



Chowders

NEW ENGLAND (White) or MANHATTAN (Red)	Cup 4.50	Bowl 5.95
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Sashimi and Sushi

Served with wasabi & pickled ginger

SASHIMI OR ICHIBAN OF:

JAPANESE HAMACHI 11.75
PACIFIC AHI 11.25

CALIFORNIA ROLL 7.95
avocado, Dungeness crabmeat

SPICY TUNA ROLL 7.95
crisp cucumber, masago, spicy mayo

SUSHI SAMPLER 0.95
*Japanese Hamachi and Pacific Ahi sashimi
California and Spicy Tuna Roll*

VEGGIE ROLL 6.95
avocado, cucumber, asparagus, yamagobo

Salads

TOSSED FIELD GREENS - bay shrimp garnish 5.25
Lemon chive vinaigrette, tomatoes, garlic croutons

WEDGE SALAD 6.95
*Crisp iceberg wedge, Maytag blue cheese dressing
Add applewood smoked bacon*

CHOPPED PRAWN SALAD 14.95
Mango, blue cheese, avocado, bacon

WARM SPINACH SALAD 7.25
Feta cheese, kalamata olives, balsamic reductor

CAESAR SALAD 6.95
Hearts of romaine, romano cheese, garlic croutons

w/Bay Shrimp 11.25 w/Chicken 19.95
w/Salmon 14.45 w/Crab 16.50

STUFFED AVOCADO 14.50
Field greens, cucumbers, sliced egg, tomatoes

Shrimp Salad 10.50 10.95 Crab Salad 14.50
Tuna Salad 9.50 9.95 Lobster Salad 16.95

SEAFOOD LOUIE 13.25
Louie dressing, sliced egg, cucumber, tomatoes

Bay Shrimp 10.25 10.75 Shrimp & Crab 16.50
Dungeness Crabmeat 16.50

From our Oyster Bar

*Oysters served on the half shell (6) w/Asian
Mignonette or Cocktail Sauce*

FANNY BAY - Vancouver Island, BC 11.50
ELKHORN - Willapa Bay, WA 11.50
WAWENOCK - Demaritscotta River, ME 12.95
OYSTER COMBINATION (2 of each) 12.00
LITTLENECK CLAMS - Connecticut 9.25
OYSTER/CLAM COMBINATION 10.65

Seafood Cocktails

CANADIAN BAY SHRIMP 7.95
OREGON DUNGENESS CRABMEAT 11.75
CRAB & BAY SHRIMP COMBINATION 9.95
SEA OF CORTEZ PRAWN COCKTAIL 10.95

Smoked Fish

*Cured and smoked using hickory and sugar
maple woods at our own Farallon Fisheries*

PACIFIC SWORDFISH 9.95
PACIFIC ALBACORE 8.50
WILD ALASKAN KING SALMON 9.50
SALMON AND ALBACORE COMBINATION 8.95
IDAHO RAINBOW TROUT 8.95
NOVA LOX (Cold Smoked Salmon) 9.50
SMOKED FISH SAMPLER 17.25

Steamed Shellfish

Steamed with wine, butter and fresh garlic

WASHINGTON MANILA CLAMS 17.50
FLORIDA CEDAR KEY CLAMS 17.50
MAINE BLACK MUSSELS 13.95
NEW ZEALAND GREEN SHELL MUSSELS 13.95
DUCKETT'S BUCKET 15.95

Steamed Shellfish Combination
Add Pasta to any of the above \$2.50

Pastas

LINGUINE AND MANILA CLAMS 14.50
white wine, butter, fresh garlic, green onions

PASTA MARINARA 7.25
housemade marinara sauce, linguine

PASTA CON NOVA 8.95
lettucine, nova lox, tomatoes, cream sauce

PASTA POMODORO 12.95
pacific tiger shrimp, angel hair, olive oil

DEANS PRAWNS 18.45
linguine, pesto cream sauce

Fish and Chips

*Prepared "Panko Style"
Served with french fries and coleslaw*

PACIFIC LINGCOD 14.95
SEA OF CORTEZ PRAWNS 16.95
MASSACHUSETTS SEA SCALLOPS 15.75
FISH & CHIPS COMBINATION 15.95
WASHINGTON MIYAGI OYSTERS 13.25

ENTREES

Entrees Include your choice of 2 of the following:

The following entrees include your choice of 2 sides
Au gratin Potatoes - Parsley Potatoes - Steamed Vegetables - Fishwife Rice
Basil Cherry Tomatoes - Coleslaw - Steamed Jasmine Rice - French Fries

Mesquite Grilled

Cajun or Blacken any entree for \$1.00

FRESH PACIFIC RED SNAPPER (Rockfish) 12.95
FRESH ALASKAN HALIBUT 32.75
FRESH LOCAL THRESHER SHARK 16.25
FRESH ALASKAN TROLL CAUGHT KING SALMON 28.75
FRESH FARM RAISED SOUTH AMERICAN TILAPIA 16.45
FRESH HAWAIIAN TROLL CAUGHT ONO (Wahoo) 23.45
FRESH PACIFIC SWORDFISH 30.45
FRESH FLORIDA YELLOWFIN TUNA (Ahi) 27.75
FRESH LOCAL WHITE SEABASS 20.75
FRESH CALIFORNIA HALIBUT 20.75
FRESH ATLANTIC COD 22.75
FRESH LOCAL YELLOWTAIL 17.75
FRESH HAWAIIAN TOMBO (Albacore) 21.45
FRESH ATLANTIC MONKFISH (Anglerfish) 25.25
PACIFIC MAHI MAHI 19.75

SKEWERED:

LITEATERS PLATE with PACIFIC RED SNAPPER 9.75
PACIFIC WHITE TIGER SHRIMP with BACON 17.95
MASSACHUSETTS SEA SCALLOPS with PROSCIUTTO 17.95
SEA SCALLOPS & WHITE TIGER SHRIMP with BACON 17.95

COMBINATION SKEWER:

snapper, white tiger shrimp, scallops, bell pepper, onion, tomato 17.95
SEA OF CORTEZ PRAWNS 19.75
TERIYAKI SWORDFISH with PINEAPPLE AND BELL PEPPER 17.75

Crab and Lobster

MAINE LOBSTER TAIL (12-14 oz.) 47.75
ALASKAN RED KING CRAB LEGS (1 lb.) 34.50
FRESH CANADIAN DUNGENESS CRAB 23.75

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO 22.50
*prawns, finfish, scallops, calamari, clams, mussels, cockles
housemade marinara sauce and garlic bread - Add pasta \$2.50*

SAUTEED SEA OF CORTEZ GARLIC PRAWNS 18.45
garlic butter and wine reduction, over linguine pasta

Featured Entrees

STEAMED MAINE LOBSTER (1.25 lbs.) 23.95
corn on the cob, parsley potatoes, melted butter

CASHEW CRUSTED IDAHO RAINBOW TROUT 18.95
avocado black bean relish, jasmine rice & roasted vegetables

Pan Fried

PANKO STYLE CALAMARI STEAK 13.95
BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH 16.25
FRESH OREGON PETRALE SOLE 21.45

Chicken and Steak

Seasoned with cracked black pepper & sea salt, cooked over mesquite charcoal

BONELESS ALL-NATURAL JIDORI CHICKEN BREAST 14.95
ALL-NATURAL NIMAN RANCH NEW YORK STEAK 24.95

Side Orders

STEAMED VEGETABLES 3.50 GARLIC BREAD 2.95
ROASTED VEGETABLES 3.50 FRENCH FRIES 3.25
CHEESY GARLIC BREAD 4.95 CORN ON THE COB 2.75
SAUTEED FRENCH GREEN BEANS WITH MUSHROOMS 4.50

Visit the retail market to choose from our wide selection of the freshest fish, shellfish, smoked fish and menu items for take out. Featured everyday in the retail market is our "famous" Manhattan and New England chowders. The first known written reference to a dish called chowder was made by Mr. Benjamin Lynde of New England in 1732, with the Boston Evening Herald publishing the first seafood chowder recipe in 1751. The name chowder is derived from the French word "Chaudier" meaning cauldron or iron pot.