

The Dish: July 31–August 6

The Dish is your source for the latest menu updates, new cocktail programs, happy hours, and special offers from San Diego's best restaurants and bars!

Shuck Yeah! Dive into National Oyster Day Specials in San Diego

Listen up, San Diego food lovers! August 5 is National Oyster Day, and our city's culinary scene is about to get seriously shell-abrated.

From classic raw bars to mind-blowing fusion creations, there's something to satisfy every palate. So round up your crew, clear your schedule, and get ready to slurp your way through the best our beautiful coast has to offer.

Don't miss out on this pearl of an opportunity to indulge in San Diego's finest!

Q&A Restaurant and Oyster Bar

Step into a world of refined charm with a New Orleans twist at [Q&A Restaurant and Oyster Bar](#) in Downtown Oceanside.

As the stylish sister restaurant to North Park's beloved Louisiana Purchase, this chic spot is celebrated for its daily selection of fresh oysters sourced from the finest coastal regions. Explore a tempting array—from classic raw and indulgent Rockefeller to sizzling charbroiled creations.

For a zesty twist, savor their Ceviche Oysters featuring raw oysters and citrus-marinated white fish, enhanced with tomato, cucumber, onion, jalapeño, serrano peppers, and cilantro, topped with salsa negra for an extra kick.

And don't miss out on their legendary oyster shooters, each delivering a burst of flavor and fun with every sip.

Duck Dive

The [Duck Dive](#), Pacific Beach's iconic surfside bar. Known for its relaxed atmosphere and ocean-inspired decor, it's the ideal spot to unwind and savor fresh, sustainably sourced seafood under the California sun.

Dive into their Oysters Rockefeller broiled to perfection and topped with succulent shrimp, fresh spinach, zesty chipotle, pepper jack cheese, and crispy bread crumbs. Pair this coastal delight with a craft cocktail or an ice-cold beer for the ultimate Southern California experience.

Sandpiper

Tucked away in the breezy ambiance of La Jolla Shores, [Sandpiper Wood Fired Grill & Oysters](#) offers a dining experience that's as delightful as its seaside location.

Just blocks from the beach, this Fodor's Travel "Best Bet" boasts a menu from Executive Chef Marty Fay that masterfully showcases the smoky allure of the wood-fired grill along with, of course, oysters.

Blue Devil oysters are on special for \$2 a piece during Happy Hour, which is "all day" on Fridays and Saturdays from 11 AM to 5:30 PM. Happy Hour from Sunday to Thursday is 4 PM to 5:30 PM, and Sandpiper has its signature Happy Hour offer of a free dozen oysters with the purchase of a bottle of Champagne.

The menu also features rotating oysters that are determined based on the freshest available, an new to the menu this summer is Fried Oysters with maque choux, remoulade, and pickled jalapeno.

Louisiana Purchase

Transporting the soulful flavors of New Orleans to North Park, [Louisiana Purchase](#) is a vibrant culinary gem where each dish spins a tale of flavor and flair. Infused with Southern charm and West Coast hospitality, this restaurant is a haven for dynamic Creole and Cajun delights.

But it's their oysters that steal the show; each bite is a tantalizing journey. Don't miss the Acme Chargrilled Oysters, where Gulf oysters swim in garlic lemon butter, and Parmesan, delivering a true taste of the bayou to sunny San Diego.

Black Radish Releases Summer Menu

[Black Radish](#), nestled in a cozy dining space on the corner of University Avenue and Villa Terrace in North Park, brings a unique fine dining experience to the area's vibrant restaurant scene. With Summer in full swing, they've just introduced a new menu — available now!

Through the four courses, you'll find items like Smoked Kohlrabi, Duck Farce Linguini, Chilled Sweet Pea Soup, Chino Farms Summer Squash, Wagyu Center Cut Sirloin, Maine Lobster, Summer Squash, Texas Quail, Chocolate Bouchon, and Pavlova!

Crafted from scratch by the esteemed Chef Itze Behar, guests can enjoy items a la carte, or are invited to enjoy a true culinary journey through the senses with their four-course prix fixe menu. Additionally, enjoy wine pairings hand selected by Chef Itze and their on-staff wine somm: Michelin's 2021 Sommelier of the Year!

A genuine delight to the senses, Black Radish's newest menu is sure to impress.

Summer Delights: New Seasonal Additions at Georges at the Cove

[Georges at the Cove](#) Executive Chef Masa Kojima and Pastry Chef Anna Adams have made additions to the summer menu at the downtown La Jolla restaurant:

- BLT Salad—heirloom tomato, pickled gem hearts, bacon furikake avocado green goddess (made from avocado, basil, mint, tarragon, crème fraîche, garlic, shallot, champagne vinegar, and evo)
- Pork Chop—grilled peach, Italian long peppers, wax beans, radish, Aji Amarillo Sauce
- Honey Glazed Corn Cake—blueberry coulis, honey cornflake clusters, lemon ice cream

Reservations are strongly encouraged, especially at lunch and sunset times.

Roma Norte Brings Technique-Driven Cocktails and Mexico City Flair to San Diego

[Roma Norte](#), a new bar concept by the acclaimed team behind [Puesto](#) and [Marisi](#), brings the electric energy, hospitality and world-class cocktail culture of Mexico City to San Diego's nightlife scene.

Located next door to Puesto at The Headquarters in Seaport Village, Roma Norte – which makes the point that it's 'not a speakeasy' – brings new nightlife attitude to this part of the city.

Tikin Xic Specials at Sandpiper This Weekend!

[Sandpiper Wood Fired Grill & Oysters](#)' Executive Chef Marty Fay introduces weekend specials for the first time this summer, featuring a Yucatán-style fish dish, Tikin Xic, from August 2 to 4.

This dish includes Achiote-rubbed local white sea bass, grilled in banana leaf, served with habanero aioli, fresh vegetables, rice, and tortillas. The dish honors his wife, Pastry Chef Jessica Valero Cervera, from the Yucatán peninsula.

Sandpiper is located at 2259 Avenida de la Playa. Reservations are recommended, click [here](#).

City Tacos' 7 Seas Taco for August

[City Tacos](#)' Taco of the Month for August is the 7 Seas Taco, featuring a sautéed seafood mix of shrimp, scallops, calamari, and octopus.

The mix is drizzled with chipotle aioli and creamy green jalapeño sauce, finished with green onions and microgreens, and served on a cilantro-infused house-made corn tortilla with grilled cheese and cabbage.

City Tacos has seven locations in San Diego, including Encinitas, Ocean Beach, and Pacific Beach. For more details, visit City Tacos.

Sip & Keep: Pint Night Thursdays at Common Theory

[Common Theory Public House](#) in Otay Ranch is holding Keep the Pint Night each Thursday in August beginning at 6 PM. Guests receive free glassware from the featured brewery with the purchase of a pint of its beer. The schedule:

August 1: [Seek Beer Co.](#)

August 8: [Paperback Brewing Co.](#) (Glendale, Calif.)

August 15: [Burgeon Beer Company](#)

August 22: [Mammoth Brewing Company](#) (Mammoth Lakes, Calif.)

August 29: [Full Circle Brewing Co.](#) (Fresno, Calif.)

The schedule is subject to change, and please visit Common Theory's Instagram to stay up to date on all promotions.

Unleash Your Inner Barista

On Friday, August 2, join [Ox Coffee](#) in Mission Valley for a Beginner's Latte Art Class from 6 PM to 8 PM! Tickets are \$35 and can be purchased via [Eventbrite](#)—coffee enthusiasts and novices alike can join this workshop to hone their skills in latte art.

During this hands-on session, skilled baristas will guide you through the essentials of steaming milk to perfection, pouring the ideal espresso shot, and creating latte art designs.

Click [here](#) to find more info.

Celebrate National White Wine Day at Arely's French Bakery

Sunday, August 4, is National White Wine Day, and [Arely's French Bakery](#) is celebrating in the Clairemont neighborhood with half off white wine flights and 10% off bottles! While your ultimate flight is up to you, Arely's recommends Marc Brédif's Sauvignon Blanc and Jau Orange 2022.

Raise Your Glass to Del Mar: Georges at the Cove's Racing-Inspired Cocktails

La Jolla's cocktail scene just got a thoroughbred upgrade! [Georges at the Cove](#) has unleashed a quintet of liquid masterpieces to celebrate the Del Mar racing season, and trust us, these drinks are running circles around the competition.

Ten of Georges' top-notch bartenders went head-to-head in a spirited showdown, partnering with Buffalo Trace Bourbon to craft the ultimate racing season sippers. After a photo-finish judging session, five stellar concoctions made it to the winner's circle.

Ready for the lineup?

You've got Jeremey Hansen's "Bee Trippin,'" a honey-lemon-mint medley that'll have you buzzing with delight. Cesar Flores is bringing Kentucky charm to California with his classic "Buffalo Julep." For the sweet-toothed among us, Ditri Zykaj's "The Track" blends biscotti and vanilla liqueurs for a dessert-in-a-glass experience.

Craving something fruity? Irvin Corral's "Unbridled Joy" features a garden-fresh strawberry-rhubarb shrub that'll put a spring in your step. And if you're feeling fancy, Oscar McCauley's "Victory Lap" with its lavender honey and St. Germain is pure sophistication in a glass.

The best part? You can savor these race day-inspired libations while soaking in those million-dollar views from the Ocean Terrace bar. It's like being at the track but with better drinks and no risk of losing your shirt!
