

# AWARD WINNING CLAM CHOWDER

Made from Old Fisherman's Grotto Award Winning Recipe

CUP \$8    BOWL \$13    SOURDOUGH BREAD BOWL \$14    GARLIC BUTTER TOASTED BREAD BOWL \$16  
Add Dungeness Crab Meat \$6

## APPETIZERS

### JUMBO PRAWN COCKTAIL (5) <sup>GF</sup>

Poached Prawns and Cocktail Sauce \$15

### BAY SHRIMP COCKTAIL \$11

### DUNGENESS CRABMEAT COCKTAIL \$16

### MEXICAN SHRIMP COCKTAIL \$13

Prawns marinated in Tomatoes, Avocados, Onions, Cilantro, and fresh Lime Juice

### CRAB CAKES

Lightly breaded and grilled, served with Sun Dried Tomato Aioli and Mango Sauce \$16

### CRAB MAC & CHEESE

Oven Roasted Dungeness Crab with Our Aged Cheddar Mac & Cheese \$16

### SCALES SEAFOOD SAMPLER

A Fabulous Starter! Two Grilled Shrimp, a Crab Cake and Fried Calamari \$16

### WHOLE ROASTED GARLIC AND GARLIC BREAD

Roasted Garlic with oven toasted Ciabatta Bread with Garlic Butter and Parmesan Cheese \$8

### OYSTERS ROCKEFELLER (3)

Pacific Oysters topped with Spinach, Bread Crumbs, Bacon, Herbs, Cheese and Hollandaise Sauce \$12

### STEAMED CLAMS

Steamed then simmered with Garlic, White Wine, Butter and Parsley \$15

### CRAB MEAT TOWER

Layers of Avocado and Dungeness Crabmeat tossed in Lemon Dill Aioli, Fresh Mango and Papaya Relish \$14

### GRILLED ARTICHOKE <sup>GF</sup>

Castroville Artichoke marinated in Balsamic Vinaigrette, served with Lemon Dill Aioli \$12

### FIRECRACKER SHRIMP (4)

Crispy Beer-Battered Jumbo Prawns with Avocado Mousse, Sweet Chili Sauce and Mango Papaya Relish \$15

### FRIED CALAMARI

Tender Monterey Calamari dusted in Seasoned Flour and Deep Fried to a Golden Brown with Tartar Sauce, Cocktail Sauce and Lemon \$13

### 1/2 DOZEN OYSTERS ON THE HALF SHELL

(Six Fanny Bay, B.C. Oysters) \$14

## SALADS

Proudly Using Tanimura & Antle Greens and Local Organic Produce

Add a Cup of Chowder for \$5

### HOUSE BABY SPINACH SALAD

Tender Organic Baby Spinach tossed with Basil Balsamic Vinaigrette, crumbled Sonoma Goat Cheese, Red Onions and Candied Walnuts \$7

### CAESAR SALAD

Organic Romaine, Parmesan Cheese with Caesar Dressing, served with hot toasted Garlic Bread \$12  
Add Grilled Chicken \$5 or Prawns \$7

### PEAR & GORGONZOLA SALAD

Poached Pears served over Salinas Valley Organic Mixed Greens, tossed with Balsamic Vinaigrette and topped with Candied Walnuts and crumbled Gorgonzola Cheese \$14

### COBB SALAD

Grilled Chicken Breast, Salinas Valley Organic Mixed Greens, Avocado, Blue Cheese, Bacon Crumbles, Chopped Egg and Tomatoes with Ranch Dressing \$16

### AHI TUNA & COCONUT PRAWNS

Sesame Crusted Kona, Hawaii Ahi Tuna Seared to Rare, Salinas Valley Organic Mixed Greens, Fresh Fruit, Avocado, and Sweet Chili Vinaigrette \$19

### SHRIMP LOUIE

Tender Bay Shrimp served over Salinas Valley Organic Mixed Greens, with Chef's Garnish \$19

### CRAB LOUIE

Delicious Crabmeat served over Salinas Valley Organic Mixed Greens with Chef's Garnish \$23

## SANDWICHES AND MORE

Served with French Fries  
Add a Cup of Chowder for \$5

### LOBSTER ROLL

Lemon Poached Maine Lobster, Monterey Bay Seasoning and Lemon Aioli on a toasted New England Style Bun served with Island Slaw \$22

### CHICKEN TERIYAKI SANDWICH

Marinated Chicken Breast with sautéed Onions served on a Hero Roll with French Fries \$14

### GRILLED SALMON SANDWICH

Lettuce, Tomato, Red Onion and Basil Aioli served on a Hero Roll with French Fries \$16

### CRAB AND AVOCADO PANINI

Dungeness Crab, Avocado, Mozzarella Cheese and Lemon Aioli Pressed on French Bread \$22

### HAMBURGER

Ground Beef, Tomatoes, House Pickles and Lettuce on a Potato Bun \$12 Add Bacon \$2

### TURKEY SANDWICH

Tender sliced Roasted Turkey Breast and Provolone Cheese served on Ciabatta Bread \$11

### COLD CRAB SANDWICH

Dungeness Crab Meat served on a soft baked Sourdough Loaf with Mayonnaise \$22

### CALAMARI STEAK SANDWICH

Lettuce, Red Onions, Tomatoes and Tartar Sauce served on a Hero Roll with French Fries \$14

### PHILLY CHEESESTEAK SANDWICH

Thinly-Sliced Rib Eye, Melted Provolone Cheese, sautéed Onions & Bell Peppers served on a Hero Roll with French Fries \$15

### CRISPY FISH SANDWICH

Tarter Sauce, Onions, Tomato, Lettuce on a Hero Roll with Fries \$15

### SHRIMP SALAD SANDWICH

Chilled Bay Shrimp Salad served on a Hero Roll with French Fries \$15

### 1/2 SANDWICH AND CHOWDER

A cup of our award winning Clam Chowder and Half a chilled Bay Shrimp Salad Sandwich served on Ciabatta Bread \$14

## SEAFOOD

*All of our seafood comes from sustainable sources, and is harvested in a manner that does not harm the environment.  
We are an Associate Partner of the Monterey Bay Aquarium's Seafood Watch program*

Add a House Salad or Cup of Chowder to Any Entrée for \$5

### SAND DABS

Sand Dabs Lightly Breaded in Panko, Lemon Caper Sauce, Tomato Relish with Caramelized Onion Risotto and Sautéed Organic Vegetables \$20

### MACADAMIA CRUSTED HALIBUT

Alaskan Halibut crusted with Macadamia Nuts and Panko Breading, grilled and topped with Tropical Fruit Salsa and a Pineapple Citrus Sauce. Served with Maple Sweet Potatoes and Sautéed Organic Vegetables \$28

### SHRIMP SCAMPI

Large Shrimp sautéed in Garlic, Tomato, Butter and Lemon. Served with Caramelized Onion Risotto and Sautéed Organic Vegetables \$23

### FRIED SHRIMP

Prawns lightly breaded in Panko and deep fried, served with French Fries, Tartar Sauce and Cocktail Sauce \$23

### COCONUT FRIED SHRIMP

Crunchy and delicious, served with a Mango dipping Sauce and French Fries \$23

### FIRECRACKER SHRIMP

Crispy Beer-Battered Jumbo Prawns with Avocado Mousse, Sweet Chili Sauce, Mango Papaya Relish, served with Crispy Corn Tortilla Chips \$23

### WILD SALMON <sup>GF</sup>

Apricot-Jalapeño Glazed Wild Salmon, Roasted on a Cedar Plank with Sweet Corn Risotto and Sautéed Organic Vegetables Market Price

### AHI TUNA STACK

Kona, Hawaii Ahi Tuna, Sesame Crusted and Seared to Rare, Fried Lotus Root with Pineapple Chutney, Wasabi, Jasmine Rice and Sautéed Organic Vegetables \$24

### GRILLED SCALLOPS

Ginger-Lime Beurre Blanc, Toasted Israeli Couscous and Sautéed Organic Vegetables \$23

### FRIED CALAMARI

Tender Monterey Calamari dusted in Seasoned Flour, Deep Fried to a Golden Brown, served with French Fries, Tartar Sauce, Cocktail Sauce and Lemon \$18

### FISH AND CHIPS

Beer-Battered Cod with French Fries, served with Tartar Sauce and Malt Vinegar \$15

### PARMESAN CRUSTED ROCK COD

Topped with Tomato Caper Relish served with Lemon Caper Butter, Caramelized Onion Risotto and Sautéed Organic Vegetables \$20

### CALAMARI EGGPLANT PARMESAN

Calamari Steak breaded and grilled with Panko and aged Parmesan Cheese, topped with Eggplant, Monterey Jack Cheese and Italian Marinara Sauce, oven baked and served with Penne Pasta in a Pesto Sauce and Sautéed Organic Vegetables \$20

Add a House Salad or Cup of Chowder to Any Entrée for \$5

## HOUSE SPECIALTIES & COMBOS

### FISHERMAN'S WHARF PLATTER

1/2 Dungeness Crab, 2 Grilled Shrimp, 1 Grilled Scallop and Crab Cake.  
Served with Caramelized Onion Risotto and Sautéed Organic Vegetables \$30

### LAZY MAN'S CIOPPINO

All the flavor and none of the work!  
Salmon, Calamari, Prawns and Clams simmered in a rich Marinara Sauce \$24

### SEAFOOD PAELLA <sup>GF</sup>

An Array of Shrimp, Clams, Fresh Fish, Bay Scallops, Spicy Spanish Chorizo with Saffron Rice \$26

### SURF AND TURF

5 ounce Filet Mignon covered with Mushrooms and a 6 ounce Lobster Tail  
served with a Twice Baked Potato \$44

### NEPTUNE'S PLATTER

Fried Cod, Shrimp, Crab Cake and Calamari served with Fries \$25

### GRILLED COMBINATION PLATTER

Sand Dabs, Salmon, Prawns and Scallop served with a Lemon Caper Beurre Blanc sauce  
served with sautéed organic Vegetables and Toasted Israeli Couscous \$25

## STEAKS AND POULTRY

### 14 oz NEW YORK CENTER CUT

Certified Angus Beef New York, Finished with Herb  
Compound Butter. Served with Sautéed Organic  
Vegetables and Parmesan Scalloped Potatoes \$41

### 12 oz MAPLE SOY SKIRT STEAK

A delicious cut of tender Beef marinated in a Maple  
Soy Sauce, with Parmesan Scalloped Potatoes and  
Sautéed Organic Vegetables \$30

### CHICKEN PICCATA

Chicken Breast sautéed with Lemon, White Wine and  
Capers, served with Penne Pasta and Sautéed Organic  
Vegetables \$18

### CHICKEN PARMESAN WITH PENNE PASTA

Chicken Breast breaded and grilled with Parmesan  
Cheese and Panko topped with melted Provolone  
Cheese with Penne Pasta in a Marinara Sauce. \$19

## PASTA

Fresh Pasta Made Daily

### LINGUINI ISABELLA

It's named after our Mom so you know it's the best! A Bounty of Bay Shrimp, Chopped Clams and Scallops  
Simmered with Fresh Tomatoes, Green Onions, Garlic, Butter and Cream over Linguini Pasta \$19

### FETTUCINI ALFREDO

Fettuccini tossed with a traditional Alfredo Sauce \$15 Add 4 Prawns \$10 ~ Add Chicken \$7

### GLUTEN FREE EGGPLANT PARMESAN <sup>GF</sup>

A variety of fresh Sautéed Organic Vegetables and Penne Pasta tossed in Marinara Sauce \$16

### SEAFOOD PUTTANESCA

Penne Pasta sautéed with Salmon, Shrimp, Scallops, Tomatoes, Olives, Capers, Anchovies and fresh Herbs \$26

### LINGUINI & CLAMS

Whole Clams and Linguini in a Garlic Butter Sauce \$19

### CRAB RAVIOLI

Hand rolled Crab Filled Raviolis served in a Sundried Tomato Alfredo Sauce \$22

### SPAGHETTI & MEATBALLS

Authentic Italian Cooking! Spaghetti Pasta and Italian Meatballs tossed in a rich Marinara Sauce \$14

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**GF** - Gluten Free Item. 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. Your server will bring you a seafood watch pocket guide per request. More information on sustainable seafood can be found at [www.montereybayaquarium.org](http://www.montereybayaquarium.org).