



We're a restaurant that changes its tune—and menus— WEEKLY, in sync with California's Coastal growing seasons. A proponent of local fare, regional flavors, and inspiring spirits. The hope for our space is that it may always bring moments of delight and for a chance to rest and recharge - for us, this is the purpose of a life well lived.



The Surfing Chef

When he's done catching a wave in the morning and late afternoon, local Venturian Chef William Traynor delights in creating contemporary food with a flare. A 30-year veteran in the culinary arts, Traynor has shared his love of farm-to-table Harvest Menus from San Francisco to Los Angeles to Virginia Beach, but he's back to share his style with the new SoCal cool MOOFISH Cafe & Aqua Beachfront Bar.

MOOFISH Cafe Hours

Breakfast
6:30am – 11am

Tues.-Thurs. 5pm – 9pm	Dinner Fri.-Sat. 4pm – 9pm	Sun.-Mon. Closed for Dinner
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AQUA Beachfront Bar Hours

Open Daily at 11:30am

450 E. Harbor Blvd. | Ventura, CA 93001



800.652.5151


CROWNE PLAZA
HOTELS & RESORTS

LOCATED IN THE
CROWNE PLAZA VENTURA BEACH



BEGINNINGS

FARMERS FLATBREAD

Fresh Mozzarella, Pesto, Roasted Peppers,
F&F Farms Wild Mushrooms, Baby Arugula

CAMPBELL RIVER SALMON SLIDERS

Sambal Infused Salmon, Avocado, Pickled Red Onions,
Sweet Soy Glaze

STREET STYLE FISH TACOS

Grilled Local Catch of the Day, Cabbage Slaw,
Chipotle Cream, Camarillo Strawberry Pico de Gallo,
Queso Fresca

LOCAL HARVEST SOUP

Using the Freshest Seasonal Ingredients –
Ask Your Server About Chefs Offering

SMOKED UNDERWOOD BEET HUMMUS

With Farm Fresh Vegetables & Grilled Flatbread

CRISPY CALAMARI

Marinara-Pesto Aioli

WARM HOUSE CURED OLIVES

Marinated in Ojai Pixie Tangerines, Roasted Garlic,
Rosemary from Chef's Garden

LOCAL GREENS

BABY KALE STRAWBERRY SALAD

Baby Kale, Camarillo Strawberries, Goat Cheese, Al-
monds, Strawberry-Tarragon Vinaigrette

BABE FARMS CURLEY ENDIVE SALAD

Chilled Shrimp, Avocado, Pickled Underwood Red Carrots,
Santa Barbara Pistachios, Sherry Vinaigrette

BRODIE BOWL

Brown Rice, Baby Kale, Red Cabbage, Sugar Snap Peas,
Avocado, Sesame Seeds, Carrot Ginger Dressing

MARINATED BEET SALAD ROSA

Underwood Farms Beets, Carrots, Squash, Green Beans,
Potatoes, Basil, Red Wine Vinaigrette, Balsamic Caviar

CHOPPED HOUSE CAESAR

Fine Chopped Romaine, Micro Croutons, Shaved Parme-
san, House Caesar Dressing

OCEAN

MARKET FRESH FISH

Today's Fresh Catch Specially Selected By Chef Traynor

OJAI CITRUS POACHED

CHANNEL ISLAND ROCK FISH

English Pea Puree, Artichoke Hearts,
Watermelon Radish-Soft Herb Salad

CIOPPINO

Fresh Fish, Hope Ranch Mussels & Clams, Prawns,
Calamari, Spicy Tomato Broth, Grilled Rustic Bread

PACIFIC SHRIMP CAPELLINI

Heirloom Tomatoes, Arugula, Roasted Garlic,
White Wine Sauce

SANTA BARBARA

PISTACHIO CRUSTED YELLOWTAIL

Roasted Fingerling Potatoes, Rainbow Carrots,
Sugar Snap Peas

LAND

WATKINS RANCH NEW YORK STEAK

Pinot Noir Demi, Boskovich Farms Spinach,
Fondant Potatoes

WATKINS RANCH CHICKEN BREAST

Yukon Gold Mashed Potatoes, Roasted Herb Asparagus,
Roast Chicken-Thyme Jus

CAMARILLO ARTICHOKE RAVIOLI

Eggplant, Zucchini, Roasted Peppers,
Basil-Lime Pan Sauce

WATKINS RANCH SHORT RIBS

F&F Farms Wild Mushroom Risotto,
Rainbow Swiss Chard

MOOFISH BURGER

8oz. Watkins Ranch Burger, Coconut Shrimp, Arugula,
Heirloom Tomato, Pickled Red Onion, Spicy MOOFISH
Sauce, Shoestring Fries



SMALL BITES

CREAMY TOMATO BASIL SOUP

Mini Grilled Cheese Sandwich

WAGYU BEEF SLIDERS

Bacon, Sharp Cheddar, Caramelized Onion

WARM HOUSE CURED OLIVES

Marinated in Ojai Pixie Tangerines,
Rosemary from Chef's Garden, Roasted Garlic

SOFT BAVARIAN PRETZELS

Bavarian Pretzels, beer/Cheddar Cheese Sauce

CRISPY CALAMARI

Bloody Mary Cocktail Sauce

SHISHITO PEPPERS

Ponzu Sauce

THREE-WAY BRUSCHETTA

Tomato Basil, Eggplant Caviar,
Roasted Garlic & White Bean

SHAREABLES

BUFFALO CHICKEN WINGS

Sweet Pickled celery-Bleu Cheese Salad,
Bleu Cheese Dressing

GRILLED FISH TACOS

Fish of the Day, Strawberry Pico de Gallo, Queso Fresco

CRISPY CHEESE CURDS

Fried Cheese Curds, Bavarian Pretzel, Beer Cheddar
Cheese Sauce

MARGHERITA FLATBREAD

Roasted Roma Tomatoes, Fresh Mozzarella, Basil, EVOO

CHICKEN & CHEESE QUESADILLA

Fire Roasted Salsa, Avocado-Tomatillo Sauce