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 Surf Oysters* 21
2 Rockefeller, 2 Fried Oysters, 2 Chilled Crevice 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

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

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, Mussel & 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 Dredze.
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 Little Neck 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
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

BEER & WINE

Draft Beers:
Budweiser 5
Bud Light 5
Kirin Ichiban 6

Wines

Domaine Chandon, Brut Sparkling Wine 10
J. Vineyards Brut Rose 5
Château Ste. Michelle Riesling 5
Bernardus Chardonnay 6
Kendall Jackson "Vintner's Reserve" Chardonnay 7
Orin Swift "Blank Stare" Sauvignon Blanc 14
Rodney Strong "Charlottes Home" Sauvignon Blanc 9
Santa Margherita Pinot Grigio 11
Beringer White Zinfandel 6
Louis M. Martini Cab Sauvignon 8
La Crema Pinot Noir 8
Davis Bynum Pinot Noir 11
Rodney Strong Merlot 7
Murphy-Godee "Liar's Dice" Zinfandel 9
Orin Swift "Abstract" Red Blend 15

NO TAKE OUT AVAILABLE - ONE ENTRÉE PER PERSON

NEW ORLEANS STYLE BAKED OYSTER 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.