, CA \$43
- 2013 FRANCOIS CROCHET SANCERRE
LOIRE, FRANCE \$50
- 2013 VIDA + VIDAL VERDEJO
RUEDA, SPAIN \$36

RED

- 2012 PEAY PINOT NOIR
SONOMA, CA \$84
- 2012 ST. INNOCENT PINOT NOIR MOMTAZI VINEYARD
WILLAMETTE VALLEY, OR \$75
- 2010 LA MONTESA RIOJA
RIOJA, SPAIN \$34
- 2012 MOCALI ROSSO DI MONTALCINO
MONTALCINO, ITALY \$44
- 2012 RECUERDO MALBEC
MENDOZA, ARGENTINA \$34
- BEDROCK OLD VINE ZINFANDEL
SONOMA, CA \$65
- 2013 HARRINGTON SECATEUR RED BLEND
NORTH COAST, CA \$36
- 2005 DOMAINE THEULOT 'LE COMBINS MERCURY 1er
CRU
BURGUNDY, FRANCE \$75

RESERVE WINES

- 2012 DOMAINE ZIND-HUMBRECHT
PINOT GRIS CALCAIRE
ALSACE, FRANCE \$85
- 2012 CHATEAU MONTELENA CHARDONNAY
NAPA VALLEY, CA \$90
- 2012 ANTINORI 'CERVARO DELLA SALA'
CHARDONNAY
UMBRIA, ITALY \$100
- 2011 KITA PINOT NOIR
HILLIARD BRUCE VINEYARD, SANTA RITA HILLS, CA \$120
- 2011 DOMAINE DE CROIX BEAUNE 'LES CENTS VIGNES'
PREMIER CRU
BURGUNDY, FRANCE \$125
- 2011 RIDGE ESTATE CABERNET SAUVIGNON
MONTEBELLO VINYARD, SANTA CRUZ, CA \$97
- 2012 SHAFER ONE POINT FIVE CABERNET SAUVIGNON
STAG'S LEAP, NAPA VALLEY, CA \$175
- 2009 ARGIANO BRUNELLO DI MONTALCINO
TUSCANY, ITALY \$98
- 2010 DAMILANO 'LE CINQUEVIGNE' BAROLO
PIEDMONT, ITALY \$78
- 2011 LA BASTIDE SAINT DOMINIQUE CHATEAUNEUF DU
PAPE
RHONE VALLEY, FRANCE \$112
- 2004 CHAMPAGNE DOM PERIGNON
EPERNAY, FRANCE \$325
- 2005 OPUS ONE
OAKVILLE, CA \$575

CORAVIN BY THE GLASS

- 2012 JOSEPH PHELPS PINOT NOIR
SONOMA, CA \$20
- 2012 BABCOCK "APPELLATION'S EDGE" PINOT NOIR
LOMPOC, CA \$35
- GIONCONDO BRUNELLO
MONTALCINO, ITALY \$30
- 2012 ORION NATIVE RED BLEND
NAPA, CA \$45
- 2012 CHATEAU MONTALENA CHARDONNAY
NAPA, CA \$28
- VALENTI "PURITANI" NARELLO MASCALESE
MT. ETNA, SICILY \$25
- 2011 PIERRE MOREY MEURSAULT BOURGOGNE
BLANC
BURGUNDY, FRANCE \$20
- 2005 OPUS ONE
OAKVILLE, CA \$75
- 2011 CLOS DU VAL CABERNET SAUVIGNON
NAPA, CA \$35
- 2011 PIEDRA SASSI SAUVIGNON BLANC/ALBARINO
CENTRAL COAST, CA \$20

