

Appetizers

CRISPY FRIED CALAMARI – Tender Monterey Calamari Dusted in Seasoned Flour and Deep-fried to Golden Brown. Served with Tartar Sauce, Cocktail Sauce and Lemon. 13.95

BACON WRAPPED SCALLOPS
Over White Bean Stew. 14.95

CRAB CAKES – Dungeness Crab Meat Served with Mango Papaya Relish and Red Pepper Aioli. 16.95

JUMBO PRAWN COCKTAIL
Cocktail Sauce and Lemon. 14.95

CRISPY COCONUT PRAWNS
Served with a Zesty Apricot Sauce. 14.95

DUNGENESS CRAB STUFFED MUSHROOMS
Topped with Lemon Beurre Blanc. 14.95

1/2 DOZEN OYSTERS ON THE HALF SHELL 16.95
Horseradish Sauce and Cocktail Sauce.

AWARD WINNING CLAM CHOWDER
CUP 6.95 BOWL 14.95 BREAD BOWL 16.95
ADD DUNGENESS CRAB MEAT OR SHRIMP 7.00

Salads

BLACKENED SALMON OR CHICKEN COBB SALAD
Mixed Greens, Bacon, Avocado, Egg, Tomatoes, Cucumbers, Blue Cheese Crumbles with Blue Cheese Dressing.
Salmon – Market Price Chicken – 17.95

POACHED PEAR SALAD WITH SEARED SCALLOPS OR PRAWNS
Mixed Greens, Blue Cheese Crumbles, Fresh Strawberries, Candied Pecans and Raspberry Vinaigrette. 23.95

SHRIMP LOUIE SALAD – Over Mixed Greens with Avocado, Egg, Cucumber, Tomato and Fresh Fruit. 20.95

SESAME CRUSTED AHI TUNA & COCONUT PRAWN SALAD
Mixed Island Greens, Fresh Fruit, Avocado and Sweet Chili Vinaigrette. 22.95

DUNGENESS CRAB LOUIE SALAD
Over Mixed Greens with Avocado, Egg, Cucumber, Tomato and Fresh Fruit. Market Price

Sandwiches

TURKEY AVOCADO SANDWICH
Served on Francesca Bread with Monterey Jack Cheese, Lettuce, Tomato and Pesto Aioli.
With Fresh Fruit or Salad. 14.95

THE ULTIMATE BURGER – Served on a Brioche Bun with Tomatoes, Bacon, Monterey Jack Cheese, Lettuce, Pickles and French Fries. 16.95

CAJUN LOCAL SNAPPER SANDWICH
Served on Francesca Bread with Lettuce, Tomato and Lemon Caper Aioli. With Spicy Cilantro Coleslaw and French Fries. 17.95

HAMBURGER – Served on a Brioche Bun with Tomatoes, Lettuce, Pickles and French Fries. 14.95
Add Cheese – 1.00

CHICKEN SANDWICH – Served on Francesca Bread with Caramelized Onions, Monterey Jack Cheese, Lettuce, Tomatoes and Honey Dijon Mustard.
Served with French Fries. 15.95

DUNGENESS CRAB AND BAY SHRIMP SALAD BLT
Served on a Fresh Crossiant with Fresh Fruit or Salad. 18.95

~ Pasta ~

ARTICHOKE RAVIOLI – Spinach, Mushroom and Asiago Cheese Cream Sauce. 19.95

SPICY SHRIMP SCAMPI PASTA – With Mushrooms, Garlic, Spinach, Fresh Herbs, Penne Pasta and a Light Tomato Sauce. 20.95

SEAFOOD PASTA ISABELLA – Shrimp, Bay Scallops, Clam Meat, Tomato, Green Onion and Garlic in a Rich Cream Sauce. 23.95

DUNGENESS CRAB STUFFED PRAWN PASTA – Angel Hair Pasta, Mushroom, Tomato and Spinach in a Garlic Butter Wine Sauce. 26.95

~ Fish and Shellfish ~

FISH AND CHIPS – Pacific Cod, Crispy Battered, Served with Cole Slaw, French Fries and Tartar Sauce. 19.95

CRISPY JUMBO PRAWNS – With French Fries and Cocktail Sauce. 19.95

SANDDABS – Fresh Filets Breaded and Grilled. Topped with Diced Tomatoes and Light Basil Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables. 20.95

SWORDFISH – Broiled and Served with Artichoke Hearts, Spinach, Tomato, Mushrooms and Yukon Gold Potatoes. 26.95

AHI TUNA SEARED RARE – Sesame Crusted or Cajun Served with Seasonal Vegetables, Rice, Mango Papaya Relish and Ponzu Sauce. 26.95

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

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

~ Steak and Poultry ~

Certified Angus Beef® brand Steak

PARMESAN CRUSTED CHICKEN BREAST – Served with Creamy Risotto, Artichoke Hearts, Mushrooms, Spinach, Tomato, Garlic and Basil. 20.95

SKIRT STEAK 10 OZ – Maple Soy Marinated with Mango Papaya Relish and Rice. 29.95

NEW YORK STEAK 14 OZ – With Garlic Mashed Potatoes and Herb Butter. 37.95

FILET MIGNON 10 OZ – With Garlic Mashed Potatoes and Herb Butter. 39.95

BONE IN RIBEYE STEAK 22 OZ – With Garlic Mashed Potatoes and Herb Butter. 43.95

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.