

AWARD WINNING CLAM CHOWDER

Made from Old Fisherman's Grotto Award Winning Recipe

CUP \$8 BOWL \$13 SOURDOUGH BREAD BOWL \$14
Add Dungeness Crab Meat \$6

APPETIZERS

JUMBO SHRIMP COCKTAIL (5) ^{GF}

Chilled Lemon Poached Prawns and Cocktail Sauce \$15

CRAB CAKES

Dungeness Crab Cakes with Lemon Aioli and Balsamic Reduction \$16

CRAB MAC & CHEESE

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

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 Crab Meat tossed in Lemon Dill Aioli and Fresh Mango \$14

GRILLED ARTICHOKE ^{GF}

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

FIRECRACKER PRAWNS (4)

Crispy Beer-Battered Prawns with Avocado Mousse and Papaya Compote \$15

CALAMARI

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

½ DOZEN OYSTERS ON THE HALF SHELL \$14

SALADS

Proudly Using Tanimura & Antle Greens and Local Organic Produce
Add a Cup of Chowder for \$5

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

CAESAR SALAD

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

COBB SALAD

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

HOUSE BABY SPINACH SALAD

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

SHRIMP LOUIE

Organic Mixed Greens, Mango, Papaya, Berries, Cucumbers and Tomatoes \$19

CRAB LOUIE

Organic Mixed Greens, Mango, Papaya, Berries, Cucumbers and Tomatoes \$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 New England Style Bun \$22

CHICKEN BOURSIN

Grilled Chicken with Tomatoes, Scales' Homemade Boursin Cheese,
Applewood Smoked Bacon and Lettuce on French Bread \$14

SALMON BLT

Wild Salmon, Tomatoes, Avocado, Applewood
Smoked Bacon, Lettuce and Lemon Aioli on French Bread \$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 Brioche Bun \$12
Add Cheese or Bacon \$1

TURKEY SANDWICH

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

CRAB SANDWICH

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

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

FISH AND CHIPS

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

SAND DABS

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

SWORDFISH VERACRUZ ^{GF}

Kona, Hawaii Swordfish, Veracruzana Sauce with
Creamy Risotto and Sautéed Organic Vegetables \$24

MACADAMIA CRUSTED HALIBUT

Caramelized Sweet Potatoes, Sautéed Organic
Vegetables and Tropical Fruit Sauce \$28

SHRIMP SCAMPI

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

COCONUT FRIED SHRIMP

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

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

WILD SALMON ^{GF}

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

AHI TUNA STACK

Kona, Hawaii Ahi Tuna, Sesame Crusted and Seared
to Rare, Sweet Chili Sauce and Fried Lotus Root with
Creamy Risotto and Sautéed Organic Vegetables \$24

FRIED SHRIMP

Beer-Battered Prawns with French Fries,
served with Tartar Sauce and Cocktail Sauce \$22

GRILLED SCALLOPS

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

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 ^{GF}

An Array of Shrimp, Clams, Fresh Fish, Mussels, 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

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 \$39

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 Rigatoni 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. \$24

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

FETTUCCHINI ALFREDO

Fettuccini tossed with a traditional Alfredo Sauce \$15 Add Prawns \$3 each ~ Add Chicken \$7

EGGPLANT PARMESAN OVER VEGETABLES AND PASTA ^{GF}

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

LOBSTER RAVIOLI

Hand rolled Raviolis filled with Fresh Maine Lobster Meat in a light Cream Sauce with Tomatoes,
Green Onions, Mushrooms and Baby Spinach \$22

SPAGHETTI & MEATBALLS

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

^{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.