

SPECIALTIES

Tuna on Fire \$14

Ahi seared rare with pepper crust, served with soy ginger lime and Asian red pepper sauce.

Feta Tuna \$14

Ahi seared rare, drizzled with ponzu sauce and topped with feta and green onions.

Grilled Stuffed Chile \$10

Pasilla chile stuffed with shrimp, crab, and cheese topped with tomatillo cream and served with a warm corn tortilla.

Sea Cake \$12

Shrimp, scallop, and crab cake served on a green apple slaw drizzled with red pepper aioli.

Ceviche \$12

Served with homemade tortilla chips.

Smoked Fish

Fried Green Tomato Stacks \$15

Four fried green tomatoes - two topped with smoked salmon, lemon dill cream, and chives, and two topped with smoked albacore spread, red onion, and capers.

Raw Oysters . . 1/2 Dozen \$14, Dozen \$26

Oyster Shooter \$3

Steamed Clams \$12

Served in a Thai lemongrass coconut curry broth.

Jumbo Shrimp Cocktail \$15

Served with homemade cocktail sauce.

Fryer Boat \$25

Fried fish and shrimp in jalapeño or regular batter, scallops, calamari, and clams in a corn meal breading served with cocktail and tartar sauce.

Coconut Shrimp \$16

Homemade coconut crusted shrimp fried and served on green apple slaw, drizzled with coconut curry cream sauce.

Shrimp Scampi \$16

Shrimp sautéed in white wine and citrus garlic butter served over sautéed spinach and pasta.

Seafood Pasta \$12

A variety of seafood and mushrooms sautéed in a tomato tarragon cream sauce.

Steamed Mussels \$10

Served in a tomato basil citrus garlic broth.

Steamer Bowl \$28

Shrimp, scallops, clams, mussels, and crab served with garlic toast in your choice of broth:
cioppino or clam bake style.

STEP 1

Choose your preference of fish from the market.
Don't like fish? We have non-fish options.

Market Price

The Fish Market

Cod

Calamari

Halibut

Jumbo Scallops

Jumbo Shrimp

King Crab

Mahi-Mahi

Lobster

Seared Ahi

Salmon

Snapper

Wahoo-Ono

Clam Strips

Bay Shrimp

Non-Fish

Chicken Breast

Flat Iron Steak

Hamburger Patty

Mushroom, Zucchini, and Onion

STEP 2

Choose the dish in which you would like your fish
(or non-fish) prepared.

Fish or Non-Fish A La Carte

Served fried in jalapeño or regular batter, grilled,
pan roasted, or blackened with your choice
of one sauce:

Red Pepper Aioli

Cucumber Dill

Fruit Salsa

Meyer Lemon Herb Butter

Cucumber Wasabi Aioli

Tartar

Chipotle Tarter

Chipotle Aioli

Cocktail

Chile Honey Lime Glaze

Two Tacos Add \$2

With chipotle tartar, jack cheese, lime slaw,
pico de gallo, and avocado salsa on corn tortillas.

Burrito Add \$3

With beans, rice, avocado, cabbage, pico de gallo,
cheese, and chipotle cream in a tomato tortilla
covered with tomatillo cream sauce.

Sandwich Add \$2

With lemon pepper aioli, tomato, onion,
and red leaf lettuce on ciabatta bread.

Pasta Add \$4

Corkscrew pasta tossed with artichoke hearts,
asparagus, and spinach, topped with Parmesan
cheese and your choice of sauce:

Tomato Basil Sauce

Walnut Pesto Sauce

Alfredo Sauce

STEP 2 cont.

Caesar Salad Add \$5
Romaine lettuce, shaved Parmesan, and croutons tossed in a homemade Caesar dressing.

Garden Salad Add \$5
Mixed greens, shredded cabbage, tomato, cucumbers, and strawberries with your choice of dressing on the side.

Louie Salad Add \$5
Mixed greens, avocado, bacon, tomato, cucumber, asparagus, radishes, and hardboiled egg with your choice of dressing on the side.

House Salad Add \$5
Mixed greens, shredded beet, shredded carrot, cucumber, strawberries, goat cheese, and flax seed with your choice of dressing on the side.

Dressings:

Ranch,
Bleu Cheese,
Meyer Lemon Vinaigrette
1000 Island

STEP 3

Add a side(s)

Green Apple Coleslaw \$4

Seasonal Veggies \$5

Regular or Sweet Potato Fries
(Garlic, Cajun, or Plain). \$4

Quinoa Tabbouleh Salad \$5

Crispy Lemon Garlic Potatoes \$5

Seafood Mac 'N' Cheese \$5

Jalapeño Zucchini Corn Fritters \$5

Asian Cucumber Salad \$5

Zesty Tomato Rice \$3

Refried Black Beans \$3

Garden Side Salad \$5

Caesar Side Salad \$5

Clam Chowder Cup \$5, Bowl \$7
Rich and creamy chowder with potato, celery, onion, spices, and a variety of clams.
Add \$2 for bread bowl.

Caldo de Pescado Cup \$5, Bowl \$7
A variety of fish and veggies in a spicy tomato broth. Add \$2 for bread bowl.

Items and prices are subject to change without notice.

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