### STARTERS

**Bloody Mary** Oyster Shooter 5

**Fried Calamari** with Marinara Sauce 15

> **Middleneck Clams** on the Half Shell\*

Half Dozen 9 Dozen 15

**Pan Fried Oysters 15** 

Louisiana Gold Seal Oysters\* Half Dozen 17 Dozen 28

**Oysters Rockefeller 18** 

**Oysters of the Day**\*

Half Dozen MP Dozen MP Ask Your Server

> **Steamed Clams** or Mussels 18 *In White Wine & Garlic*

**Jumbo Shrimp Cocktail** 19 With Cocktail Sauce

**Jumbo Lump Crab Cocktail** 19 With Cocktail Sauce & Mustard Mayo

**Tempura Shrimp** 19 Golden Fried with Wasabi Cream & Asian Plum Dipping Sauce

#### SOUPS & SALADS

Big Sur Salad 6 with Lemon & Cranberry Dressing

**New England or Manhattan Clam Chowder** Cup 6 Bowl 8

Caesar Salad 9

Add Chicken 7 Add Shrimp 9 Add Salmon\* 11

**Shrimp Cobb Salad** 17 Chilled 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 23 Jumbo Lump Crab, Lettuce, Avocado, **Cucumber & Tomato** 

#### SANDWICHES & WRAPS

Served with Homemade Potato Chips

**Grilled Chicken Monterey Sandwich 16** 

On a Toasted Bun with Avocado, Tomato, & Lettuce. Topped with Melted White Cheddar Cheese & Thousand Island Dressing

Fish Sliders 18

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

> **New England Style** Lobster Roll 26

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

**Lobster Grilled Cheese 29** 

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,<br>Brut Sparkling Wine                | 10         | 39        |
| J. Vineyards Brut Rose                                 | 14         | <b>55</b> |
| Chateau Ste. Michelle Riesling                         | g <b>6</b> | 25        |
| Bernardus Chardonnay                                   | 9          | 34        |
| Kendall Jackson<br>"Vintner's Reserve" Chardonna       | <b>7</b>   | 29        |
| Rodney Strong<br>"Charlotte's Home"<br>Sauvignon Blanc | 8          | 31        |
| Santa Margherita Pinot Grigi                           | o 9        | 34        |
| Beringer White Zinfandel                               | 6          | 23        |
| Louis M. Martini<br>Cab Sauvignon                      | 8          | 31        |
| La Crema Pinot Noir                                    | 8          | 31        |
| Davis Bynum<br>"Jane's Vineyard" Pinot Noir            | 10         | 39        |
| Rodney Strong Merlot                                   | 7          | 27        |
| Francis Ford Coppola "Director's Cut" Zinfandel        | 11         | 43        |

NO TAKE OUT AVAILABLE

# ENTRÉES

Chicken Scampi 19

Chicken Sautéed with Julienne of Zucchini over Farfalle Pasta with Cream Sauce & Green Peas

Honey Lemon Glazed Salmon\* 23

Oven Roasted & Basted with Lemon Honey Glaze

Gumbo 26

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

Jambalaya 26 🌶

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

Linguini & Clams 26

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

Beer-Battered Shrimp & Scallops 26 With French Fries

Shrimp Scampi 28

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

Fish & Chips 27

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

Pan Roasts 29

Crab, Shrimp or Combination Served with Rice & Tomato Butter Sauce Add Lobster \$8

Big Sur Lump Crab Cakes 30 Steamed White Rice & Sweet Chili Sauce

**Bouillabaisse 33** 

Ocean Fresh Fish & Seafood Simmered with Leeks in a White Wine Broth, Flavored with Pernod & Saffron

Seafood Diavolo 38

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

Pan Seared Halibut with Grilled Shrimp & Clams\* 39

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

Cioppino 41

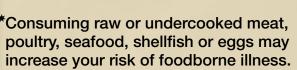
Lobster, Shrimp, Scallops, Clams, Mussels & Calamari with Linguini in Fresh Tomato Broth

**I**Spicy

CRAB LEG SPECIAL KING CRAB LEGS

SERVED WITH DRAWN BUTTER & LEMUN

6/2021



Budweiser

Split Plate Charge: \$10

Please make your server aware of any food allergies.

