



## Salads

**Fearless Caesar \$7.75**  
crisp romaine, croutons, shaved parmesan & our "take no prisoners" caesar dressing (add grilled chicken breast +\$3.50)

**Chicken, Apple & Walnut \$12.00**  
grilled and chilled chicken, herbed goat cheese, pink lady apples, cranberry, sherry honey vinaigrette

**Baby Golden Beets & Goat Cheese \$10.75**  
sugar & salt baked beets, drake family farms goat cheese, arugula, pistachios, sliced red onion, sherry honey vinaigrette

**Grilled Ahi Salad \$15.25**  
sushi grade tuna served rare, with artisan greens, cucumber, zucchini, carrots & wasabi ginger dressing; pickled ginger, sesame seeds, sweet soy

**Shrimp, Citrus & Avocado Salad \$13.75**  
grilled shrimp, artisan greens, orange segments, avocado, toasted pepitas, red onion, queso fresco & coriander vinaigrette

## Starters

**Caramelized Brussels Sprouts \$8.50**  
butter, garlic, lemon, anchovies, capers, bruschetta

**Indian-Spiced Spinach Dip \$12.00**  
fresh spinach, cheese, curry, woodfire flatbread

**Farmer's Market Fritters \$8.00**  
delicate spheres of fritter batter, spiked with carrot, zucchini, and yellow squash, served with drake family farms goat cheese, mint, & dried fruit chutney

**Blue Cheese Haystack \$6.00**  
shoestring fries tossed with homemade blue cheese dressing, garlic & a touch of spicy sauce

**Firecracker Shrimp \$11.50**  
crispy shrimp tossed in firecracker sauce with napa slaw and avocado puree

**Ahi Tartar with Spicy Soy \$15.50**  
sushi grade ahi, finely diced with avocado, scallions, spicy soy dressing & fried wontons for scooping

**Chicken Tortilla Soup \$9.00**  
queso fresco, avocado, crisp tortillas, cilantro

**15 Minute (but worth the wait!) Wings \$10.50**  
spicy & sweet with homemade blue to cool 'em down

\*We are committed to sourcing local, responsibly-grown, seasonal ingredients for our menu (okay, well, the beef is from the Midwest, but let's face it, that's where a lot of cows live). We like the idea of supporting the people that are doing it right. So this season, we are featuring Tanimura & Antle Artisan Lettuces, Cage-Free Organic Eggs, Breadbar Breads in El Segundo, Drake Family Farms Goat Cheese and Zero Trans-Fat Fries.

## Sandwiches & Other Stuff

**Simmzy's Burger \$9.75**  
simmzy's own angus beef patty, chow chow onions, melted cheddar, garlic aioli, lettuce, tomato, breadbar bun (add daily's deep smoke bacon, avocado, balsamic roasted shiitakes or fried fresno chili rings \$1.50 each)

**Bacon Blue Deluxe \$11.50**  
simmzy's own angus beef patty, topped with blue cheese and candied bacon, served with lettuce, tomato, garlic aioli and frizzled shallots

**Simmzy's Hummus Burger \$9.75**  
our homemade hummus burger, made with chickpeas, couscous, sundried tomatoes, olives & shiitake mushrooms, dill mayo, topped with pickled veggies

**Chicken, Bacon and Avocado Hoagie \$10.00**  
grilled chicken breast, lettuce, tomato, garlic aioli

**BBQ Chicken Sandwich \$10.00**  
hot pulled chicken, cumin & orange spiced bbq sauce, napa cabbage slaw, coleslaw mayo & breadbar bun

**Not Your Mama's Tuna Sandwich \$10.25**  
olive oil poached ahi, lettuce, tomato, cucumber, house tartar, frizzled shallots on grilled buckwheat

**Spice & Vinegar Pulled Pork Panino \$11.75**  
long-cooked pork, simmzy's onions, cheese, au jus

**Grilled Fish Tacos (2) \$10.50**  
fresh wild-caught oregon rock snapper, soft corn tortillas, avocado, grilled tomato salsa, lime, pickled radish, fried fresno chili rings & spiced sour cream

## Shore Kids' Menu \$5.00 each

**Build Your Own Pizza!**  
**Half Pint Burger or Grilled Chicken Sandwich**  
**Awesome No-Crust Grilled Cheese**  
**Plain Old Chicken Tenders**

*with a choice of buttered peas, sauteed spinach, green salad, shoestring or sweet potato fries*

## Sides

**Market Greens** with your choice of dressing **\$4.50**  
**Shoestring Fries \$3.50**  
**Sweet Potato Fries \$4.50**  
**Mixed Bag \$4.00**  
with your choice of simmzy's aioli or ketchup

"Eat in this restaurant and you'll never eat anywhere else!"

-Bob Phillips

## Woodfire Pizzas

**The Margarita \$10.50**  
garlic, thyme, cherry tomatoes, mozzarella, parmesan, basil pesto

**Pizza Pepe \$11.50**  
zoes's pepperoni, mozzarella, tomato sauce

**Arugula Salad Foldover \$12.00**  
basil pesto, goat cheese, & mozzarella flatbread, topped with arugula, roasted red peppers, olives & sundried tomato salad

**Caesar Salad Foldover \$11.00**  
mozzarella flatbread, topped with caesar salad

**Spicy Chicken BBQ \$12.50**  
smoked mozzarella, fresno chilis, cilantro, caramelized onions

**MSG Pizza \$13.50**  
mushrooms, sausage, garlic, tomato sauce, mozzarella, scallions

**Fig and Pig \$13.00**  
sliced figs, bacon, garlic, smoked mozzarella, balsamic syrup

## Homemade Desserts

**Chocolate S'mores Pudding \$7.50**  
bittersweet chocolate, graham cracker crumbs, campfire marshmallows

**Apple Filled Donut \$7.50**  
spiced apples, salted caramel, donut glaze, pistachios

## Weekend Eye Openers

til 2:30pm (Saturday & Sunday)

**Pork Chili Verde Chilaquiles \$10.50**  
poached eggs, slivered red onion, queso fresco & sour cream

**Short Rib Hash \$12.00**  
poached eggs, breakfast potatoes, horseradish cream, braising jus

**Pub Scramble \$9.50**  
scrambled eggs with sausage, bacon, onions, red pepper, sun dried tomato, shaved parmesan, potatoes, cheddar cheese & a dollop of sour cream

**Veggie Scramble \$9.50**  
scrambled eggs with shiitakes, potatoes, onions, sun-dried tomato, red peppers, cheddar cheese, avocado & a dollop of sour cream

**French Toast with Bruleed Berries \$10.50**  
fancy french toast with bruleed berries, mascarpone & maple syrup

**Breakfast Pizza \$11.50**  
bacon, egg, mushrooms, smoked mozzarella, basil

# ON DECK

## "On Deck" 30 Rotating Craft Beer Taps

### Nightly Features

from 4pm til they're gone

**Sunday: Lemon Fried Chicken for Two \$24.00**

**Monday: Meatloaf for Two \$21.00**

**Tuesday: Chicken Pot Pie \$14.50**

**Wednesday: Bratwurst with Apples \$12.00**

**Thursday: Chili Verde Mac n Cheese \$12.00**

**Friday: Campfire Trout \$14.50**

**Saturday: Short Rib Chili \$13.00**

## Simmzy's Stats:

5271 E. Second St.  
Long Beach, CA 90803  
www.simmzys.com



## Wines

**\*Whites:** 6oz 3oz

Round Hill, Chardonnay	6.5	3.25
Riff, Pinot Grigio, Italy	7	3.5
Pepi, Sauv Blanc, Sonoma	7.5	3.75
La Marca, Prosecco	8.5	
Hideaway Creek, Chard	9	4.5
Josef Rosch, Riesling, Mosel	10	5
Erste, Pinot Grigio	10.5	5.25
Dutton, Chard, Sonoma	15	7.5

**\*Reds:** 6oz 3oz

Round Hill, Cabernet	6.5	3.25
Mil Piedras, Malbec	8.5	4.25
Angeline, Pinot Noir	9	4.5
5 Vintners, Zinfandel, Napa	12.5	6.25
Slingshot, Cabernet, Napa	13	6.5
Stolpman, Syrah	13	6.5
Tantara Pinot (Simmzy's Cuvee)	13	6.5

Famous last words from surfers:  
... What's the worst that could happen  
... Don't worry those are just dolphins  
... Outside! Outside! Outside!

"Beauty is in the eye of the beer holder!"



LONG BEACH CALIFORNIA