



Chowders

NEW ENGLAND (White) or MANHATTAN (Red)	Cup 4.50	Bowl 5.95
---	-------------	--------------

Sashimi and Sushi

Served with wasabi & pickled ginger

SASHIMI OR ICHIBAN OF:

JAPANESE HAMACHI	11.75
PACIFIC AHI	11.25

CALIFORNIA ROLL
avocado, Dungeness crabmeat 7.95

SPICY TUNA ROLL
crisp cucumber, masago, spicy mayo 7.95

SUSHI SAMPLER
Japanese Hamachi and Pacific Ahi sashimi
California and Spicy Tuna Roll 14.95

VEGGIE ROLL
avocado, cucumber, asparagus, yamagobo 6.95

Salads

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

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

CHOPPED PRAWN SALAD
Mango, blue cheese, avocado, bacon 10.95

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

CAESAR SALAD
Hearts of romaine, romano cheese, garlic croutons
w/Bay Shrimp 11.25 w/Chicken 13.95
w/Salmon 14.45 20.95 w/Crab 16.50

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

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

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

Tacos

CRISPY FISH TACOS
chipotle ranch, salsa fresca, fresh lime 8.95

Sandwiches

TERIYAKI MAHI MAHI SLIDERS (2)
pickled ginger, wasabi mayo 9.25

DUNGENESS CRAB CIABATTA
avocado, bacon, lettuce and tomato 12.95

ALBACORE TUNA MELT
wheat bread, cheddar cheese 8.95

FRIED FISH SANDWICH
served on a toasted ciabatta bun 9.25

Pastas

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

PASTA MARINARA
housemade marinara sauce, linguine 7.25

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

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

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)	9.95
FRESH ALASKAN HALIBUT	24.95
FRESH LOCAL THRESHER SHARK	12.75
FRESH ALASKAN TROLL CAUGHT KING SALMON	22.25
FRESH FARM RAISED SOUTH AMERICAN TILAPIA	12.75
FRESH HAWAIIAN TROLL CAUGHT ONO (Wahoo)	18.25
FRESH PACIFIC SWORDFISH	23.25
FRESH FLORIDA YELLOWFIN TUNA (Ahi)	21.25
FRESH LOCAL WHITE SEABASS	15.95
FRESH ATLANTIC COD	17.75
FRESH CALIFORNIA HALIBUT	15.95
FRESH LOCAL YELLOWTAIL	13.95
FRESH HAWAIIAN TOMBO (Albacore)	16.75
FRESH ATLANTIC MONKFISH (Anglerfish)	19.45
PACIFIC MAHI MAHI	15.25

SKEWERED:

LITEATERS PLATE with PACIFIC RED SNAPPER	8.75
PACIFIC WHITE TIGER SHRIMP with BACON	14.95
MASSACHUSETTS SEA SCALLOPS with PROSCIUTTO	14.95
SEA SCALLOPS & WHITE TIGER SHRIMP with BACON	14.95

COMBINATION SKEWER:

snapper, white tiger shrimp, scallops, bell pepper, onion, tomato	14.95
SEA OF CORTEZ PRAWNS	18.25
TERIYAKI SWORDFISH with PINEAPPLE AND BELL PEPPER	14.75

Crab and Lobster

MAINE LOBSTER TAIL (12-14 oz.)	42.75
ALASKAN RED KING CRAB LEGS (1 lb.)	28.75
FRESH CANADIAN DUNGENESS CRAB	23.75

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO 22.50
prawns, finfish, scallops, calamari, clams, mussels, cockles
housemade marinara sauce & 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.) corn on the cob, parsley potatoes, melted butter	23.95
CASHEW CRUSTED IDAHO RAINBOW TROUT avocado black bean relish, jasmine rice & roasted vegetables	15.25

Pan Fried

PANKO STYLE CALAMARI STEAK	11.50
BLACKENED FRESH MISSISSIPPI FARM RAISED CATFISH	13.75
FRESH OREGON PETRALE SOLE	16.75

Chicken and Steak

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

BONELESS ALL-NATURAL JIDORI CHICKEN BREAST	11.95
ALL-NATURAL NIMAN RANCH NEW YORK STEAK	20.95

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.