



# CROOKED GAFF KITCHEN & OYSTER BAR

13103 Penn St. Whittier, Ca. 90602  
562.632.1162

## SHELLFISH & RAW

Oyster of the Day HH 25 / 50  
28 / 55

Beausoleil, New Brunswick  
Satori, Baynes Sound, B.C.  
Acadian Pearl, New Brunswick  
Kusshi, B.C. Vancouver  
Mignonette, Cocktail Sauce, Lemons

Jumbo Shrimp Cocktail 14 / 27  
Served chilled with Cocktail Sauce & Lemon

Shrimp & Crab Aguachile 13  
Cilantro-Habanero Broth

Yellow Fin Tuna Crudo 17  
Jade Pearl Rice, Jalapeno Ponzu, Chili Crunch

Tuna Poke Tostada 15  
Spicy Peanut Slaw and Cilantro

Crunchy Poke Taco 13  
Spicy Tuna, Crab, Guacamole

Seafood Platter | 2-3 people 38  
6 Jumbo Shrimp, Spicy Tuna Poke, Aguachile,  
Crab Salad, Yuzu Guacamole, Tostadas

Petite Platter | 1-2 people 42  
6 Fresh Shucked Oysters, 6 Jumbo Shrimp  
1/2 Spicy Tuna Poke, Tostadas

The Raw Dish | 3-4 people 99  
12 Fresh Shucked Oysters, 8 Jumbo Shrimp,  
Spicy Tuna Poke, Aguachile, Crab Salad,  
Yuzu Guacamole and Tostadas

## TONIGHT'S SPECIALS

Maine Lobster Pot Pie 27  
Creamy Lobster Filling, Peas & Carrots and Puff Pastry



Scallop Scampi | 3 45  
With Spaghetti in a Lemon Butter Sauce, Garlic Toast

Chilean Sebass | 8 oz. 45  
Forbidden Rice, English Pea Puree, Asparagus

Grilled Lamb Chop & Loin 45  
Mint & Cilantro Rice, Schwarma Sauce, Warm Lavash

22 oz. Dry Aged Ribeye for Two 99  
Creek Stone USDA Prime Beef, Grilled  
Mashed Potatoes, Asparagus, Red Wine Sauce

Add Shrimp +\$9 Add Fresh Crab Meat +\$9  
Add 2 Scallops +\$30

Chef's Cheese & Charcuterie 27  
St. Agur French Bleu Cheese, St. Andre French Brie  
and 6 month Aged Spanish Manchego  
Prosciutto, Genoa Salami, Chorizo de Pamplona  
Served with House Black Fig Jam, Frosted Walnuts  
Dried Apricots, and Grilled Craberry Walnut Bread

## WEEKLY SPECIALS

Monday: Burger & Pint Night 5pm-9pm  
\$15 Burgers w/Fries, \$5 all pints on tap

Tuesday: Taco Tuesday 5pm-9pm  
\$2 off Tacos, \$2 off Taps, Margaritas & Palomas

Wednesday: Wine & Cheese Night 5pm-9pm  
\$2 off Cheese Boards & Wine by the glass, No Corkage Fees

Weekend : Brunch 11am-3pm  
Pork Belly Chilaquiles \$21, Pancakes \$14, Chicken & Waffles \$19  
Happy Hour pricing on Mimosas, Micheladas and Champagne



@CGK\_2.0

All food items made for sharing / Items arrive as they are ready | 18% for Parties of 6+  
We only use Avocado Oil, Butter, and Olive Oil in all of our dishes and Beef Tallow for frying  
3.75% Fee for all Credit Card transactions / No fee for cash transactions

# CGK

## CROOKED GAFF KITCHEN & OYSTER BAR

### SHELLFISH

Crispy Calamari	15
<i>Szechuan Sauce, Lemon</i>	
Crab Esquite	15
<i>Street Style Corn with Fresh Crab</i>	
Lump-Crab Cake	15
<i>Poblano Rajas, Jalapeno Crema</i>	
New England Clam Chowder	6 / 13
<i>Bowl Served w/ Texas Toast</i>	

### TACO COMBOS mix two / three

Roasted Cauliflower	<i>Crema, Feta, Scallion</i>	15 / 21
Grilled Shrimp	<i>Romesco &amp; Chili-Garlic Crunch</i>	15 / 21
Korean BBQ Pork Belly	<i>Gochujang, Peanuts</i>	15 / 21

### WAGYU BURGERS served w/fries

*A blend of Wagyu Chuck, Brisket and Shortrib*

CGK Burger	19
<i>Cheddar, Tomato, Lettuce, House Pickles, Secret Sauce</i>	
Bippity Boppity Bacon	19
<i>French Brie, Sweet Bacon Marmalade, House Apricot Jam</i>	
Black & Bleu	19
<i>Black Fig Jam, St. Agur Bleu Cheese, Duck Onions, Arugula</i>	
Whittier Wagyu Western	19
<i>PepperJack, Sweet Bacon Marmalade, Onion Ring, Spicy BBQ</i>	
Filet O'CGK	19
<i>Crispy Cod Filet, Tartar Sauce, Lettuce, Tomato, Pickles</i>	
Crooked Chicken Sandwich	19
<i>Fried Chicken Breast, Cole Slaw, Tomato, House Ranch</i>	
Crispy Shrimp Po'Boy	
<i>Jumbo Beer Battered Shrimp, Jalapeño Mayo, Pickled Onions</i>	
<b>Pork Belly "Banh Mi" with Fries \$21</b>	

### BIG PLATES

*Add Shrimp +\$9 Add Fresh Crab Meat +\$9*

Fish & Chips, British Columbia / 8 oz.	25
<i>Fresh Ling Cod, Tartar Sauce, Cocktail Sauce, Lemon</i>	
<b>Shrimp &amp; Chips \$23 Sub Wedgie Fries +\$2</b>	
Seared Ahi Tuna Salad / 8 oz.	29
<i>Avocado / Ponzu Dressing / Pickled Onions / Tomato</i>	
Scottish Salmon, Faroe Islands / 8 oz.	27
<i>Truffle &amp; Shiitake Risotto, and Herb Coulis</i>	
Shrimp & Crab Pasta	29
<i>Saffron Lobster Broth, Black Linguini, Garlic Toast</i>	
Spaghetti Bolognese	25
<i>Italian Sausage, Bacon and Tomato Ragu, Garlic Toast</i>	
Flat Iron Steak / 10 oz. / USDA Prime	39
<i>Yukon Gold Mashed Potatoes, Asparagus, Red Wine Sauce</i>	
<b>Steak Frites 10 oz. w/Wedgie Fries &amp; Garlic Aioli \$35</b>	
<b>SOLD OUT</b>	
<b>VEGGIES &amp; SIDES</b>	
Cheddar Mac N Cheese, Bacon Crumbs	11
Arugula Salad, Pickled Onions, Feta	9 / 17
Caesar Salad, Croutons, Parmesan	9 / 17
Brussels Sprouts, Vietnamese Vinaigrette	7
Esquite, Street Style Corn, Cotija	9
Szechuan Green Beans, Ginger-Garlic Soy	7
Spicy Cauliflower, Crema, Feta, Scallion	7
Charred Broccoli, Cilantro, Sesame Seeds	7
Truffle, Spicy, Garlic or Sweet Potato Fries	11
Sourdough Texas or Garlic Toast	4



@CGK\_2.0

All food items made for sharing / Items arrive as they are ready | 18% for Parties of 6+  
We only use Avocado Oil, Butter, and Olive Oil in all of our dishes and Beef Tallow for frying  
3.75% Fee for all Credit Card transactions / No fee for cash transactions

# CGK

## CROOKED GAFF KITCHEN & OYSTER BAR

### 12 CRAFT BEERS ON TAP

Glass /32 oz/64 oz

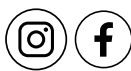
<b>Green Cheek   Beach Buddy</b> <i>American Light Beer, 4%, Orange, Ca.</i>	7 / 13 / 25
<b>Boomtown   Bad Hombre</b> <i>Mexican Style Lager, 4.8%, DTLA, Ca.</i>	7 / 13 / 25
<b>Societe   The Coachman</b> <i>Session IPA, 4.9%, San Diego, Ca.</i>	7 / 13 / 25
<b>Ogopogo   Harmonia</b> <i>Mango Wheat Ale, 5%, San Gabriel, Ca.</i>	7 / 13 / 25
<b>Craftsman   IPA</b> <i>Classic American IPA, 6%, Pasadena, Ca.</i>	7 / 13 / 25
<b>Russian River   Pliny the Elder</b> <i>Double IPA, 8%, Santa Rosa, Ca.</i>	9 / 17 / 32
<b>Westmalle   Trappist Dubbel</b> <i>Belgian Dubbel Ale, 7%, Vlaanderen, Belgium</i>	12 OZ / 12
<b>Brouwerij West   Tripel</b> <i>Belgian Style Golden Strong Ale, 9%, San Pedro, Ca.</i>	12 oz / 9
<b>Russian River   Porter</b> <i>Robust Style Porter, 5.75%, Sant Rosa, Ca.</i>	7 / 13 / 25
<b>Duchesse de Bourgogne   Cherry</b> <i>Oak Aged Cherry Flanders Red Ale, 6.8%, Vichte, Belgium</i>	12 OZ / 12
<b>Juneshine   The Notorious P.O.G.</b> <i>Hard Kombucha brewed with PAssion Fruit, Orange, and Guava, 6%, San Diego, Ca.</i>	7 / 13 / 25
<b>Balcom Canyon Cidery   Vin De Pomme</b> <i>Crisp Carbonated Apple Wine Carbonated with Champagne Yeast Hard Apple Cider, 8.1%, Ventura, Ca.</i>	8 / 15 / 29

**The Bruery | Black Tuesday** 750 ML / 65  
*2023 Bourbon Barrel Aged Imperial Stout, 19.5%, Placentia, Ca.*

### BELGIAN & TRAPPIST ALES

*\*Beers Brewed by Belgian Monks*

<b>BOTTLES</b>	
<b>*Chimay White, Cinq Cents</b> <i>Belgian Tripel</i> <i>8%, 11.2 oz, Baileux, Belgium</i>	11
<b>Delirium Tremens</b> <i>Belgian Strong Golden Ale</i> <i>8.5%, 11.2 oz, Melle, Belgium</i>	11
<b>Duvel</b> <i>Belgian Strong Golden Ale</i> <i>8.5%, 11.2 oz, Puurs, Belgium</i>	11
<b>*La Trappe</b> <i>Belgian Quadrupel</i> <i>10%, 11.2 oz, Noord-Brabant, Netherlands</i>	11
<b>*Orval</b> <i>Belgian Pale Ale</i> <i>6.2%, 11.2 oz, Luxemburg, Belgium</i>	11
<b>*Rochefort 10</b> <i>Belgian Quadrupel</i> <i>11.3%, 11.2 oz, Rochefort, Belgium</i>	13
<b>*Rochefort Triple Extra</b> <i>Belgian Triple</i> <i>8.1%, 11.2 oz, Rochefort, Belgium</i>	13
<b>Saison Dupont</b> <i>Farmhouse Ale</i> <i>6.5%, 11.2%, Tourpes, Belgium</i>	9
<b>*Westmalle</b> <i>Belgian Tripel</i> <i>9.5%, 11.2 oz, Vlaanderen, Belgium</i>	12
<b>Weihenstephaner</b> <i>NON-ALCOHOLIC BEER</i> <i>.5%, 11.2 oz, Erling, Germany</i>	7



@CGK\_2.0

info@crookedgaff.com for large reservations  
3.75% Fee for all Credit Card transactions / No fee for cash transactions

18% for parties of 6+



# CGK

## CROOKED GAFF KITCHEN & OYSTER BAR

### WINE / SPARKLING, PINK WHITE Glass / Bottle

Mumm Grand Cordon Champagne, France 75  
Brut de Blancs, notes of Peach, Apricot and Pineapple

Pol Clement Champagne, France Split 9  
Blanc de Blancs, Hints of Stone Fruit

Canella Sparkling Rose Brut, Italy Split 9  
100% Pinot Nero Grape Sparkling Wine

Love by Leoube Rose, Cotes de Provence 15 / 56  
2021 / Organic Rosé, Wild Strawberry notes, fresh and fruity

Guinigi Pinot Grigio, Italy 11 / 40  
2022 / Floral Notes, Sweet Peach, Honeysuckle

Paco & Lola Albarino, Spain 15 / 56  
2020 / Lemon Verbena, Quince, Sea Salt

Cadre Sauvignon Blanc, Edna Valley 15 / 56  
2019 / Passion Fruit, Lemon Blossom

Drouhin Vaudon, Chablis, France 19 / 72  
2022 Chablis, Chardonnay / Lemon Zest, Mango, Yellow Apple

Fess Parker Ashley's Chardonnay, Santa Rita Hills  
2020 / Bright Apple, Pear, Citrus, Vanilla 18 / 68

### WINE / RED Glass / Bottle

Locations "F" Bordeaux Blend, France 12 / 44  
2019 / Raspberry Jam, Wild Strawberry

L'Ecole No. 41, Syrah, Columbia Valley 16 / 60  
2018 / Spicy and Rich Blackberry and Black Cherry

Row 503 Pinot Noir, Willamette Valley 14 / 52  
2021 / Dark Cherry, Plum, Berries, Strawberry, Spice nuance

Raeburn Cabernet Sauvignon, Sonoma 16 / 60  
2021 / Thick and Jammy, Cherry, Plum, Dark Berries

### COCKTAILS

House Michelada 9  
Michelada "Spice" Cube, Chamoy Tajin Rim  
w/our Mexican Lager on tap, Lime

Margarita 9  
Sabe Tequila Blanco, Lime Juice, Agave  
Salt Rim, Lime

Paloma 9  
Sabe Tequila Blanco, Grapefruit Soda  
Pink Himalayan Salt Rim, Lime

London Gin & Tonic 9  
Sabe Gin, Lime Juice, Mint Garnish

Mojito 9  
Sabe Gold Rum, Lime Juice, Mint Garnish, Lime

Moscow Mule 9  
Sabe Straight Vodka, Ginger Beer,  
Mint Garnish, Lime

Sangria Roja 9  
Pinot Noir, Sabe Tequila Blanco, Agave, Lime

Sangria Blanca 9  
Pinot Grigio, Sabe Tequila Blanco, Passion Fruit, Lime

Classic Mimosa 9  
French Sparkling Wine and Fresh Orange Juice

### SODA / COFFEE / ETC..

Coke, Diet Coke, Sprite, Root Beer 5

Lemonade, Unsweetened Iced Tea 5

Saratoga Sparkling Water 750ml 7

Fresh Brewed Coffee 4

Blue Bottle Iced Coffee 7

Kids Apple Juice 3



@CGK\_2.0

info@crookedgaff.com for large reservations

18% for parties of 6+

3.75% Fee for all Credit Card transactions / No fee for cash transactions

# CGK

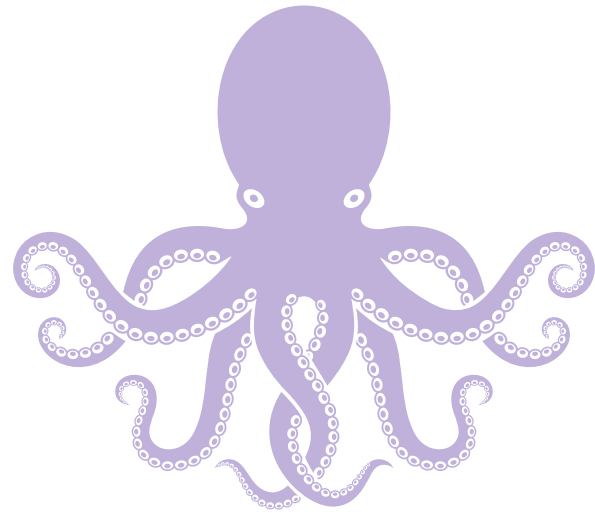
## CROOKED GAFF KITCHEN & OYSTER BAR

---

### KIDS MENU

---

Crispy Chicken Sandwich	<i>Fried chicken breast and bun with fries</i>	12
Cheese Burger	<i>Wagyu patty, cheddar cheese and bun with fries</i>	12
Hamburger	<i>Wagyu patty and bun with fries</i>	12
Buttered Noodles	<i>Spaghetti, butter and parmesan only, side of toast</i>	10
"Pasketti"	<i>Spaghetti, marinara and parmesan only, side of toast</i>	10
Lil' Fish n Chips	<i>Tempura fried Cod and fries</i>	10
Chicky Nuggys	<i>Fried chicken breast and fries</i>	10

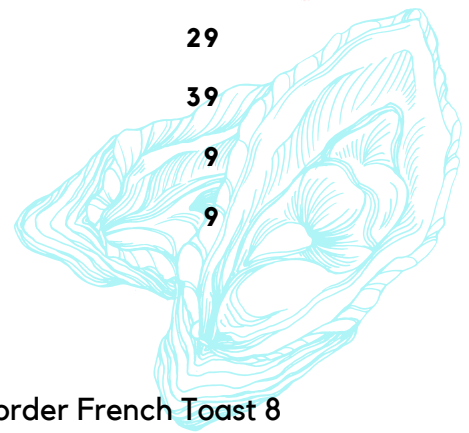
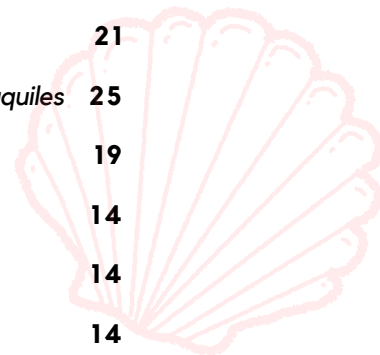


---

### BRUNCH MENU 11am to 3pm

---

Pork Belly Chilaquiles	<i>Corn chips, 2 fried eggs, chile colorado, crema, cotija, escabeche</i>	21
Wagyu Brunch Burger	<i>Cheddar, bacon jam &amp; strip, Over Easy Egg, hash-brown, side of chilaquiles</i>	25
Chicken & Waffles	<i>Fried chicken breast, house buttermilk waffle, 2 fried eggs, syrup</i>	19
Tony's Fluffy Buttermilk Pancakes	<i>House batter, butter, powdered sugar, syrup</i>	14
Sourdough French Toast	<i>Custard dipped, Blueberries, butter, powdered sugar, syrup</i>	14
Bacon & Eggs	<i>with 2 Strips Bacon, 2 Eggs, Hash-Cake, and toast</i>	14
Salmon & Eggs / 8 oz.	<i>with 2 Eggs, Hash-Cake, chimichurri and toast</i>	29
Flat Iron Steak & Eggs / 10 oz.	<i>with 2 Eggs, Hash-Cake, chimichurri and toast</i>	39
Kids Pancakes	<i>House batter, butter, powdered sugar, syrup</i>	9
Kids Waffle	<i>House batter, butter, powdered sugar, syrup</i>	9



---

### BRUNCH SIDES etc, ..

---

Two Eggs 5	Two Strips Bacon 5	Hashbrowns 5	One Pancake 5	1/2 order French Toast 8
Michelada 7	Mimosa 7	Champagne 7	Peach Bellini 7	Mimosa Bottle 30
Kids Apple Juice 3	Orange Juice 4	Coffee 4	Milk 2	



@CGK\_2.0

info@crookedgaff.com for large reservations  
3.75% Fee for all Credit Card transactions / No fee for cash transactions

18% for parties of 6+