

STARTERS

Fried Calamari 18

With Marinara Sauce or Remoulade

Deep Fried Breaded Oysters 20

Oysters Rockefeller 22

Steamed Clams or Mussels 22

In White Wine & Garlic

Tempura Shrimp 24

Golden Fried with Wasabi Cream & Asian Plum Dipping Sauce

Jumbo Shrimp Cocktail 24

With Cocktail Sauce

Crab Cocktail 24

With Cocktail Sauce & Mustard Mayonnaise

Classic Clams Casino 18

Baked with Bacon, Parmesan Bread Crumbs & Diced Bell Peppers & Drizzled with Chardonnay Beurre Blanc

Seared Sea Scallops 24

Lightly Seasoned Pan Seared Scallops with Lemon Butter Sauce

SOUPS & SALADS

New England or Manhattan Clam Chowder

Cup 7 Bowl 9 Bread Bowl 12

Big Sur Dinner Salad 7

Mesclun Lettuce, Kale, Teardrop Tomatoes, Diced Cucumber & Carrot Ribbons with Minted Pineapple Dressing

Caesar Salad 13

Add Chicken 8 Add Shrimp 13 Add Salmon* 13

Add Ahi Tuna (Seared or Blackened)* 12

Crab & Shrimp Cobb Salad 26

Chilled Crab & Shrimp with Diced Tomato, Avocado, Hard Boiled Eggs, Crumbled Blue Cheese & Bacon on a Bed of Lettuce. Served with Your Choice of Dressing

Crab Avocado Salad 28

Jumbo Lump Crab, Lettuce, Avocado, Cucumber & Tomato

Big Sur Raw Bar*

Middle Neck Clams on the Half Shell

Half Dozen 17 Dozen 27

Louisiana Gold Seal Oyster

Half Dozen 20 Dozen 32

Oysters of the Day Ask Your Server

Half Dozen MP Dozen MP

SANDWICHES & WRAPS

Served with Homemade Potato Chips

San Clemente Chicken Sandwich 19

Grilled Chicken Breast with Mozzarella Cheese, Crisp Prosciutto, Lettuce & Tomato on a Brioche Roll with Basil Mayonnaise

Fresh Ahi Tuna Sandwich or Wrap* 25

Seared or Blackened with Wasabi Mayonnaise on a Flour Tortilla

Chilled New England Style Lobster Roll 32

Tender Lobster with Fresh Celery & Dill Blended with Mayonnaise in a Toasted Roll with Cole Slaw

Lobster Grilled Cheese 38

On Sourdough with White Cheddar Cheese

Beer, Wine & Shooters

Draft Beers: Budweiser 6 Bud Light 6 Modelo Especial 7 Kirin Ichiban 7

Wines

Domaine Chandon, Brut Sparkling Wine

J. Vineyards Brut Rose

Chateau Ste. Michelle Riesling

Bernardus Chardonnay

Kendall Jackson "Vintner's Reserve" Chardonnay

Orin Swift "Blank Stare" Sauvignon Blanc

Rodney Strong "Charlotte's Home" Sauvignon Blanc

Santa Margherita Pinot Grigio

DAOU Rosé

Beringer White Zinfandel

PRATI by Louis M. Martini Cabernet Sauvignon

La Crema Pinot Noir

Davis Bynum Pinot Noir

Rodney Strong Merlot

Murphy-Goode "Liar's Dice" Zinfandel

Orin Swift "Abstract" Red Blend

Glass Bottle

12 47

17 66

6 25

11 43

7 25

14 59

10 37

11 43

8 32

6 23

9 36

8 31

10 39

7 27

9 34

15 57

Bloody Mary Oyster or Michelada Shooter* 7



Spicy

NO TAKE OUT AVAILABLE • ONE ENTRÉE PER PERSON

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

Shared Entrée Charge: \$10 Please make your server aware of any food allergies.

BIG SUR PAN ROASTS & STEWS

Gumbo 32

Hearty Louisiana Style Stew with Andouille Sausage, Chicken, Shrimp, Tomato, Bell Peppers, Okra & Rice Seasoned to Perfection

Jambalaya 32

Shrimp, Chicken & Andouille Sausage Sautéed with Bell Peppers, Tomatoes & Okra in a Creole Sauce with Steamed Rice

Pan Roasts 37 Add Lobster 12

Crab, Shrimp or Combination with Celery, Onions & Tomatoes. Served with Rice & Tomato Butter Sauce

Seafood Diavolo 47

Sautéed Shrimp, Scallops & Lobster with Linguini in Spicy Tomato Broth

Cioppino 50

Lobster, Shrimp, Scallops, Clams, Mussels & Calamari with Linguini in Fresh Tomato Broth

ENTRÉES

Creole Shrimp & Grits 24

Shrimp, Andouille Sausage, Bacon & Diced Peppers, Sautéed with Creole Spices in a Creamed Sauce. Served Over Grits

Cajun Style Pasta Chicken 26 Shrimp 32

Chicken or Shrimp with Tomatoes, Asparagus & Cajun Cream Sauce Over Linguine

Ahi Tacos* 25

Blackened Ahi Strips on Corn or Flour Tortillas with Shredded Cabbage, Avocado, Pico de Gallo, & Chipotle Cream Drizzle. Served with French Fries or Homemade Potato Chips

Honey Lemon Glazed Salmon* 31

Oven Roasted & Basted with Lemon Honey Glaze

Fish & Chips 31

Beer Battered, Golden Fried Halibut Served with French Fries or Homemade Potato Chips

Linguini & Clams 31

Sautéed Littleneck Clams in Olive Oil & Garlic with Red or White Sauce

Beer-Battered Shrimp & Scallops with French Fries 33

Shrimp Scampi 33

Sautéed in Garlic, Diced Tomato & Creamy Butter Sauce Over Linguini

Big Sur Lump Crab Cakes 38

Two Lump Crab Cakes with Steamed White Rice & Sweet Chili Sauce

Drunken Clams* 31

Steamed Clams in a Tequila Laced Seafood Broth with Chorizo, Tomatoes, & Jalapeños. Served with a Fire Grilled Flour Tortilla

