

LIONFISH

MODERN COASTAL CUISINE

BY CHEF JOJO RUIZ

GROUP DINING

RESTAURANT PROFILE

Located inside the Pendry Hotel in the heart of San Diego's famed Gaslamp Quarter, Lionfish is a design-driven hotspot that offers modern coastal cuisine featuring fresh-catch cooking and seasonal ingredients, all prepared with innovative twists. The menu, featuring both sustainable seafood and prime meats, toys with guests' taste buds with its casual yet complex offerings. With light, fresh appetizers and an array of small, sharable plates, Lionfish and its buzzing bar scene are a place to see and be seen.

A private dining area will be available on the second floor of the restaurant, able to accommodate larger parties, events and mixers.

Lionfish is not only a culinary destination, but also a home for hand-crafted cocktails, all of which are carefully prepared by high-end mixologists in the restaurant's rambunctious bar, accessible directly off 5th Ave. in the bustling neighborhood.

DINING ROOM / RESTAURANT FEATURES

Full-Service Bar
State-of-the-Art Sound System
Private Entrance off 5th Ave.
Patio Area: 16 Seated
Bar Area: 26 Seated
Main Dining Room: 116 Seated
Private Dining Room: 48 or 50 Seated



Large Party Menus required for groups of 10 or more

All Parties 25 and larger will be served Family Style

To inquire of a reservation of between 10-20 guests please call 619.738.7125 or email Brittany@lionfishsd.com

For all private events and inquiries for over 21 guests call 619.738. 7011 or contact psdcatering@pendryhotels.com

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\$70 Tasting Menu

SHARED FOR THE TABLE

ROCK FISH CEVICHE

Avocado, Cucumber, Shiso, Yuzu, Tostadas

PORK BELLY SOM TUM

Green Papaya, Chilis, Cucumber, Peanut, Nuoc Cham

GREENS

KALE SALAD

Carrot, Sesame Seed, Hen Egg, Parmesan, Avocado,
Pickled Shallots, Tahini Dressing

CHOICE OF ENTREE

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoul

HALF-ROASTED MARY'S CHICKEN

Black Trumpet Sauce, Salsify, Black Garlic, Swiss Chard

CHEF'S SELECTION OF NIGHTLY DESSERTS

Menu Items are Subject to Change without Notice based on Availability

All non-exclusive reservations are subject to prevailing tax, 24% Banquet Service charge.
All exclusive/full-venue buyouts are subject to prevailing tax, 24% Banquet Service charge.



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\$80 Tasting Menu

SHARED FOR THE TABLE

TAJIN SEARED ALBACORE

Finger Lime, Daikon Radish, Crispy Onions, Ponzu

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

WILD MUSHROOM & POTATO GNOCCHI

Mushroom-Dashi, Humboldt Fog, Sage, Brown Butter

GREENS

KALE SALAD

Carrot, Sesame Seed, Hen Egg, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

CHOICE OF ENTREE

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoul

HALF-ROASTED MARY'S CHICKEN

Black Trumpet Sauce, Salsify, Black Garlic, Swiss Chard

8 OZ. FILET MIGNON

Blistered Tomatoes, Demi Glacé, Arugula

SIDES SHARED FOR THE TABLE

BROCCOLI RAAB

Chili-Soy, Lemon, Parmesan

PATATAS BRAVAS

Harissa Aioli, Charred Scallion

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\$90 Tasting Menu

SHARED FOR THE TABLE

SPICY GRILLED OCTOPUS

Fermented Chile, Crispy Garlic, Marble Potatoes, Cilantro Aioli

BIG EYE TUNA PIZZA

Truffle Mustard, Red Onions, Micro Shiso

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

PORK BELLY SOM TUM

Green Papaya, Chilis, Cucumber, Peanut, Nuoc Cham

GREENS

BEET & GRAIN SALAD

Farro, Quinoa, Citrus Segments, Arugula, Piave, Red Wine Vinaigrette

CHOICE OF ENTREE

COAL GRILLED LOCAL OPAH

Confit Oyster Mushrooms, Daikon, Savoy Cabbage, Tozazu Sauce

MOROCCAN LAMB TAGINE

Dried Apricot, Coal Roasted Parsnip, House Made Cous Cous

8 OZ. FILET MIGNON

Blistered Tomatoes, Demi Glacé, Arugula

SIDES SHARED FOR THE TABLE

BRUSSELS AND SQUASH

Malt-Lime Vinaigrette, Goat Cheese

PATATAS BRAVAS

Harissa Aioli, Charred Scallion

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