

Appetizers

CRISPY FRIED CALAMARI – With
Tartar Sauce, Cocktail Sauce and Lemon. 14.95

**DUNGENESS CRAB
STUFFED MUSHROOMS**
Topped with Lemon Beurre Blanc. 14.95

BACON WRAPPED SCALLOPS
Over White Bean Stew. 14.95

CRISPY COCONUT PRAWNS
Served with a Zesty Apricot Sauce. 15.95

DUNGENESS CRAB CAKES – Mango
Papaya Relish and Red Pepper Aioli. 17.95

JUMBO PRAWN COCKTAIL
Cocktail Sauce and Lemon. 14.95

WHOLE FIRE ROASTED ARTICHOKE
With Lemon and Garlic Aioli. 13.95

**1/2 DOZEN OYSTERS
ON THE HALF SHELL**
Horseradish Sauce and Cocktail Sauce. 17.95

AWARD WINNING CLAM CHOWDER
CUP 7.95 BOWL 16.95 BREAD BOWL 18.95
ADD DUNGENESS CRAB MEAT OR SHRIMP 7.00

Salads

ICEBERG WEDGE – With Blue Cheese, Fresh Tomatoes and Bacon Bits. 10.95

CAESAR SALAD – Asiago Cheese and Crispy Croutons. 9.95

MIXED GREEN SALAD – Organic Greens, Tomatoes, Beets, Carrots and Onions. 8.95

SESAME AHI TUNA & COCONUT PRAWN SALAD
Mixed Island Greens, Fresh Fruit, Avocado and Sweet Chili Vinaigrette. 27.95

SHRIMP LOUIE – Mixed Greens, Avocado, Egg, Cucumbers, Tomatoes and Fresh Fruit. 25.95

DUNGENESS CRAB MEAT LOUIE – Mixed Greens, Avocado, Egg, Cucumbers,
Tomatoes and Fresh Fruit. Market Price

Pasta

ARTICHOKE RAVIOLI – Spinach, Mushrooms and Asiago Cheese Cream Sauce. 20.95

SEAFOOD PASTA ISABELLA – Shrimp, Bay Scallops, Clam Meat, Tomatoes,
Green Onions and Garlic in a Rich Cream Sauce. 27.95

DUNGENESS CRAB STUFFED PRAWN PASTA – Angel Hair Pasta, Mushrooms,
Tomatoes and Spinach in a Garlic Butter Wine Sauce. 28.95

SPICY PRAWN PASTA – Mushrooms, Garlic, Fresh Herbs, Spinach and Penne Pasta
in a Light Tomato Sauce. 26.95

Bread and water is served upon request only. Please use care when eating seafood; some items may be served raw or undercooked. Consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness. Please take caution when consuming seafood that may have bones. We reserve the right to refuse service. We are not responsible for lost or stolen items. Please, no separate checks. Parties of 8 or more may incur additional charges. Your server will bring you a seafood watch pocket guide per request. More information on sustainable seafood can be found at www.montereybayaquarium.org.

fresh fish from The Hopper

SANDDABS – Panko Crusted, Grilled, Mashed Potatoes, Seasonal Vegetables and Lemon Herb Sauce. 25.95

BLACKENED MAHI MAHI – Rice, Seasonal Vegetables and Fresh Pineapple Salsa. 27.95

AHI TUNA SEARED RARE – Sesame Crusted or Cajun Served with Seasonal Vegetables, Rice, Mango Papaya Relish and Ponzu Sauce. 28.95

SWORDFISH – Broiled with Artichoke Hearts, Spinach, Tomatoes, Mushrooms and Yukon Gold Potatoes in a Saffron Broth. 28.95

WILD SALMON – Grilled with Seasonal Vegetables, Mushrooms, Spinach Risotto and Tomato Basil Relish. Market Price

Available from The Hopper

10 OZ. LOBSTER TAIL

KING CRAB LEGS

MONTEREY ABALONE

WHOLE FRESH CRAB

HALIBUT FISH AND CHIPS

Steaks

FROM OUR OWN 1800° BROILER

SURF AND TURF – 6 oz. Broiled Lobster and 10 oz. Filet Mignon
Served with Baked Potato or Garlic Mashed Potatoes. Market Price

10 OZ. SKIRT STEAK – Maple Soy Marinated with Mango Papaya Relish and Rice. 33.95

10 OZ. FILET MIGNON – Choice of Baked Potato or Garlic Mashed Potatoes. 40.95

14 OZ. NEW YORK STEAK – Choice of Baked Potato or
Garlic Mashed Potatoes, Topped with Herb Butter. 40.95

22 OZ. BONE IN RIBEYE – Choice of Baked Potato or
Garlic Mashed Potatoes, Topped with Herb Butter. 45.95

Poultry

PARMESAN CRUSTED CHICKEN BREAST – Artichoke Hearts,
Mushrooms, Spinach, Tomatoes and Creamy Risotto. 25.95

Crispy Entrées

FISH AND CHIPS – French Fries and Cole Slaw. 22.95

JUMBO PRAWNS – French Fries and Cole Slaw. 24.95