

AWARD WINNING CLAM CHOWDER

Made from Old Fisherman's Grotto Award Winning Recipe

CUP \$7 BOWL \$13 SOURDOUGH BREAD BOWL \$16 GARLIC BUTTER TOASTED BREAD BOWL \$17
Add Dungeness Crab Meat \$7

APPETIZERS

JUMBO PRAWN COCKTAIL (5) ^{GF}

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 \$16

GRILLED ARTICHOKE ^{GF}

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) \$15

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 \$14
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 \$15

COBB SALAD

Grilled Chicken Breast, Salinas Valley Organic Mixed Greens, Avocado, Blue Cheese, Bacon Crumbles, Chopped Egg and Tomatoes with Ranch Dressing \$19

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 \$24

SHRIMP LOUIE

Tender Bay Shrimp served over Salinas Valley Organic Mixed Greens, with Chef's Garnish \$23

CRAB LOUIE

Delicious Crabmeat served over Salinas Valley Organic Mixed Greens with Chef's Garnish \$25

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 \$19

CALAMARI

Tender Monterey Calamari Dusted in Seasoned Flour, Deep-Fried to a Golden Brown,
Served with French Fries, Tartar Sauce, Cocktail Sauce and Lemon \$21

SAND DABS

Sand Dabs Lightly Breaded in Panko, Lemon Caper Sauce, Tomato Relish with
Caramelized Onion Risotto and Sautéed Organic Vegetables \$24

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, Fried Lotus Root with Pineapple Chutney,
Soy Ginger Sauce, Wasabi, Jasmine Rice and Sautéed Organic Vegetables \$29

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 \$33

FRIED SHRIMP

Prawns lightly breaded and deep fried, served with French Fries, Tartar Sauce & Cocktail Sauce \$26

SHRIMP SCAMPI

Large Shrimp sautéed in Garlic, Tomato, Butter and Lemon.
Served with Caramelized Onion Risotto and Sautéed Organic Vegetables \$26

COCONUT FRIED SHRIMP

Crunchy and delicious, served with a Mango dipping sauce and Sweet Potato Fries. \$26

FIRECRACKER SHRIMP

Crispy Beer-Battered Jumbo Prawns with Avocado Mousse, Sweet Chili Sauce,
Mango Papaya Relish, served with Crispy Corn Tortilla Chips \$26

GRILLED SCALLOPS

Ginger-Lime Beurre Blanc, Toasted Israeli Couscous and Sautéed Organic Vegetables \$27

CALAMARI EGGPLANT PARMESAN

Thick 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. \$24

PARMESAN CRUSTED FILET OF ROCK COD

Topped with Tomato Caper Relish served with Lemon Caper Butter, Caramelized Onion Risotto
and Sautéed Organic Vegetables \$24

PASTA

Fresh Pasta Made Daily

LINGUINI ISABELLA

It's named after our Mom so you know it's the best!
Prawns, Chopped Clams and Scallops Simmered with
Fresh Tomatoes, Green Onions, Garlic, Butter and
Cream over Linguini Pasta \$25

FETTUCINI ALFREDO

Fettuccini tossed with a traditional Alfredo Sauce \$20
Add 4 Prawns \$10 ~ Add Chicken \$7

EGGPLANT PARMESAN OVER VEGETABLES & PASTA ^{GF}

A variety of fresh Sautéed Organic Vegetables and
Penne Pasta tossed in Marinara Sauce \$18

SEAFOOD PUTTANESCA

Penne Pasta sautéed with Salmon, Prawns,
Scallops, Tomatoes, Olives, Capers, Anchovies
and fresh Herbs \$29

LINGUINI & CLAMS

Fresh Whole and Chopped Clams and Linguini in a
Garlic Butter Sauce \$23

CRAB RAVIOLI

Hand rolled Crab Filled Raviolis served in a
Sundried Tomato Alfredo Sauce \$27

SPAGHETTI & MEATBALLS

Authentic Italian Cooking! Spaghetti Pasta
and Italian Meatballs tossed in a rich Marinara
Sauce \$18

HOUSE SPECIALTIES & COMBOS

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

SEAFOOD PAELLA ^{GF}

An Array of Prawns, Clams, Fresh Fish, Lobster, Bay Scallops, Spicy Spanish Chorizo with Saffron Rice \$35

CIOPPINO ^{GF}

Prawns, Half Dungeness Crab, Clams, Bay Scallops and Fish, Simmered in Our Rich Marinara Sauce, served with Garlic Bread \$36

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 \$33

CAPTAIN'S PLATE

Lobster, Prawns, Scallops and Salmon broiled with a Lemon Herb Sauce. Served with Toasted Israeli Couscous and Sautéed Organic Vegetables \$35

SURF AND TURF

5 ounce Filet Mignon covered with Mushrooms and a 6 ounce Lobster Tail, served with a Twice Baked Potato \$45

ULTIMATE SEAFOOD RISOTTO

1/2 Lobster, Salmon and Prawns over a Bay Scallop Risotto with grilled Asparagus & Chili Beurre Blanc \$36

SHELLFISH

WHOLE CRAB Market Price | WHOLE LOBSTER Market Price

KING CRAB LEGS Market Price | TWIN 6 OZ LOBSTER TAILS \$46

STEAKS AND POULTRY

14 oz BONELESS RIBEYE

Topped with Herb Pound Butter on Twice Baked Potato and Grilled Asparagus \$39

14 oz CERTIFIED ANGUS BEEF NEW YORK

Tender and flavorful, Charbroiled to perfection, topped with Herb Pound Butter. Served with Parmesan Scalloped Potatoes and Sautéed Organic Vegetables \$42

10 oz FILET MIGNON

The very finest cut! Tenderloin Charbroiled with Demi-Glace. Served with Twice Baked Potato and Sautéed Organic Vegetables \$42

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 \$31

CHICKEN MARSALA

Chicken Breast sautéed with Mushrooms and Wine. Served with Toasted Israeli Couscous and Sautéed Organic Vegetables \$20

CHICKEN PICATTA

Seared Chicken Breast, Capers, Fresh Herbs, Butter, and White Wine over Penne Pasta \$20

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. \$20

^{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.