

640 VIA DE LA VALLE
858 755 2277

WEDNESDAY
DECEMBER 12TH, 2018
DINNER MENU



Chowder

	CUP	BOWL
NEW ENGLAND (white)	6.75	7.95
MANHATTAN (red)	6.75	7.95

Sashimi and Sushi

Served with wasabi, pickled ginger & wakame
SASHIMI OR ICHIBAN OF:

PACIFIC AHI *	14.75
JAPANESE HAMACHI *	16.50
CALIFORNIA ROLL avocado, cucumber, surimi	10.25
SPICY TUNA ROLL *	10.95
sweet eel sauce, sriracha, masago (fish roe)	
AHI POKE *	14.95
crispy wonton stack, hiyashi wakame, 'spicy'	

Salads

TOSSED FIELD GREENS-bay shrimp garnish	7.95
poppy seed vinaigrette, tomatoes, garlic croutons	
WEDGE SALAD 8.95 with bacon	9.75
crisp iceberg wedge, Danish blue cheese dressing	
CHOPPED PRAWN SALAD	18.95
mango, blue cheese, avocado, bacon	
WARM SPINACH SALAD	9.75
feta cheese, kalamata olives, balsamic reduction	
SEAFOOD SALAD & AVOCADO	
basil vinaigrette, cucumber, egg, garlic croutons	
shrimp salad 15.50 tuna salad	13.95
Chilean crab salad	21.75
LOUIE SALAD	
louie dressing, egg, cucumber, tomatoes, onion	
bay shrimp 14.95 Chilean crab	22.75
bay shrimp & Chilean crab combination	18.75
CAESAR SALAD	9.25
w/bay shrimp 14.50 w/grilled chicken	15.95
w/grilled salmo 22.95 w/grilled prawns:	17.95

From our Oyster Bar

Oysters served on the half shell (6)
With Champagne Mignonette or Cocktail Sauce

KUMAMOTO- Humboldt Ca. *	15.95
KUMIAI - Rincon de Ballenas *	14.95
FAT BABY - Long Island Sound *	15.95
OYSTER COMBINATION (2 of each)*	14.95
OYSTER SHOT *	3.95
HOT SHOT w/Absolut Peppar Vodka*	6.50
LITTLENECK CLAMS-Nachotta, WA *	12.95

Appetizer Specialties

CHEESY CRAB GARLIC BREAD	15.75
pacific red crab, romano cheese, garlic	
BAY SCALLOP CEVICHE *	10.75
avocado, tomatoes, fresh lime, tortilla chips	
WARM CRAB & ARTICHOKE DIP	10.75
grilled sourdough bruschetta	
GINGER LIME PRAWNS	13.25
mesquite grilled, cilantro sauce	
PACIFIC RED CRAB CAKES (2)	15.50
lemon-caper sauce, arugula salad	
SMOKED FISH TRIO CROSTINI	9.50
Salmon, Albacore, Trout	
on crostini w/artichoke tapenade	
SALT & PEPPER CALAMARI	12.95
sweet chili & shot sauce	
BAKED OYSTERS ROCKEFELLER	14.95
creamed spinach, romano cheese, bacon	

Fish and Chips

"Panko Style" w/french fries and coleslaw	
GREENLAND COD	19.95
PACIFIC PRAWNS	20.95
PACIFIC OYSTERS	18.25
ATLANTIC SEA SCALLOPS	23.25
FISH & CHIPS COMBINATION	21.25
cod, shrimp, and scallops	

Seafood Cocktails

CANADIAN BAY SHRIMP	10.50
CHILEAN CRABMEAT	14.95
CHILEAN CRAB & BAY SHRIMP COMBO	12.75
PACIFIC PRAWN COCKTAIL	14.75

Smoked Fish

Smoked at our own Farallon Fisheries

FARM RAISED ATLANTIC SALMON	13.25
PACIFIC ALBACORE	12.25
FARM RAISED IDAHO RAINBOW TROUT	10.95
NOVA LOX (Cold Smoked Salmon) *	11.75
SMOKED FISH SAMPLER *	19.75
salmon, nova lox, trout and albacore	

Tacos

Served with "ranchero style" black beans	
CRISPY FISH TACOS	13.95
Pacific Ono, smoked jalapeno ranch, salsa fresca	
CHIPOTLE SWORDFISH TACOS	16.25
grilled, served with tomatillo salsa, queso fresco	

Steamed Shellfish

Steamed with wine, butter and fresh garlic	
PEI BLACK MUSSELS	17.25
NEW ZEALAND GREEN MUSSELS	16.50
WASHINGTON MANILA CLAMS	19.75
NEW ZEALAND COCKLES	19.25
DUCKETT'S BUCKET	19.25
Add Pasta to any of the above for \$4.00	

Pastas

Topped with freshly grated romano cheese	
SEAFOOD MARINARA WITH LINGUINE	20.75
assorted finfish, served with garlic bread	
DEANS PRAWNS	25.75
linguine, pesto cream sauce, cheese	
PASTA CON NOVA	12.75
fettuccine, Nova Lox, tomatoes, cream sauce	
PASTA ANGELICA W/BAY SCALLOPS	17.95
angel hair pasta, olive oil, tomatoes & pesto	
PASTA POMODORO W/TIGER SHRIMP	19.25
angel hair pasta, tomatoes, basil, garlic	

Entrées

The following entrées include your choice of 2 sides:

Au gratin Potatoes - Cole Slaw - Fishwife Rice - French Fries

Roasted Vegetables - Rosemary Potatoes - Jasmine Rice -Basil Cherry Tomatoes

Mesquite Grilled

Cajun or Blacken any entrée for \$1.95

FRESH PACIFIC YELLOWFIN TUNA (Ahi)	26.75
FRESH FARM RAISED SCOTTISH SALMON	21.25
FRESH LOCAL DEEP SET BUOY CAUGHT SWORDFISH	23.95
FRESH CANADIAN ROCKFISH	17.95
FRESH PACIFIC MAHI MAHI (Dorado)	23.95
FRESH IDAHO FARM RAISED RAINBOW TROUT	19.95
FRESH MEXICAN YELLOWTAIL	19.95
FRESH FIJIAN ONO (Wahoo)	22.25

Skewered

COMBINATION - rockfish, white tiger shrimp, scallops	20.95
LITEATERS PLATE w/FRESH ROCKFISH	13.25
PACIFIC WHITE TIGER SHRIMP w/BACON	18.75
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	22.95
WHITE TIGER SHRIMP & FRESH SEA SCALLOPS with BACON	20.95
FRESH TERIYAKI SWORDFISH SKEWERS	19.95
CAJUN STYLE PACIFIC PRAWNS	26.20

Pan Fried

PANKO STYLE CALAMARI STEAK	17.75
FRESH OREGON PETRALE SOLE - traditional style dore w/egg wash	23.95

Crab and Lobster

FRESH WHOLE WASHINGTON DUNGENESS CRAB (1.50-1.75 lbs)	34.25
GRILLED SOUTH AMERICAN LOBSTER TAIL (10-12 oz.)	45.95
FRESH LIVE MAINE LOBSTER (1.75 - 2.0 lbs.)	49.95
BERING SEA KING CRAB LEGS	46.95

Visit the retail market to choose from our wide selection of the freshest fish, shellfish, smoked fish and menu items for take-out.

Featured today in the retail market is **Dungeness Crab**. Settled by Scottish immigrants in the early 1800's and named for their former home, the fishing town and its large Bay of Dungeness in Washington State gave its name to this famous crustacean. Found from California to Alaska and available all year round, its peak availability is November to May.

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO	Small	22.50
assorted seafood in our own marinara sauce	Large	33.95
romano cheese, served with garlic bread - Add pasta \$4.00		
SAUTÉED GARLIC PACIFIC PRAWNS		23.75
garlic butter and wine reduction, over linguine		
EAST COAST CLAM BAKE		31.75
lobster, prawns, shrimp, clams, mussels, potatoes, corn on the cob		
simmered in an Old Bay broth, served with garlic bread		

Featured Entrées

SAFFRON BLACK MUSSELS	19.75
Saffron butter, Salsa Fresca & Cilantro	
CHIPOTLE RUBBED FRESH SWORDFISH	25.95
mango salsa, fishwife rice, roasted vegetables	

Mesquite Grilled Chicken and Steak

served with roasted vegetables, au gratin potatoes

ALL-NATURAL CHICKEN BREAST	19.25
ANGUS NEW YORK STEAK - with herb butter	32.95

Also Look Here

SWEET POTATO FRIES - smoked jalapeño ranch	4.95
SAUTEED GREEN BEANS AND MUSHROOMS	7.25
CHEESY GARLIC BREAD	7.95