

STARTERS

Bloody Mary Oyster or Michelada Shooter* 6
 Fried Calamari with Marinara Sauce or Remoulade 16

Deep Fried Oysters* 18
 Oysters Rockefeller 19

Triple Deuce Big Sur Oysters* 21
 2 Rockefeller, 2 Fried Oysters, 2 Chilled Ceviche Oysters

Steamed Clams or Mussels 19
 in White Wine & Garlic

Tempura Shrimp 21
 Golden Fried with Wasabi Cream & Asian Plum Dipping Sauce

Jumbo Shrimp Cocktail 21
 With Cocktail Sauce

Crab Cocktail 21
 with Cocktail Sauce & Mustard Mayo

New Orleans Style Shrimp 21
 3 Shrimp Pan Seared with Worcestershire, Cajun Spices & Finished with Butter

SOUPS & SALADS

Big Sur Salad 6
 with Cranberry Lemon

New England or Manhattan Clam Chowder
 Cup 6 Bowl 8

Caesar Salad 10
 Add Chicken 7 Add Shrimp 10 Add Salmon* 12
 Add Ahi Tuna (Seared or Blackened)* 12

Crab & Shrimp Cobb Salad 21
 Chilled Crab & Shrimp with Diced Tomato, Avocado, Hard Boiled Eggs, Blue Cheese & Bacon on a Bed of Lettuce Served with Your Choice of Dressing

Crab Avocado Salad 24
 Jumbo Lump Crab, Lettuce, Avocado, Cucumber & Tomato

BIG SUR RAW BAR

Louisiana Gold Seal Oyster
 Half Dozen 18 Dozen 29

Oysters of the Day
 Ask Your Server
 Half Dozen MP Dozen MP

Middle Neck Clams on the Half Shell
 Half Dozen 15 Dozen 24

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

Split Plate Charge: \$10 • Please make your server aware of any food allergies.

SANDWICHES & WRAPS

Served with Homemade Potato Chips

Grilled Chicken Monterey Sandwich 18
 On a Toasted Bun with Avocado, Tomato, & Lettuce. Topped with Melted White Cheddar Cheese & Thousand Island Dressing

Fish Sliders 23
 Fresh Fish Battered & Fried, Served on Two Brioche Rolls with Tartar Sauce, Shredded Lettuce & Tomato

Fresh Ahi Tuna Sandwich or Wrap* 23
 Seared or Blackened with Wasabi Mayonnaise

Chilled New England Style Lobster Roll 29
 Tender Lobster with Fresh Celery & Dill Blended with Mayonnaise in a Toasted Roll with Cole Slaw

Lobster Grilled Cheese 33
 On Sourdough with White Cheddar Cheese

BEER & WINE

Draft Beers:

Budweiser 4 Bud Light 4 Anchor Steam 5 Kirin Ichiban 5

Wines	Glass	Bottle
Domaine Chandon, Brut Sparkling Wine	10	39
J. Vineyards Brut Rose	14	55
Chateau Ste. Michelle Riesling	6	25
Bernardus Chardonnay	11	43
Kendall Jackson "Vintner's Reserve" Chardonnay	7	25
Rodney Strong "Charlotte's Home" Sauvignon Blanc	9	34
Santa Margherita Pinot Grigio	11	41
Beringer White Zinfandel	6	23
Louis M. Martini Cab Sauvignon	8	31
La Crema Pinot Noir	8	31
Davis Bynum Pinot Noir	11	41
Rodney Strong Merlot	7	27
Murphy-Goode "Liar's Dice" Zinfandel	9	34

NO TAKE OUT AVAILABLE • ONE ENTRÉE PER PERSON



BIG SUR PAN ROASTS & STEWS

Gumbo 28

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

Jambalaya 28

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

Pan Roasts 33 Add Lobster 11

Crab, Shrimp or Combination Served with Rice & Tomato Butter Sauce

Seafood Diavolo 42

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

Cioppino 45

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

ENTRÉES

Cajun Style Pasta Chicken 20 Shrimp 22

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

Ahi Tacos* 23

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

Big Surf Baja Shrimp* 23

3 Golden Fried Shrimp Croquettes with Yum Yum Sauce & Cilantro Lime Rice

Honey Lemon Glazed Salmon* 26

Oven Roasted & Basted with Lemon Honey Glaze

Linguini & Clams 27

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

Beer-Battered Shrimp & Scallops 29

with French Fries

Fish & Chips 29

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

Shrimp Scampi 29

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

Big Sur Lump Crab Cakes 33

With Steamed White Rice & Sweet Chili Sauce

Pan Seared Halibut with Grilled Shrimp & Clams* 43

Over Sautéed Spinach & Mushrooms, Lemon Butter Sauce & Blistered Teardrop Tomatoes

