



Seasons 52 Menu

<https://menuweb.menu>

3333 Bristol Street, Suite 2802 Costa Mesa, CA 92626, United States

+17144375252 - <https://www.seasons52.com/locations/ca/costa-mesa/costa-mesa/4513>



Here you will find the [menu](#) of **Seasons 52** in Costa Mesa. At the moment, there are **256** dishes and drinks on the menu. Mixed reviews of a popular restaurant - some customers found the food and service disappointing, while others praised the great views and excellent food. A highlight was the scallops with Mascarpone Risotto and asparagus, although the experience was marred by slow service. For those willing to overlook some hiccups, Seasons 52 offers delicious food at a fair price, making it a recommended spot for special occasions.

Seasons 52 Menu



Sashimi

TUNA TARTAR

Mains

LUMP CRAB CAKE SANDWICH

Vegetarian

PARMESAN ASPARAGUS

Toast

AVOCADO TOAST

Seafood

PRAWN

Sweets

CHOCOLATE PEANUT BUTTER MOUSSE

Rice

RISOTTO

Sauces

SALSA

Appetizer

TARTARE

Fish

SEA BASS

Specialties

VEGETARIAN TASTING

Chicken Dishes

BBQ CHICKEN

Beef Dishes

FILET MIGNON

Insalate

ORGANIC FIELD GREENS

Cocktails

BOURBON ICED TEA

Mexican Dishes

TACOS

Appetizers

FIELD GREENS

American Food

MAC AND CHEESE

Add Ons

SLICED HEIRLOOM TOMATOES

Signature Dishes

LEMONGRASS SALMON

Specialty Cocktails

SPARKLING COSMO

Plates

MAHI MAHI TACOS

Seasons 52 Menu



Add A Side

ROASTED IDAHO POTATO WEDGES

Fish / Seafood

BLACKENED MAHI MAHI

Gourmet Sandwich

ORGANIC BABY SPINACH

Vegetarian - Salads

KALYMNOS GREEK

Petite Desserts

RASPBERRY CHOCOLATE CHIP
CANNOLI

Sides

DIPPING SAUCE

Latin Specialties

CHIPOTLE BBQ SHRIMP

Blue Mountain Coffee

MOCHA MACCHIATO

Ciders Malts & Seltzers

STRAWBERRY HIBISCUS MARGARITA

Fresh Island Fruit

MARKET FRESH FRUIT

Signature Flatbread

ARTICHOKE GOAT CHEESE

Fentimans (275MI)

ROSE LEMONADE

Restaurant Category

DESSERT

Sandwiches

PLAINVILLE FARM TURKEY WRAP

GRILLED CHICKEN CAPRESE

Drinks

DRINKS

GLASS OF WINE

Hot Drinks

HOT TEA

COFFEE

Coffee

ESPRESSO

CAPPUCCINO

Red Wine

TILIA, MALBEC, MENDOZA, ARGENTINA
'20/ '21

FARM FARE CELLARS, CABERNET
SAUVIGNON, CA '18

Malbec

TILIA, MENDOZA, ARGENTINA '20/ '21

CATENA 'VISTA FLORES ', MENDOZA,
ARGENTINA '19/ '20

Seasons 52 Menu



Wine Flights

ORGANIC FRENCH CONNECTION

PRISONER WINES

Pinot Grigio / Gris

SANTA JULIA, MENDOZA, ARGENTINA
'21/ '22

SANTA MARGHERITA, ALTO ADIGE,
ITALY '21/ '22

Entree Accompaniments

LEMON-GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL

Fish & Seafood

GRILLED JUMBO SHRIMP CAVATAPPI
PASTA

CEDAR PLANK ROASTED SALMON
VEGETABLES

Poultry & Meat

SPRINGER MOUNTAIN FARM ALL-
NATURAL BBQ CHICKEN

PLAINVILLE FARM TURKEY SKEWER

Soft Tacos & Lettuce Wraps

VEGETARIAN BLACK BEAN AND
ROASTED PEPPER

RED MOLE BRAISED BEEF

Glass Of Wine + Flatbread

SAUSAGE AND BABY KALE

ALL-NATURAL PEPPERONI

Alcoholic Drinks

ESPRESSO MARTINI

SANGRIA

PROSECCO

White Wine

OPEN RANCH, PINOT GRIGIO, CA '21

JEAN-LUC COLOMBO 'CAPE BLEUE ',
DRY ROSÉ, FRANCE '21/ '21

HARVEST SUN, CHARDONNAY, CA '21

To Share

KOREAN BBQ BABY CARROTS

SLOW-ROASTED MEATBALLS

CHIPOTLE POTATO SKILLET

Wood-Fired Burgers

PLAINVILLE FARM ALL-NATURAL
TURKEY

WILD PRIME TUNA

ROCKY MOUNTAIN BUFFALO

Lunch Features



WOOD-GRILLED STEAK
TACOS

NAKED CHEESEBURGER

GRILLED CHICKEN CAPRESE
SANDWICH

Riesling And Gruner Veltliner

PRÜM 'ESSENCE ', RIESLING, MOSEL,
GERMANY '21

LAURENZ V. 'SINGING ', GRÜNER
VELTLINER, AUSTRIA '21

Seasons 52 Menu

CHATEAU STE. MICHELLE 'EROICA ',
RIESLING, COLUMBIA VALLEY '21/ '22

Merlot

JUNTOS, ALICANTE, SPAIN '20/ '21

ROBERT HALL, PASO ROBLES '19

STAGS ' LEAP, NAPA VALLEY '19/ '20

CHATEAU STE. MICHELLE 'INDIAN
WELLS ', COLUMBIA VALLEY '19

Soups



POTATO LEEK

LOBSTER BISQUE

SPINACH AND STRAWBERRY

ROMAINE CAESAR

MUSHROOM SOUP

Bread

PESTO CHICKEN AND FRESH
MOZZARELLA

BLACKENED STEAK BLUE CHEESE

SPICY CHIPOTLE SHRIMP

RIPE PLUM TOMATO

GRILLED GARLIC PESTO CHICKEN

Rose

ROYAL POST, SWEET ROSÉ, CA, NV

STUDIO BY MIRAVAL, DRY ROSÉ,
MÉDITERRANÉE, FRANCE '20/ '21

JEAN-LUC COLOMBO, DRY ROSÉ,
MÉDITERRANÉE, FRANCE '21

VANDERPUMP, DRY ROSÉ, CÔTES DE
PROVENCE, FRANCE '21

WHISPERING ANGEL, DRY ROSÉ, CÔTES
DE PROVENCE, FRANCE '20

Sparkling

RIONDO 'SPUMANTE ', PROSECCO,
VENETO, ITALY NV

GRUET 'SAUVAGE ' BLANC DE BLANCS,
NEW MEXICO NV

JANSZ, BRUT ROSÉ, TASMANIA,
AUSTRALIA NV

EMMOLO, SPARKLING, CA NV

VEUVE CLICQUOT 'PONSARDIN ', BRUT,
CHAMPAGNE NV

Interesting Whites

JAM JAR 'SWEET WHITE ', MOSCATO,
SOUTH AFRICA '21/ '22

YALUMBA, VIOGNIER,Â SOUTH
AUSTRALIA '21/ '22

TORRES 'CELESTE ', VERDEJO, RUEDA,
SPAIN '21

BLINDFOLD, BLANC DE NOIR, SONOMA
COUNTY '21

VINCENT ET TANIA CARÊME 'SPRING ',
CHENIN BLANC, VOUVRAY, FRANCE '19/
'20

Sauvignon Blanc

LES LÉGENDE BY LAFITE, BORDEAUX,
FRANCE '21

HONIG, NAPA VALLEY '22

CHANGE, SAUVIGNON BLANC, FRANCE
'20/ '21

SPY VALLEY, MARLBOROUGH, NEW
ZEALAND '22

KIM CRAWFORD, MARLBOROUGH, NEW
ZEALAND '22

May We Suggest

CARAMELIZED GRILLED SEA SCALLOPS

BRICK OVEN-ROASTED CHILEAN SEA
BASS



Seasons 52 Menu

CEDAR PLANK-ROASTED SALMON

WOOD-GRILLED KONA-CRUSTED LAMB LOIN

FILET MIGNON AND MAINE LOBSTER TAIL

Italy, Spain And Portugal

SILK SPICE, RED BLEND, PORTUGUAL '20/ '21

ANTINORI 'SANTA CRISTINA ', SANGIOVESE, TUSCANY, ITALY '20/ '21

SIERRA CANTABRIA CRIANZA, TEMPRANILLO, RIOJA, SPAIN '18

FAUSTINO V RESERVA, TEMPRANILLO, RIOJA, SPAIN '16

FONTANAFREDDA 'SILVER LABEL ', BAROLO, ITALY '18

Seasonal Cocktails

HAWAIIAN PINEAPPLE COSMOPOLITAN

BUTTERFLY BLISS MARTINI

CUCUMBER BASIL SMASH

NEW OLD FASHIONED

ELDERFLOWER BOURBON SOUR

PEACH RIESLING MULE

Dessert



TIRAMISU MINI

KEY LIME PIE

PECAN PIE WITH VANILLA MOUSSE

SUMMER BERRY CHEESECAKE

BELGIAN CHOCOLATE ROCKY ROAD

CANNOLI

CHEESECAKE

Mini Indulgences

CINNAMON CRUMB MINI

PECAN PIE MINI

BELGIAN CHOCOLATE S'MORES MINI

KEY LIME PIE MINI

RASPBERRY CHOCOLATE CHIP CANNOLI MINI

COOKIES 'N ' CREAM MINI

OATMEAL COOKIE CREAM PIE MINI

Entrées



LUMP CRAB CAKE

AHI TUNA TARTARE

STUFFED MUSHROOMS

GRILLED CHIPOTLE CHICKEN SKEWERS

HUMMUS DUO CRISP SEA SALT LAVOSH

SNO-PAC FARM ORGANIC EDAMAME

LUMP CRAB ROASTED SHRIMP SPINACH STUFFED MUSHROOMS

CRAB CAKE

Interesting Reds

JAM JAR 'SWEET SHIRAZ ', SOUTH AFRICA '21

FAMILLE PERRIN 'COTES DU RHONE RESERVE ' RED BLEND, FRANCE '19

CASASMITH 'CERVO ', BARBERA, WAHLUKE SLOPE '20/ '21

SALDO BY THE PRISONER WINE COMPANY, CA '21

TABLAS CREEK 'PATELIN DE TABLAS ' RED BLEND, PASO ROBLES '19

D66 'OTHERS ' BY DAVE PHINNEY, RED BLEND, COTES CATALANES, FRANCE '17

MICHAEL DAVID 'PETITE PETIT ', PETITE SIRAH, LODI '20



Seasons 52 Menu

TORBRECK 'WOODCUTTER 'S ',
BAROSSA VALLEY, AUSTRALIA '20/ '21

Salads



WOOD-GRILLED
TENDERLOIN SALAD

SESAME-GRILLED SALMON

MAUI TUNA CRUNCH

WOOD-GRILLED TENDERLOIN

SIDE SALAD

WEDGE SALAD

CRISP ROMAINE BABY KALE CAESAR

SALMON SALAD

TUNA SALAD

Side Dishes



ROASTED TOMATO

CRAB POLENTA

TRUFFLED RISOTTO

HALF FLATBREAD

TAMALE TOTS

TRIPLE GRAIN QUINOA

ZESTY SUMMER COLESLAW

MASHED POTATOES

RICE

Starters



GRILLED ARTICHOKEs WITH
PRESERVED LEMON
HUMMUS

LUMP CRAB AND SHRIMP-
STUFFED MUSHROOMS

ROTISSERIE HALF CHICKEN

WOOD-GRILLED SHRIMP AND GRITS

WOOD-GRILLED DRY-RUBBED PORK
CHOP

WOOD-GRILLED BONELESS RAINBOW
TROUT

BRICK-OVEN SEASONAL GNOCCHI

WOOD-GRILLED FILET MIGNON

GRILLED BONELESS RAINBOW TROUT

Chardonnay

HARVEST SUN, CA '21

CHATEAU STE. MICHELLE 'MIMI ', HORSE
HEAVEN HILLS '21

LAROCHE 'MAS LA CHEVALIERE ',
LANGUEDOC, FRANCE '21

SEA SUN BY CAYMUS 'TRI-COUNTY ', CA
'21/ '22

LA CREMA, MONTEREY '21

CAMBRIA 'KATHERINE 'S VINEYARD ',
SANTA MARIA VALLEY '21

CROSSBARN BY PAUL HOBBS 'FARMER
'S PROJECT ', SONOMA COAST '20

DOMAINE LOUIS MOREAU, CHABLIS,
BURGUNDY '21

FLOWERS, SONOMA COAST, '21

ROMBAUER, CANEROS '21

Pinot Noir

ROW BY ROW, CENTRAL COAST, CA '21

KING ESTATE 'INSCRIPTION ',
WILLAMETTE VALLEY '21

AU CONTRAIRE, RUSSIAN RIVER
VALLEY '18

BENTON-LANE, WILLAMETTE VALLEY
'21

MEIOMI, CA '21

INNOCENT BYSTANDER, CENTRAL
OTAGO, NEW ZEALAND '21



Seasons 52 Menu

PONZI VINEYARDS 'TAVOLA ',
WILLAMETTE VALLEY '19/ '21

COPAIN 'TOUS ENSEMBLE ', SONOMA
COAST '18

FLOWERS, SONOMA COAST, CA '21

ETUDE, CARNEROS '19/ '20

SIDURI, SANTA RITA HILLS '20

Cabernet And Red Blends

FARM FARE CELLARS, CA '18

CHÂTEAU DE PARENCHÈRE,
BORDEAUX, FRANCE '19

LOS VASCOS, RESERVE, CENTRAL
VALLEY, CHILE '19

NATURAE BY GERARD BERTRAND,
FRANCE '21

PENFOLDS 'MAX 'S ', SOUTH AUSTRALIA
'21

MARC BRÉDIF, CABERNET FRANC,
CHINON, FRANCE '20

LAKE SONOMA, ALEXANDER VALLEY
'17/ '18

FRANCISCAN, MONTEREY AND NAPA
COUNTY '21

BROWNE FAMILY VINEYARDS,
COLUMBIA VALLEY '19

BAND OF VINTNERS 'CONSORTIUM ',
NAPA VALLEY '19

FAUST, NAPA VALLEY, '20/ '21

STAG 'S LEAP 'HANDS OF TIME ', RED
BLEND, NAPA VALLEY '19

THE PRISONER, RED BLEND,
CALIFORNIA '21

These Types Of Dishes Are Being Served

SALAD

BREAD



PORK CHOP

FISH

SOUP

DESSERTS

LAMB CHOPS

PASTA

LOBSTER

BURGER

TUNA STEAK

PANINI

TOSTADAS

LAMB

APPETIZER

Ingredients Used



KING PRAWN

SCALLOPS

PORK MEAT

BUTTER

TUNA

SHRIMP

SALMON

DUCK

SPINACH

MANGO

CORN

CHEESE

BACON

TOMATOES

CUCUMBER

CRANBERRY

HONEY

SCALLOP



Seasons 52 Menu



POTATOES

TOMATO

PAPRIKA

Seasons 52

3333 Bristol Street, Suite 2802
Costa Mesa, CA 92626, United States

Opening Hours:

Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Thursday 11:00-22:00
Friday 11:00-22:00
Saturday 11:00-22:00
Sunday 11:00-21:00

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