

STARTERS

-  **Bloody Mary Oyster or Michelada Shooter*** 6
- Fried Calamari with Marinara Sauce or Remoulade** 16
- Deep Fried Breaded 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 Mayonnaise
-  **New Orleans Style BBQ Shrimp** 21
3 Shrimp Pan Seared with Worcestershire, Cajun Spices & Finished with Butter

SOUPS & SALADS

- Big Sur Salad** 6
with Cranberry Lemon Dressing
- 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 Crumble & 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 on a Flour Tortilla
- 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, Tomato, Bell Peppers, Okra & Rice Seasoned to Perfection
-  **Jambalaya** 28
Shrimp, Chicken & Andouille Sausage Sautéed with Bell Peppers, Tomatoes & Okra in a Creole Sauce with Steamed Rice
- Pan Roasts** 33 Add Lobster 11
Crab, Shrimp or Combination with Celery, Onions & Tomatoes. 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 23 Shrimp 29
Chicken or Shrimp with Tomatoes, Asparagus & Cajun Cream Sauce Over Linguine
- Ahi Tacos*** 23
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
- Big Surf Baja Shrimp*** 24
3 Golden Fried Shrimp Croquettes with Yum Yum Sauce, Cilantro Lime Rice & Cucumber Salad
- Honey Lemon Glazed Salmon*** 27
Oven Roasted & Basted with Lemon Honey Glaze
- Linguini & Clams** 28
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

 **Spicy**

