

DINNER

TODAY'S FRESH CATCH MESQUITE BROILED

WILD PACIFIC SWORDFISH	37
MEXICAN TILAPIA FARM-RAISED	32
WILD EASTERN MONKFISH	36
WILD PACIFIC ROCKFISH	33
LOUISIANA CATFISH FARM-RAISED	33
IDAHO RAINBOW TROUT FARM-RAISED	34

WILD CHILEAN SEABASS	47
WILD NOVA SCOTIA OR ALASKAN HALIBUT	42
WILD FIJIAN AHI TUNA	39
WILD COSTA RICAN MAHI MAHI	38
VERLASSO SALMON FARM-RAISED	38

ADD TO ANY FISH:

CREAMY LEMON CAPER BUTTER SAUCE, CREAMY WHOLE GRAIN MUSTARD SAUCE, OR FRESH MANGO SALSA FOR AN ADDITIONAL \$4
OR, YOU MAY CHOOSE BLACKENED, MESQUITE-BROILED WITH CAJUN SPICES, OR FRIED \$2

SMALL PLATES

COLD

JUMBO SHRIMP COCKTAIL (4)15 (6)... 19	
* SHRIMP & SCALLOP CEVICHE 16	
CRAB TRIO CHILLED DUNGENESS, JUMBO LUMP & KING CRAB	35
* POKE NACHOS FRESH AHI, AVOCADO, GREEN ONIONS, SPICY MAYO	17
SMOKED SALMON & ALBACORE PLATTER BOURSIN CHEESE, HOUSE MADE DILL SAUCE, CARROTS, CUCUMBER AND CARR'S WATER CRACKERS	22

HOT

LOBSTER MAC-N-CHEESE	17
* CANADIAN SCALLOPS (4) ON THE HALF SHELL ROCKEFELLER STYLE WITH CRISPY BACON	17
COCONUT SHRIMP HONEY MUSTARD HORSERADISH SAUCE	18
FRIED CLAMS	15
FRIED SQUID MARINARA	16
POPCORN SHRIMP CLASSIC REMOULADE	15
FRIED ZUCCHINI	13
ARTICHOKE STEAMED HOUSE-MADE DILL SAUCE	15
JUMBO LUMP MEAT CRAB CAKES (2) WHOLE GRAIN MUSTARD & BEURRE BLANC.....	19
* OYSTERS ROCKEFELLER BAKED (1/2 DOZEN CHEF'S SELECTION)	23
CHOWDER FRIES NEW ENGLAND CHOWDER, BACON, MELTED CHEESE & GREEN ONIONS	14

SUSHI & ASIAN SPECIALTIES

* AHI POKE CRISPY WONTONS	18
* AHI TUNA TOWER FRESH MANGO & AVOCADO.....	19
CALIFORNIA ROLL CRABMEAT	17
* AHI SASHIMI SEAWEEED SALAD	16
* SPICY TUNA HANDROLL (2)	15

STEAMERS

(AVAILABLE ORIGINAL OR SPICY FRESH JALAPEÑOS, TOMATOES, & CILANTRO WITH GARLIC CHEESE TOAST)

FLORIDA LITLNECK CLAMS	
NEW ZEALAND GREENLIP MUSSELS	
1/2 CLAMS & 1/2 MUSSELS	23

SALADS

DRRESSINGS MADE FRESH DAILY

SHRIMP & SCALLOPS MESQUITE GRILLED, WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM & AVOCADO	25
VERLASSO SALMON GREEK SALAD MESQUITE GRILLED, FETA CHEESE.....	24

* CAESAR SALAD w/ ... 15	AVOCADO LOUIE w/
GRILLED SHRIMP 23	BAY SHRIMP 22
BAY SHRIMP 22	LARGE SHRIMP ... 24
DUNGENESS CRAB .. 28	LARGE SHRIMP &
SHRIMP & SCALLOPS .. 29	DUNGENESS CRAB 27
CHICKEN	LARGE SHRIMP &
1/2 CAESAR SALAD ... 11	KING CRAB
HOUSE GREENS	29
BABY MIXED GREENS ... 11	BAY SHRIMP &
BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS	DUNGENESS CRAB 27
	BAY SHRIMP &
	KING CRAB 28
	DUNGENESS CRAB 29

* POKE BOWL	25
FRESH AHI & VERLASSO SALMON, CRAB, GREENS, BROWN RICE, AVOCADO & WASABI PONZU	
BAY SHRIMP & BABY SPINACH	21
BACON BITS, EGG & MUSHROOMS	
COBB SALAD WITH BAY SHRIMP	22

SANDWICHES

CHOICE OF CIABATTA, SOURDOUGH OR WHOLE WHEAT. SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR FRESH FRUIT.

CALAMARI STEAK BREADED & SAUTEED, CIABATTA, MELTED JACK, GRILLED ONIONS, MUSHROOMS, GARLIC CHIVE AIÓLI.....	19
TUNA MELT GRILLED CHEESE & AVOCADO.....	18
TUNA SALAD LETTUCE, TOMATO	16
* HAMBURGER	16
* KOBE CHEESEBURGER CHEDDAR, GARLIC, CHIVE AIÓLI	19
CALIFORNIA B.L.T. AVOCADO.....	16
HALIBUT SALAD MELT AVOCADO & CHEESE.....	18
FRIED FISH SANDWICH CRISPY FRIED, LETTUCE, TOMATO & CHEDDAR W/COD...20...W/HALIBUT... 27	

CHOWDERS

WORLD'S GREATEST CHOWDER!

NEW ENGLAND (WHITE) OR MANHATTAN (RED) CUP.....9 BOWL	12
CLAM CHOWDER IN A BREAD BOWL	18



WINES BY THE GLASS

GLASS / BOTTLE

JP CHENET CHAMPAGNE , FRANCE 12 ½ BTL / 27
VEUVE CLICQUOT YELLOW LABEL , FRANCE 20 / 115
CHATEAU ST. MICHELLE RIESLING , WA 10 / 30
THE SEEKER RIESLING , MOSEL, GERMANY 11 / 33
SEAGLASS PINOT GRIGIO , CENTRAL COAST 11 / 32
MATUA SAUVIGNON BLANC , MARLBOROUGH 10 / 35
ANGELINE "RESERVE" SAUVIGNON BLANC , SONOMA COUNTY 10 / 35
CHÂTEAU DE BERNE ROSÉ "ROMANCE" , COTE DE PROVENCE, FRANCE 12 / 38
ORIGINAL FISH COMPANY CHARDONNAY , PASO ROBLES 10 / 32
Z. ALEXANDER BROWN CHARDONNAY , MONTEREY 12 / 39
SONOMA CUTRER CHARDONNAY "RUSSIAN RIVER RANCHES" 14 / 45
TREANA CHARDONNAY , CENTRAL COAST 11 / 33
FERRARI CARANO MERLOT , SONOMA COUNTY 15 / 49
ORIGINAL FISH COMPANY CABERNET SAUVIGNON , PASO ROBLES 12 / 38
GRIGICH HILLS CABERNET SAUVIGNON , NAPA VALLEY 20 / 65
THREE FINGER JACK CABERNET SAUVIGNON , LODI 12 / 38
AUSTIN HOPE CABERNET SAUVIGNON , PASO ROBLES 19 / 53
STERLING CABERNET SAUVIGNON , CA 15 / 45
JUSTIN CABERNET SAUVIGNON , PASO ROBLES 18 / 56
TROUBLEMAKER BY AUSTIN HOPE , CENTRAL COAST 11 / 35
ALTA VISTA MALBEC , ARGENTINA 12 / 39
RYDER PINOT NOIR , CENTRAL COAST 12 / 39
MEIOMI PINOT NOIR , CENTRAL COAST 14 / 43
VDR PETITE SIRAH PETIT VERDOT , MONTEREY 14 / 42

PASTA

ADD A BOWL OF SOUP, HOUSE SALAD OR CAESAR SALAD 6

WILD MEXICAN SHRIMP FRESH TOMATO, BASIL, GARLIC ANGEL HAIR PASTA.....	28
VERLASSO SALMON BLACKENED, CILANTRO CREAM SAUCE, ROMA TOMATOES, FETTUCCINE	32
CLAMS & LINGUINE WHITE OR RED SAUCE.....	26

SKEWERS MESQUITE BROILED

ALL SHELLFISH SKEWERS LACED WITH BACON

SHRIMP ON A SKEWER	29
SCALLOPS & SHRIMP ON A SKEWER	34
SCALLOPS, SHRIMP & FISH ON A SKEWER ...	31
SCALLOPS ON A SKEWER	36
HALIBUT ON A SKEWER	34
ASSORTED FISH ON A SKEWER	28
* FILET MIGNON & SHRIMP BROCHETTE ON A SKEWER	29

INDULGE YOURSELF

ADD TO ANY ENTRÉE:

1 LB ALASKAN KING CRAB	62
7-8 oz AUSTRALIAN LOBSTER TAIL	32
SHRIMP SKEWER (8) MESQUITE-BROILED....	16
SHRIMP & SCALLOP SKEWER MESQUITE-BROILED	19

STEAK & CHICKEN

(ALL OF OUR MEAT IS CERTIFIED ANGUS BEEF)

* FILET MIGNON (9 OZ).....	53
* NEW YORK STEAK (11 OZ)	50
CHICKEN TERIYAKI (9 OZ)	29

(FRESH FREE RANGE JADORI)

LOBSTER & CRAB

(STEAMED, MESQUITE-GRILLED ON REQUEST)

AUSTRALIAN LOBSTER TAIL 7-8 OZ MARKET PRICE
AUSTRALIAN LOBSTER TAIL 12-14 OZ MARKET PRICE
LIVE MAINE LOBSTER 1 1/2 LBS MARKET PRICE
RUSHED BY AIR FROM THE COLD WATERS OF MAINE
ALASKAN KING CRAB LEGS 1 1/2 LBS MARKET PRICE

FRIED

(OUR OIL IS 0% TRANS FAT)

TRADITIONAL FISH AND CHIPS (ICELANDIC COD) ..	32
ORIGINAL FISH COMPANY	
FISH AND CHIPS (HALIBUT)	37
WILD MEXICAN JUMBO SHRIMP	29
CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP)	40
PACIFIC OYSTERS (7).....	36

CLASSICS

CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT) MESQUITE BROILED	43
CALAMARI STEAK BEURRE BLANC	28
BOULLABAISSE LOBSTER, SHRIMP, SCALLOPS, FIN FISH, SAFFRON BROTH	49
CIOPPINO KING CRAB, SHRIMP, SCALLOPS, FIN FISH, MARINARA & LINGUINI.....	49
JUMBO LUMP-MEAT CRAB CAKES	34
WHOLE-GRAIN MUSTARD SAUCE & LEMON BEURRE BLANC	
AHI SESAME CRUSTED, JULIENNE VEGETABLES, SOY GINGER BEURRE BLANC	42
SOLE MEUNIÈRE FRESH LEMON & BROWNED BUTTER	35

ALL ENTRÉES INCLUDE:

CHOICE OF TWO OF THE FOLLOWING:

FISH CO. PILAF (WITH NOODLES AND RAISINS)	
MELISSA'S BABY DUTCH POTATOES	
BAKED POTATO	GARLIC BUTTER PASTA
FRENCH FRIES	GARLIC MASHED POTATOES
BROWN RICE	SWEET POTATO FRIES
BROCCOLI	BAKED YAM W/HONEY BUTTER
GRILLED VEGETABLES	SPINACH & ARTICHOKE
FRESH FRUIT	CASSEROLE
STEAMED RICE	COLE SLAW

SUBSTITUTE ONE SIDE FOR A BOWL OF SOUP,
HOUSE SALAD OR CAESAR SALAD ADD 6

FISH AVAILABILITY SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

ALL OF OUR MENU ITEMS AVAILABLE TO GO.
SIX DOLLAR SPLIT CHARGE FOR ALL ENTREES, INCLUDES CHOICE OF SIDES.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

WINES BY THE BOTTLE

VINTAGES & PRICES ARE SUBJECT TO CHANGE

CHAMPAGNE & SPARKLING WINE

	BTL	1/2 BTL	
NV	DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY....	42	
NV	TAITTINGER BRUT LA FRANCAISE, CHAMPAGNE, FRANCE	60	
NV	CHANDON ROSÉ CALIFORNIA.....	46	17 (SPLIT)
NV	MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE.....	100	
NV	VEUVE CLICQUOT YELLOW LABEL A REIMS, FRANCE....	115	
NV	BOLLINGER "SPECIAL CUVÉE" BRUT, FRANCE.....	130	
NV	"J" CUVÉE 20 BRUT RUSSIAN RIVER VALLEY.....	55	
NV	PROSECCO AVISSI ITALY	35	14 (SPLIT)

FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS

20	FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY	37	
18	GRGICH HILLS FUMÉ BLANC NAPA VALLEY	71	41 (18)
20	DUCKHORN SAUVIGNON BLANC NAPA VALLEY.....	51	29 (19)
20	KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND	43	
18	KING ESTATE PINOT GRIS OREGON.....	47	26 (18)
20	SANTA MARGHERITA PINOT GRIGIO ITALY.....	48	
20	"J" PINOT GRIS CALIFORNIA	35	
20	JUSTIN SAUVIGNON BLANC CENTRAL COAST	37	
18	BENVOLIO PINOT GRIGIO ITALY.....	29	
20	CHÂTEAU DE BERNE ROSÉ "ROMANCE" COTES DE PROVENCE....	44	
20	CAKEBREAD SAUVIGNON BLANC NAPA VALLEY	56	

CHARDONNAY

19	FERRARI-CARANO, SONOMA VALLEY.....	43	
18	FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY... 31	22 (18)	
20	CAKEBREAD NAPA VALLEY.....	71	
17	GRGICH HILLS NAPA VALLEY.....	71	41 (17)
19	"J" CHARDONNAY NAPA, SONOMA, MONTEREY.....	47	
17	ROMBAUER NAPA VALLEY.....	70	42 (20)
19	STAGS' LEAP NAPA VALLEY.....	53	
18	JORDAN RUSSIAN RIVER VALLEY	52	
19	LA CREMA SOMONA COAST.....	44	
18	STERLING CALIFORNIA	39	
19	DUCKHORN NAPA VALLEY.....	68	
19	MEIOMI SANTA BARBARA, MONTEREY, SONOMA COAST.....	43	
17	PATZ & HALL SONOMA COAST	57	
19	CHALK HILL SONOMA	48	

CABERNET SAUVIGNON

18	FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA 41		
17	GRGICH HILLS NAPA VALLEY	110	58 (14)
18	CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY 37		
16	JORDAN ALEXANDER VALLEY.....	91	
17	DUCKHORN NAPA VALLEY.....	117	61 (16)
18	MOUNT VEEDER NAPA COUNTY.....	57	
17	FREEMARK ABBEY NAPA VALLEY.....	89	
17	FERRARI CARANO ALEXANDER VALLEY.....	55	
18	CUTTINGS "BY PRISONER" NAPA VALLEY.....	67	
16	CHATEAU MONTELENA NAPA VALLEY.....	97	
18	QUILT NAPA VALLEY.....	51	
19	DAOU PASO ROBLES.....	50	

MERLOTS & PINOT NOIRS

18	STERLING MERLOT "VINTER COLLECTION" NAPA VALLEY.....	34	
16	CLOS DU BOIS MERLOT NORTH COAST	31	20 (18)
15	NIELSON BY BYRON PINOT NOIR SANTA MARIA VALLEY... 42		
18	FERRARI-CARANO MERLOT SONOMA COUNTY	50	
16	GRGICH HILLS MERLOT NAPA VALLEY	71	40 (14)
18	"J" PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA	51	
18	LA CREMA PINOT NOIR SONOMA COAST	53	32 (16)
18	STAGS' LEAP MERLOT NAPA VALLEY	45	
18	SONOMA CUTRER PINOT NOIR SONOMA COAST	65	
19	BELLE GLOS BY MEIOMI PINOT NOIR SANTA LUCIA HIGHLANDS... 51		
15	CAMBRIA "CLONE 4" PINOT NOIR SANTA MARIA	50	

RED BLENDS & VARIETALS

19	DECOY RED WINE BY DUCKHORN NAPA VALLEY	40	
16	CONN CREEK "ANTHOLOGY" NAPA VALLEY.....	71	
17	STAGS' LEAP PETITE SYRAH NAPA VALLEY.....	61	
18	STAGS' LEAP "THE INVESTOR" NAPA VALLEY.....	61	
19	PRISONER ZINFANDEL BLEND NAPA VALLEY	70	
17	JUSTIN ISOSCELES PASO ROBLES.....	125	

DESSERTS

CRÈME BRULÉE WITH FRESH RASPBERRIES **10**

FRESH BERRY ASSORTMENT AND CREAM 10

OR OVER VANILLA BEAN ICE CREAM 12

CHOCOLATE MOUSSE PIE TOPPED WITH A CHOCOLATE FISH **12**

KEY LIME TART WHIPPED CREAM, LIME ZEST **11**

HOT FUDGE CAKE VANILLA ICE CREAM BETWEEN MOIST CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM **13**

TURTLE CHEESECAKE WARM CARAMEL, GUITTARD CHOCOLATE CHUNKS, TOASTED WALNUTS, SOFTLY WHIPPED CREAM **13**

HOMEMADE CHEESECAKE DRIZZLED WITH MELBA SAUCE **11**

OR TOPPED WITH AN ASSORTMENT OF FRESH BERRIES 13

HOT FUDGE PEANUT BUTTER CAKE CHUNKY PEANUT BUTTER ICE CREAM, CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM, CHOPPED PEANUTS **12**

VANILLA BEAN ICE CREAM TOPPED WITH A CHOCOLATE FISH **9**

MARTINIS & SPECIALTY DRINKS \$16

GIN'S ARROW

HENDRICKS, GRAPEFRUIT JUICE, SIMPLE SYRUP, MUDDLED BLUEBERRIES AND RASPBERRIES

LOS AL SUNSET

ABSOLUTE MANGO, OJ, PINEAPPLE JUICE, TOPPED WITH GRENADINE AND SPRITE

STRAWBERRY CHOCO-TINI

TITOS, BLACK IRISH WHITE CHOCOLATE IRISH CREAM, VANILLA SYRUP, MUDDLED STRAWBERRIES

ST GIN SOUR

EMPRESS GIN, LEMON JUICE, ST. GERMAINE, SIMPLE SYRUP, EGG WHITE

LAVENDER LEMONADE

EMPRESS GIN, LEMON JUICE, SIMPLE SYRUP, HONEY

POM STRAWBERRY MOJITO

MUDDLED STRAWBERRIES & MINT, POMEGRANATE JUICE, BACARDI RUM, LIME, SIMPLE SYRUP

ESPRESSO-TINI

TRIPLE OLIVES ESPRESSO VODKA, LICOR 43, THUNDERKING COLD BREW, BAILEYS

STRAWBERRY BASIL MARGARITA

TEQUILA, COINTREAU, LEMON JUICE, AGAVE, MUDDLED BASIL AND STRAWBERRIES

LAVENDER MULE

TITOS VODKA, LAVENDER SYRUP, LEMON JUICE AND GINGER BEER

MANGO MICHELADA

HOUSE MADE MICHELADA MIX, MANGO CART BEER & A SPICE RIM

GRAPEFRUIT SPRITZ

KETEL GRAPEFRUIT ROSE VODKA, LILLET ROSE, ST GERMAIN, SIMPLE SYRUP, LEMON & GRAPEFRUIT JUICE, SODA WATER

FRESH HOUSE MADE MARGARITAS

WITH YOUR CHOICE OF MANGO, PASSION FRUIT, PRICKLY PEAR AND BLOOD ORANGE. AVAILABLE ORIGINAL OR SPICY

SPICY JALAPENO PINEAPPLE MARGARITA

DULCE VIDA PINEAPPLE JALAPENO TEQUILA, SWEET AND SOUR

OFC OLD FASHIONED

TEMPLETON RYE, SUGAR CUBE, ANGOSTURA BITTERS

MANGO-TINI

VODKA, MALIBU MANGO AND MANGO PUREE

PEAR FLOWER-TINI

GREY GOOSE PEAR, ST. GERMAIN, SPLASH OF GRAPEFRUIT, LEMON JUICE, SIMPLE SYRUP, SUGAR RIM

CRAFT DRAFT BEERS \$10

BELCHING BEAVER PHANTOM BRIDE IPA 7.1%

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN 5.4%

BEACHWOOD CITRAHOLIC IPA 7.2%

FIRESTONE 805 BLONDE ALE 4.7%

FAT TIRE AMBER ALE 5.2%

SMOG CITY SABRE-TOOTHED SQUIRREL AMBER RED ALE 7%

21ST AMENDMENT BREWERY BLOOD ORANGE IPA 7%

STONE DAYFALL BELGIUM WHITE 5.5%

ROTATING HANDLE ASK YOUR SERVER

DRAFT BEERS

THE ORIGINAL FISH COMPANY BLONDE 4.8%

COORS LIGHT 4.2%

STELLA ARTOIS EURO LAGER BELGIUM 5.2%.....

BOTTLED BEERS \$8

BECKS NON-ALCOHOLIC

BUD

BUD LIGHT

CORONA MEXICO

GOLDEN ROAD MANGO CART

GUINNESS IRELAND

HEINEKEN HOLLAND

MICHELOB ULTRA

MODELO MEXICO

AFTER DINNER DRINKS \$13

OFC NIGHT CAP LICOR 43, SHOT OF ESPRESSO POURED OVER AN ICE SPHERE

HAZELNUT-VANILLA JAVA COFFEE, HAZELNUT LIQUEUR,VANILLA VODKA

CHIP SHOT COFFEE, BAILEY'S, TUACA

CINNAMON TOAST CRUNCH RUM CHATA, FIREBALL, CINNAMON DUST

DESSERT MARTINI'S \$16

REESE'S DREAM SKREWBALL PEANUT BUTTER BOURBON, WHITE CHOCOLATE GODIVA, DARK CRÈME DE COCOA, ESPRESSO

KEY LIME-TINI KEKE LIME LIQUEUR, VANILLA VODKA, HALF AND HALF, GRAHAM CRACKER RIM

CHOCOLATE-TINI GODIVA WHITE CHOCOLATE, ABSOLUT VANILLA, DARK CRÈME DE COCOA, CHOCOLATE RIM