

LUNCH

TODAY'S FRESH CATCH MESQUITE BROILED

WILD PACIFIC SWORDFISH	32
MEXICAN TILAPIA FARM-RAISED	27
WILD EASTERN MONKFISH	30
WILD PACIFIC ROCKFISH	28
LOUISIANA CATFISH FARM-RAISED	28
IDAHO RAINBOW TROUT FARM-RAISED	28

WILD CHILEAN SEABASS	39
WILD NOVA SCOTIA OR ALASKAN HALIBUT	36
WILD FIJIAN AHI TUNA	34
WILD COSTA RICAN MAHI MAHI	33
VERLASSO SALMON FARM-RAISED	33

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** SEAWEED 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

DRESSINGS MADE FRESH DAILY

- SHRIMP & SCALLOPS** MESQUITE GRILLED, WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM & AVOCADO25

- VERLASSO SALMON GREEK SALAD** MESQUITE GRILLED, FETA CHEESE.....24

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|------------------------------------|--|
| * CAESAR SALAD W/ ... 15 | AVOCADO LOUIE W/ |
| GRILLED SHRIMP 23 | BAY SHRIMP 22 |
| BAY SHRIMP 22 | LARGE SHRIMP ... 24 |
| DUNGENESS CRAB .. 28 | LARGE SHRIMP & DUNGENESS CRAB 27 |
| SHRIMP & SCALLOPS .. 29 | LARGE SHRIMP & KING CRAB 29 |
| CHICKEN 22 | BAY SHRIMP & DUNGENESS CRAB 27 |
| 1/2 CAESAR SALAD ... 11 | BAY SHRIMP & KING CRAB 28 |
| HOUSE GREENS 10 | DUNGENESS CRAB 29 |
| BABY MIXED GREENS ... 11 | |

- BALSAMIC VINAIGRETTE, DANISH BLEU, CANDIED WALNUTS

- * **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 SHRIMP22

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.....W/CHEESE 17
- * **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 CUP OF SOUP, LUNCH SALAD OR CAESAR SALAD 3

- WILD MEXICAN SHRIMP** FRESH TOMATO, BASIL, GARLIC ANGEL HAIR PASTA..... 26
- VERLASSO SALMON** BLACKENED, CILANTRO CREAM SAUCE, ROMA TOMATOES, FETTUCCINE 27
- CLAMS & LINGUINE** WHITE OR RED SAUCE..... 26

SKEWERS MESQUITE BROILED

ALL SHELLFISH SKEWERS LACED WITH BACON

- SHRIMP ON A SKEWER** 24
- SCALLOPS & SHRIMP ON A SKEWER** 29
- SCALLOPS, SHRIMP & FISH ON A SKEWER** ... 26
- SCALLOPS ON A SKEWER** 30
- HALIBUT ON A SKEWER** 29
- ASSORTED FISH ON A SKEWER** 24
- * **FILET MIGNON & SHRIMP BROCHETTE ON A SKEWER** 26

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)**..... 50
- * **NEW YORK STEAK (11 oz)** 47
- CHICKEN TERIYAKI (9 oz)** 26
- (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 LB MARKET PRICE**

FRIED

(OUR OIL IS 0% TRANS FAT)

- TRADITIONAL FISH AND CHIPS (ICELANDIC COD)** .. 27
- ORIGINAL FISH COMPANY FISH AND CHIPS (HALIBUT)** 32
- WILD MEXICAN JUMBO SHRIMP**..... 25
- CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP)** 36
- PACIFIC OYSTERS (7)** 29

CLASSICS

- CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT) MESQUITE BROILED** 38
- CALAMARI STEAK** BEURRE BLANC 24
- BOUILLABaisse** LOBSTER, SHRIMP, SCALLOPS, FIN FISH, SAFFRON BROTH 45
- CIOPPINO** KING CRAB, SHRIMP, SCALLOPS, FIN FISH, MARINARA & LINGUINI..... 45
- JUMBO LUMP-MEAT CRAB CAKES** 29
- WHOLE-GRAIN MUSTARD SAUCE & LEMON BEURRE BLANC
- AHI** SESAME CRUSTED, JULIENNE VEGETABLES, SOY GINGER BEURRE BLANC 36
- SOLE MEUNIÈRE** FRESH LEMON & BROWNED BUTTER 28

ALL ENTRÉES INCLUDE TWO OF THE FOLLOWING:

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

SUBSTITUTE SAUTÉED SPINACH OR ASPARAGUS WITH FRESH GARLIC & OLIVE OIL 2

SUBSTITUTE ONE SIDE FOR A CUP OF SOUP, LUNCH SALAD OR CAESAR SALAD ADD 3

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