

SAN DIEGO
ACROSS THE BAY!

TUESDAY
DECEMBER 11TH
DINNER MENU



Chowder

	CUP	BOWL
MANHATTAN (red)	6.75	8.00
NEW ENGLAND (white)	6.75	8.00

Sashimi and Sushi

Served with wasabi & pickled ginger

CALIFORNIA ROLL avocado, cucumber, surimi	10.75
SPICY TUNA ROLL * crisp cucumber, masago, spicy mayo	11.25
VEGGIE ROLL avocado, asparagus, yamagobo	9.25
SASHIMI OR ICHIBAN OF:	
PACIFIC HAMACHI *	16.75
FRESH PACIFIC AHI *	15.25
SUSHI SAMPLER * Hamachi and Ahi Sashimi, California Roll (2pc) & Spicy Tuna Roll (2 pc)	19.95

Salads

TOSSED FIELD GREENS - bay shrimp garnish poppy seed vinaigrette, cherry tomatoes, croutons	8.25
CHOPPED PRAWN SALAD mango, blue cheese, avocado, bacon	19.50
WARM SPINACH SALAD feta cheese, kalamata olives, balsamic reduction	9.95
WEDGE SALAD 9.00 with bacon	9.95
crisp iceberg wedge, Danish blue cheese dressing	
SEAFOOD LOUIE louie dressing, sliced egg, cucumber, tomatoes, bay shrimp 15.25 chilean crab 22.95 bay shrimp and chilean crab combination 19.25	
SEAFOOD SALAD & AVOCADO basil vinaigrette, cucumber, egg, haricot vert	
shrimp salad 16.25 tuna salad 15.00 chilean crab salad 22.45	
chilean crab salad 21.75	

From our Oyster Bar

Served on the half shell (6) w/Asian

Mignonette or Cocktail Sauce

FAT BABY - Long Island, NY *	15.95
KUMIAI- Baja California *	15.25
OYSTER COMBINATION (3 of each) *	15.60
LITTLENECK CLAMS - Connecticut *	13.25
OYSTER & CLAM COMBO (3 of each) *	14.45
OYSTER SHOT *	3.95
OYSTER SHOT w/Absolut Peppar Vodka *	6.50

Appetizer Specialties

TRUFFLED ROSEMARY SCALLOPS polenta cake, apples, mushrooms	15.25
GINGER LIME PRAWNS mesquite grilled, cilantro sauce	13.50
SALT & PEPPER CALAMARI sweet chilli & shot sauce	13.25
PACIFIC CRAB CAKES (2) lemon-caper sauce, arugula salad	15.75
AHI POKE * crispy wonton stack, wakame	15.25
BAKED OYSTERS ROCKEFELLER (4) creamed spinach, romano cheese, bacon	15.25

Fish and Chips

"Panko Style" w/french fries and coleslaw

ATLANTIC COD	20.25
SEA OF CORTEZ PRAWNS	21.75
FRESH ATLANTIC SEA SCALLOPS	23.75
FRESH PACIFIC OYSTERS	18.75

Seafood Cocktails

CANADIAN BAY SHRIMP	10.95
CHILEAN CRAB COCKTAIL	15.25
SEA OF CORTEZ PRAWN COCKTAIL	14.95
CRAB & BAY SHRIMP COMBINATION	12.95
BAY SCALLOP CEVICHE (tortilla chips) *	10.95

Smoked Fish

Smoked at our own Farallon Fisheries

FARM RAISED ATLANTIC SALMON	13.50
IDAHO RAINBOW TROUT	11.25
PACIFIC ALBACORE	12.50
NOVA LOX (Cold Smoked Salmon) *	11.95
SMOKED FISH SAMPLER *	19.95

Tacos

CHIPOTLE RUBBED SWORDFISH TACO tomatillo salsa, queso fresco	16.25
Served with rancho style black beans	
CRISPY FISH TACOS chipotle ranch, salsa fresca	14.50

Steamed Shellfish

Steamed with wine, butter and fresh garlic

NEW ZEALAND GREEN MUSSELS	17.95
P.E.I. BLACK MUSSELS	17.95
WASHINGTON MANILA CLAMS	20.75
DUCKETT'S BUCKET	19.75

Pastas

PASTA CON NOVA fettucine, nova lox, tomatoes, cream sauce	12.95
PASTA POMODORO Pacific white shrimp, angel hair pasta, olive oil	19.95
DEANS PRAWNS linguine, pesto cream sauce	26.45

The Entrées

The following entrées include your choice of 2 sides

Au gratin Potatoes - Roasted Red Potatoes - Roasted Vegetables
Fishwife Rice - Coleslaw - French Fries - Basil Cherry Tomatoes

Mesquite Grilled

Cajun or Blacken any entrée for \$1.95

FRESH PACIFIC NORTHWEST ROCKFISH	22.25
FRESH FARM RAISED SOUTH AMERICAN TILAPIA	20.25
FRESH FARM RAISED IDAHO RAINBOW TROUT	20.25
FRESH SEA OF CORTEZ CABRILLA SEABASS	30.25
FRESH PACIFIC MAHI MAHI (Dorado)	23.45
FRESH LOCAL SWORDFISH (Drop Buoy Gear Caught)	30.45
FRESH PACIFIC YELLOWFIN TUNA (Ahi)	30.95
FRESH FARM RAISED SCOTTISH SALMON	26.25
OREGON PETRALE SOLE	22.45
FRESH ATLANTIC MONKFISH (Anglerfish)	28.25
FRESH LOCAL BLACK COD (Butterfish)	30.45
FRESH PACIFIC CALIFORNIA HALIBUT	36.95

SKEWERED:

LITEATERS PLATE w/ PACIFIC ROCKFISH	13.50
PACIFIC WHITE SHRIMP w/BACON	19.25
FRESH ATLANTIC SEA SCALLOPS w/PROSCIUTTO	23.25
PACIFIC WHITE SHRIMP & SEA SCALLOPS w/BACON	21.25
TERIYAKI SWORDFISH - pineapple and bell pepper	21.25
CAJUN STYLE SEA OF CORTEZ PRAWNS	26.90
COMBINATION: rockfish, white shrimp, scallops bell pepper, onion and tomato	21.25

Pan Fried

PANKO STYLE CALAMARI STEAK	18.25
OREGON PETRALE SOLE - lemon caper sauce	22.45

Crab and Lobster

BERING SEA RED KING CRAB LEGS (1 lb.)	48.95
BRAZILIAN LOBSTER TAIL (10-12 oz.)	47.95
STEAMED LIVE MAINE LOBSTER (1.75-2 lbs.)	52.95

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO assorted seafood in housemade marinara sauce romano cheese, served with garlic bread - Add pasta \$4.00	Small 23.75 Large 34.95
SAUTÉED SEA OF CORTEZ PRAWNS garlic butter and wine reduction, over linguine pasta	24.45
EAST COAST STYLE CLAM BAKE lobster, prawns, clams, mussels, corn on the cob, potatoes simmered in an Old Bay broth, served with garlic bread	32.75

Featured Entrées

CILANTRO LIME PACIFIC MAHI MAHI fishwife rice & roasted vegetables	26.45
CHIPOTLE RUBBED PACIFIC SWORDFISH fishwife rice & roasted asparagus	33.45
SAUTÉED SAFFRON MUSSELS savory saffron infused broth, served with garlic bread	21.95

Mesquite Grilled

served with roasted vegetables & au gratin potatoes

BONELESS ALL-NATURAL CHICKEN BREAST	19.95
ANGUS NEW YORK STEAK - with dijon butter *	33.95

Also Look Here

SWEET POTATO FRIES - garlic, smoked jalapeno ranch	5.00
CHEESY GARLIC BREAD - romano cheese, fresh garlic	8.00
CORN ON THE COB - with melted butter	3.75

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.