

# LIONFISH

MODERN COASTAL CUISINE

BY CHEF JOJO RUIZ

## GROUP DINING

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### 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 about a reservation of 12 or more guests or for private events  
please call 619.738.7011 or contact [psdcatering@pendry.com](mailto:psdcatering@pendry.com)

# LIONFISH

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## \$70 Tasting Menu

### SHARED FOR THE TABLE

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#### TUNA PIZZA

Truffle Mustard, Red Onions, Micro Shiso

#### PORK BELLY ADOBADA

Grilled Pineapple, Avocado, Charred Pineapple Salsa Roja

### GREENS

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#### KALE SALAD

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

### CHOICE OF ENTREE

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#### 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

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\*Menu Items are Subject to Change without Notice based on Availability\*

All non-exclusive reservations are subject to prevailing tax, 25% Banquet Service charge.  
All exclusive/full-venue buyouts are subject to prevailing tax, 25% Banquet Service charge.



# LIONFISH

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## \$80 Tasting Menu

### SHARED FOR THE TABLE

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#### 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

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#### KALE SALAD

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

### CHOICE OF ENTREE

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#### 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

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#### GRILLED ASPARAGUS

Hen Egg, Garlic Bread Crumb, Pistachio Aillade

#### PATATAS BRAVAS

Harissa Aioli, Charred Scallion

### CHEF'S SELECTION OF NIGHTLY DESSERTS

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# LIONFISH

MODERN COASTAL CUISINE

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## \$90 Tasting Menu

### SHARED FOR THE TABLE

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#### 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 ADOBADA

Grilled Pineapple, Avocado, Charred Pineapple Salsa Roja

### GREENS

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#### JAPANESE STYLE TOMATO SALAD

Market Heirloom Tomato, Red Shiso, Boucheron, Nori Fuirkake, Rye Chili Oil, White Amazu Ponzu

### CHOICE OF ENTREE

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#### COAL GRILLED LOCAL YELLOWTAIL

Butter Confit Wild Mushrooms, Daikon, Savoy Cabbage, Tozazu Sauce

#### PAN ROASTED LAMB STRIPLOIN

Red Onion, Mint, Arugula, Eggplant Puree, Pistachio & Golden Raisin Aillade

#### 8 OZ. FILET MIGNON

Blistered Tomatoes, Demi Glacé, Arugula

### SIDES SHARED FOR THE TABLE

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#### BRUSSELS AND SQUASH

Malt-Lime Vinaigrette, Goat Cheese

#### PATATAS BRAVAS

Harissa Aioli, Charred Scallion

### CHEF'S SELECTION OF NIGHTLY DESSERTS

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## Reception Menu

### TRAY PASSED ITEMS

**BIG EYE TUNA PIZZA** \$4 per piece  
Truffle Mustard, Red Onions, Micro Shiso

**DUCK CONFIT TOSTADAS** \$6 per piece  
Foie Gras Crema Mexicana, Charred Scallion, Savoy Cabbage

**MAPLE-SRIRACHA PORK BELLY "BLT"** \$6 per piece  
Tomato Jam, Chicories, Serrano Chile Dressing, Avocado

**CHICKEN & SHRIMP SIU MAI** \$7 per piece  
Scallion, Soyantro Sauce, Hot Mustard

**SPICY GRILLED OCTOPUS SKEWER** \$6 per piece  
Fermented Chile, Crispy Garlic, Crispy Potatoes, Cilantro Aioli

**LOBSTER CARPACCIO** \$12 per piece  
Crispy Shallots, Sherry Ponzu, Brown Butter Aioli

**CONFIT OYSTER MUSHROOM** \$6 per piece  
Parmesan, Herbs, Truffled Porcini Mushrooms

### HOT DISPLAYS

**WILD MUSHROOM & POTATO GNOCCHI** \$12 per person  
Mushroom-Dashi, Humboldt Fog, Sage, Brown Butter

**BRUSSELS AND SQUASH** \$6 per person  
Malt-Lime Vinaigrette, Goat Cheese

**PATATAS BRAVAS** \$6 per person  
Harissa Aioli, Chive

**CRISPY ROCK SHRIMP** \$9 per person  
Gochujang, Japanese Style Aioli

### COLD DISPLAYS

**CEVICHE DISPLAY** \$24 per person  
Two Types of Ceviche:  
Rock Fish Ceviche  
Avocado, Cucumber, Shiso, Yuzu, Tostadas  
Coconut Ceviche  
Coconut Serrano Dressing, Crispy Plantains (Vegan)

**OYSTER DISPLAY** \$34 per dozen  
East Coast, West Coast or Baja  
erved with White Balsamic Mignonette and Lemon

### SUSHI DISPLAYS

**BASIC** \$29 per person  
1 Chef's Specialty Roll, Veggie Rolls, Spicy Hiramasa Maki

**UPGRADED** \$34 per person  
3 Chef's Specialty Rolls, Veggie Rolls

**PREMIUM** \$42 per person  
3 Chef's Specialty Rolls, Veggie Rolls, Nigiri

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