

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 5 Bud Light 5 Modelo Especial 6 Kirin Ichiban 6

Wines	Glass	Bottle
<i>Domaine Chandon, Brut Sparkling Wine</i>	10	39
<i>J. Vineyards Brut Rose</i>	14	55
<i>Chateau Ste. Michelle Riesling</i>	6	25
<i>Bernardus Chardonnay</i>	11	43
<i>Kendall Jackson "Vintner's Reserve" Chardonnay</i>	7	25
<i>Orin Swift "Blank Stare" Sauvignon Blanc</i>	14	59
<i>Rodney Strong "Charlotte's Home" Sauvignon Blanc</i>	9	34
<i>Santa Margherita Pinot Grigio</i>	11	41
<i>Beringer White Zinfandel</i>	6	23
<i>Louis M. Martini Cab Sauvignon</i>	8	31
<i>La Crema Pinot Noir</i>	8	31
<i>Davis Bynum Pinot Noir</i>	11	41
<i>Rodney Strong Merlot</i>	7	27
<i>Murphy-Goode "Liar's Dice" Zinfandel</i>	9	34
<i>Orin Swift "Abstract" Red Blend</i>	15	57

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

 **CRAB LEG SPECIAL**
WHEN AVAILABLE

1 LB. \$39 1 1/2 LBS. \$59

KING CRAB LEGS

SERVED WITH DRAWN BUTTER & LEMON