



https://menuweb.menu 131 W D StCA 920243516, Encinitas, United States +17607048300 - http://herbandsea.com/









The restaurant from Encinitas offers 124 different menus and drinks on the menu at an average price of \$21.7. Executive Chef Sara Harris leads the daily operations, offering a menu that includes raw bar staples, fresh seafood, meat dishes, roasted vegetables, pizzas, pastas, desserts, and a dedicated kids' menu. The spirits program is bright and playful, emphasizing citrus and floral notes that complement the menu. The wine list also offers a sense of whimsy, featuring labels meant to harmonize with the cuisine.



| Appetizer |
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BEET SALAD CEVICHE \$22.9

Desserts Fish

BUTTERSCOTCH BUDINO \$10.1 SEA BASS

Non Alcoholic Drinks Beef Dishes

WATER BEEF CARPACCIO

Entrées Antipasti - Starters

ENDIVE SALAD \$18.2 CARPACCIO

Soups American Food

GEM SALAD \$16.7 EGGS BENEDICT

Pasta Aperitif

RIGATONI \$32.5 GLASS OF CHAMPAGNE

Vegetarian Pizza Á 32Cm

CAULIFLOWER MUSHROOM PIZZA \$22.8

Antipasti Gelato

BURRATA CRANBERRY CHEESECAKE \$10.3

Gnocchi Hot Drinks

GNOCCHI COFFEE

Snacks Coffee

CARROT HUMMUS \$15.7 ESPRESSO

Vegetarian Dishes Popular Items

CARROT CAKE \$11.8 HOECAKE \$28.7

TAYLOR FLADGATE 20 YR



| | | | The state of |
|---|-----------------|---------------------------------------|----------------|
| Oysters On The Half S OYSTERS ON THE HALF SHELL | Shell \$24.9 | Lunch And Dinner Ent | rees \$32.7 |
| Bourbon PAPPY VAN WINKLE 15 YR | | Fruit Smoothies &AmpAmp; Shakes | |
| Plates | | RAZZLE DAZZLE | \$16.0 |
| ROASTED OYSTERS BONE MARROW | \$29.0 | Red Grape CABERNET SAUVIGNON, NINER, | #20.0 |
| Cold | | PASO ROBLES, CALIFORNIA | \$20.0 |
| HAMACHI CRUDO | \$23.8 | Club Style | |
| Mezès | | ROASTED BABY CARROTS | \$14.3 |
| BRAISED LEEKS | \$14.1 | Pizza | |
| Small-Ish | | HAWAIIAN PIZZA PIZZA MARGHERITA | \$25.4 |
| BEEF TARTARE | \$28.6 | Seafood | |
| Kentucky Bourbon | | BROILED SCALLOPS | \$23.3 |
| WOODFORD RESERVE BATCH PROOF | \$28.0 | OCTOPUS AND ORZO | V_0 .0 |
| Dolce Vini | | Dessert | |
| BEN RYE | \$17.0 | LAVA CAKE | \$12.2 |
| | | CREME BRULEE | \$11.3 |
| Chop House 10 OZ. HANGER | | From The Grill | |
| | | 80Z PRIME FILET | \$52.4 |
| Sides | | RIBS | |
| SOY SAUCE | | Main | |
| Port / Sherry / Limon | cello | FENNEL SAUSAGE PIZZA | \$24.9 |
| | | | |

PULLED PORK

\$14.0



| Vegetables | | Тар | |
|--|---------------|---|--------|
| CRISPY BOARDWALK POTATOES | \$13.7 | KOOK SLAMS, WEST COAST INDIA | |
| SPRING PEAS STRAWBERRIES | \$14.2 | PALE ALE, DUCK FOOT BREWING, 7.5%, SAN DIEGO | \$10.0 |
| Rose | | RUMBLER, DOUBLE DRY HOPPED PALE ALE, HARLAND BREWING, 5.4%, SAN DIEGO | \$10.0 |
| CINSAULT BLEND, PEYRASSOL, MÉDITERRANÉE, FRANCE | \$16.0 | HARBOR CRUISE, KOLSCH STYLE ALE, EPPIG, 4.9%, SAN DIEGO | \$10.0 |
| GRENACHE BLEND, STOLPMAN, BALLARD CANYON, CALIFORNIA | \$15.0 | 7.2.E., E. 1.10, 41070, 0711 DIEGO | |
| BALLARD CANTON, CALIFORNIA | | Spirit-Free | |
| White | | NEVER HAVE I HEATHER | \$9.0 |
| SAUVIGNON BLANC, PAUL | \$17.0 | BRÛLÉE BLACK | \$9.0 |
| BUISSE, TOURRAINE, FRANCE | \$17.0 | KOLLO ICED TEA | \$9.0 |
| CHENIN BLANC, BABYLONSTOREN, FRANSCHHOEK, SOUTH AFRICA | \$16.0 | Direct | |
| O - - | | ASH VINE | \$17.0 |
| Sparkling | | H&S OLD FASHIONED | \$15.0 |
| BISOL, BRUT PROSECCO, JEIO , ITALY | \$15.0 | MARTINEZ DE MEZCAL | \$16.0 |
| VICTORINE DE CHASTENAY, BRUT ROSE NV, CRÉMANT DE BOURGOGNE, FRANCE | \$15.0 | Restaurant Category VEGAN | |
| Da Da | | DESSERT | |
| Raw Bar | | VEGETARIAN | |
| AHI PUTTANESCA | \$28.4 | _ | |
| TWO FISH TARTARE | \$23.2 | Cheers | |
| \A/bita\A/ina | | VAN WINKLE LOT B 12 YR | |
| White Wine | | VAN WINKLE RYE 13 YR | |
| PINOT GRIGIO, LIVIO FELLUGA, FRIULI, ITALY | \$16.0 | THE HAKUSHU 18 YR | \$55.0 |
| SAUVIGNON BLANC, TINPOT HUT, MARLBOROUGH, NEW ZEALAND | \$17.0 | THE YAMAZAKI 18 YR | \$60.0 |
| CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY, CALIFORNIA | \$20.0 | Red | |
| | 7-0.0 | MALBEC, MARY TAYLOR, CAHORS, FRANCE | \$17.0 |



| PINOT NOIR, AU BON CLIMAT PMC BLOCK, SANTA MARIA VALLEY, CALIFORINA | \$22.0 |
|---|--------|
| CABERNET FRANC, MARCEL MARTIN, LES BERNIERES , CHINON, FRANCE | \$16.0 |
| GRENACHE SYRAH BLEND, VIGNERONS ARDECHOIS, RHÔNE VALLEY, FRANCE | \$16.0 |
| MONTEPULCIANO, ABBONDANZA, MONTEPULCIANO D'ABRUZZO, ITALY | \$15.0 |

PASTA ICE CREAM APPETIZER

SALAD TOSTADAS PORK CHOP BREAD OYSTERS

FISH

LOBSTER

Refreshing

| BEETS BY HERB | \$16.0 |
|-----------------------|--------|
| GUAVAMENTE BESSAME | \$16.0 |
| OAXACAN AFFAIR | \$16.0 |
| ORD TO JFK | \$18.0 |
| DIRTY ONCE | \$16.0 |
| H SPRESSOTINI (NITRO) | \$16.0 |
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Ingredients Used



CARROTS

SEAFOOD

BRUSSEL SPROUTS \$14.1 **POTATOES YOGURT**

BACON PORK MEAT Starters BUTTER SEARED SHRIMP \$23.1 **RASPBERRY** \$42.2 **OAK GRILLED STEELHEAD SCALLOPS** PLANCHA FIRED WHOLE \$36.4 **SHRIMP BRANZINO JUMBO SHRIMP OAK GRILLED EGGPLANT** \$24.4

CHILI 20 OZ COFFEE RUBBED BONE-IN \$85.3 **TUNA** \$29.7 **HALIBUT SHRIMPS JALAPENO**

\$38.3

These Types Of Dishes **Are Being Served**

OAK GRILLED PORK CHOP

RIBEYE

SHRIMP LINGUINI



Herb Sea

131 W D StCA 920243516, Encinitas, United States Opening Hours: Tuesday 17:00-21:00 Wednesday 17:00-21:00 Thursday 17:00-21:00 Friday 17:00-21:00 Saturday 17:00-21:00 Sunday 17:00-21:00

Made with Menu

