

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

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

🌶️ Spicy

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

9 34

Kendall Jackson

7 29

"Vintner's Reserve" Chardonnay

Rodney Strong

8 31

"Charlotte's Home"

Sauvignon Blanc

Santa Margherita Pinot Grigio

9 34

Beringer White Zinfandel

6 23

Louis M. Martini

8 31

Cab Sauvignon

La Crema Pinot Noir

8 31

Davis Bynum

10 39

"Jane's Vineyard" Pinot Noir

Rodney Strong Merlot

7 27

Francis Ford Coppola

11 43

"Director's Cut" Zinfandel

NO TAKE OUT AVAILABLE



CRAB LEG SPECIAL

1 LB. \$34 1 1/2 LBS. \$47

KING CRAB LEGS

SERVED WITH DRAWN BUTTER & LEMON

*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.

