

STARTERS

- Bloody Mary Oyster Shooter* 6
 Fried Calamari with Marinara Sauce 16
 Middleneck Clams on the Half Shell*
 Half Dozen 10 Dozen 16
 Pan Fried Oysters 16
 Louisiana Gold Seal Oysters*
 Half Dozen 18 Dozen 29
 Oysters Rockefeller 19

Oysters of the Day*
 Half Dozen **MP** Dozen **MP**
 Ask Your Server

- Steamed Clams or Mussels 19
 In White Wine & Garlic
 Jumbo Shrimp Cocktail 20
 With Cocktail Sauce
 Jumbo Lump Crab Cocktail 20
 With Cocktail Sauce & Mustard Mayo
 Tempura Shrimp 20
 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 10
 Add Chicken 7 Add Shrimp 10 Add Salmon* 12
 Add Ahi Tuna (Seared or Blackened)* 12
 Shrimp Cobb Salad 18
 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 24
 Jumbo Lump Crab, Lettuce, Avocado,
 Cucumber & Tomato

*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 20
 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
 New England Style Lobster Roll 28
 Tender Lobster with Fresh Celery & Dill Blended with
 Mayonnaise in a Toasted Roll with Cole Slaw

Lobster Grilled Cheese 31
 On Sourdough with White Cheddar Cheese

BEER & WINE

Draft Beers:

Budweiser 4 Bud Light 4 Anchor Steam 5 Kirin Ichiban 5

Wines

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

Glass Bottle

NO TAKE OUT AVAILABLE • ONE ENTRÉE PER PERSON

ENTRÉES

- Chicken Scampi 20
 Chicken Sautéed with Julienne of Zucchini over Linguine
 with Cream Sauce & Green Peas
 Ahi Tacos* 23
 Blackened Ahi Strips on Warm Flour Tortillas with Shredded Cabbage,
 Avocado, Pico de Gallo, & Chipotle Cream Drizzle.
 Served with French Fries or Homemade Potato Chips
 Honey Lemon Glazed Salmon* 24
 Oven Roasted & Basted with Lemon Honey Glaze
 Gumbo 27
 Hearty Louisiana Style Stew with Andouille Sausage, Chicken, Shrimp,
 Okra & Rice Seasoned to Perfection
 Jambalaya 27
 Shrimp, Chicken & Andouille Sausage Sautéed with Onions, Green Peppers
 & Okra in a Creole Sauce with Steamed Rice
 Linguini & Clams 27
 Sautéed Littleneck Clams in Olive Oil, Garlic, with Red or White Sauce
 Beer-Battered Shrimp & Scallops 27
 With French Fries
 Fish & Chips 28
 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
 Pan Roasts 31 Add Lobster \$11
 Crab, Shrimp or Combination Served with Rice & Tomato Butter Sauce
 Big Sur Lump Crab Cakes 32
 With Steamed White Rice & Sweet Chili Sauce
 Bouillabaisse 35
 Ocean Fresh Fish & Seafood Simmered with Leeks in a White Wine
 Broth, Flavored with Pernod & Saffron
 Seafood Diavolo 40
 Sautéed Shrimp, Scallops & Lobster with Linguini in Spicy Tomato Broth
 Pan Seared Halibut with Grilled Shrimp & Clams* 41
 Over Sautéed Spinach & Mushrooms, Lemon Butter Sauce
 & Blistered Teardrop Tomatoes
 Cioppino 43
 Lobster, Shrimp, Scallops, Clams, Mussels & Calamari
 with Linguini in Fresh Tomato Broth

