

SAN DIEGO  
ACROSS THE BAY!

TUESDAY  
DECEMBER 11TH  
LUNCH 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

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

### Salads

<b>TOSSED FIELD GREENS</b> - bay shrimp garnish poppy seed vinaigrette, cherry tomatoes, croutons	8.25
<b>CHOPPED PRAWN SALAD</b> mango, blue cheese, avocado, bacon	19.50
<b>WARM SPINACH SALAD</b> feta cheese, kalamata olives, balsamic reduction	9.95
<b>WEDGE SALAD</b> 9.00 with bacon	9.95
crisp iceberg wedge, Danish blue cheese dressing	
<b>SEAFOOD LOUIE</b> louie dressing, sliced egg, cucumber, tomatoes,	
bay shrimp 15.25 chilean crab	22.95
bay shrimp and chilean crab combination	19.25
<b>SEAFOOD SALAD &amp; AVOCADO</b> 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

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

### Fish and Chips

"Panko Style" w/french fries and coleslaw

ATLANTIC COD	18.25
SEA OF CORTEZ PRAWNS	19.25
FRESH ATLANTIC SEA SCALLOPS	21.75
FRESH PACIFIC OYSTERS	16.95

### 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

Served with rancho style black beans

<b>CRISPY FISH TACOS</b> chipotle ranch, salsa fresca	14.50
<b>CHIPOTLE RUBBED SWORDFISH TACO</b> tomatillo salsa, queso fresco	15.25

### Sandwiches

Choice of fries or coleslaw

<b>ALBACORE TUNA MELT</b> multi-grain bread, cheddar cheese	13.25
<b>CRISPY FISH SANDWICH</b> Atlantic cod, malt vinegar aioli, asian slaw	13.25
<b>MARKET BURGER *</b> with bacon and Tillamook cheddar cheese	13.95
<b>CHILEAN CRAB CIABATTA</b> lettuce, tomato, avocado, bacon	19.50
<b>TERIYAKI MAHI MAHI SLIDERS (2)</b> wasabi mayo, pickled ginger	13.50

### Pastas

<b>PASTA CON NOVA</b> fettucine, nova lox, tomatoes, cream sauce	12.95
<b>PASTA POMODORO</b> Pacific white shrimp, angel hair pasta, olive oil	19.95

## 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

<b>FRESH PACIFIC NORTHWEST ROCKFISH</b>	17.75
<b>FRESH FARM RAISED SOUTH AMERICAN TILAPIA</b>	15.75
<b>FRESH FARM RAISED IDAHO RAINBOW TROUT</b>	17.95
<b>FRESH SEA OF CORTEZ BAQUETTA SEABASS</b>	24.25
<b>FRESH PACIFIC MAHI MAHI (Dorado)</b>	18.25
<b>FRESH LOCAL SWORDFISH (Drop Buoy Gear Caught)</b>	23.45
<b>FRESH PACIFIC YELLOWFIN TUNA (Ahi)</b>	23.95
<b>FRESH FARM RAISED SCOTTISH SALMON</b>	20.25
OREGON PETRALE SOLE	17.45
<b>FRESH ATLANTIC MONKFISH (Anglerfish)</b>	21.75
<b>FRESH LOCAL BLACK COD (Butterfish)</b>	23.75
<b>FRESH PACIFIC CALIFORNIA HALIBUT</b>	28.45

### SKEWERED:

LITEATERS PLATE w/ PACIFIC ROCKFISH	11.95
PACIFIC WHITE SHRIMP w/BACON	16.75
<b>FRESH ATLANTIC SEA SCALLOPS w/PROSCIUTTO</b>	20.95
PACIFIC WHITE SHRIMP & SEA SCALLOPS w/BACON	18.95
TERIYAKI SWORDFISH - pineapple and bell pepper	17.95
<b>CAJUN STYLE SEA OF CORTEZ PRAWNS</b>	23.95
<b>COMBINATION:</b> rockfish, white shrimp, scallops bell pepper, onion and tomato	18.95

### Pan Fried

PANKO STYLE CALAMARI STEAK	15.75
OREGON PETRALE SOLE - lemon caper sauce	17.45

### Crab and Lobster

BERING SEA RED KING CRAB LEGS (1 lb.)	43.95
BRAZILIAN LOBSTER TAIL (10-12oz.)	42.95
STEAMED LIVE MAINE LOBSTER (1.75-2 lbs.)	49.95

### Specialties

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

### Featured Entrées

<b>CILANTRO LIME PACIFIC MAHI MAHI</b> fishwife rice & roasted vegetables	21.25
<b>CHIPOTLE RUBBED PACIFIC SWORDFISH</b> fishwife rice & roasted asparagus	26.45
<b>SAUTÉED SAFFRON MUSSELS</b> savory saffron infused broth, served with garlic bread	21.95

### Mesquite Grilled

served with roasted vegetables & au gratin potatoes

BONELESS ALL-NATURAL CHICKEN BREAST	17.25
ANGUS NEW YORK STEAK - with dijon butter *	31.95

### 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.