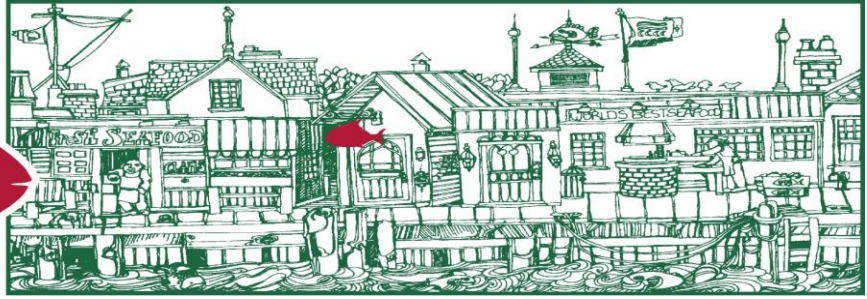


640 VIA DE LA VALLE  
858 755 2277

WEDNESDAY  
DECEMBER 12TH, 2018  
LUNCH 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	10.25
avocado, cucumber, surimi	
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 chicke 15.95	
w/grilled salmc 22.95 w/grilled prawn: 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

SALT & PEPPER CALAMARI	12.95
sweet chili & shot sauce	
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	
BAKED OYSTERS ROCKEFELLER	14.95
creamed spinach, romano cheese, bacon	

### Fish and Chips

"Panko Style" w/french fries and coleslaw	
GREENLAND COD	17.95
PACIFIC PRAWNS	18.95
PACIFIC OYSTERS	16.75
ATLANTIC SEA SCALLOPS	21.25
FISH & CHIPS COMBINATION	19.25
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	14.95
grilled, served with tomatillo salsa, queso fresco	

### Sandwiches

Served with fresh fruit or french fries

CHILEAN CRAB CIABATTA	19.25
lettuce, tomato, avocado, bacon	
ALBACORE TUNA MELT	12.95
wheat bread, Tillamook cheddar cheese	
MARKET BURGER *	13.50
with carmelized onions and Tillamook cheddar cheese	
TERIYAKI ONO SLIDERS (2)	13.00
wasabi mayo, pickled qinquer	

### Pastas

Topped with freshly grated romano cheese

PASTA ANGELICA W/BAY SCALLOPS	17.95
angel hair pasta, olive oil, tomatoes & pesto	
LINGUINE AND MANILA CLAMS	18.95
white wine, butter, garlic, green onion, chili flake	
PASTA CON NOVA	12.75
fettuccine, Nova Lox, tomatoes, cream sauce	
DEANS PRAWNS	21.25
linguine, pesto cream sauce, cheese	

### 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)	20.95
FRESH FARM RAISED SCOTTISH SALMON	16.75
FRESH LOCAL DEEP SET BUOY CAUGHT SWORDFISH	18.95
FRESH CANADIAN ROCKFISH	15.25
FRESH PACIFIC MAHI MAHI (Dorado)	18.95
FRESH IDAHO FARM RAISED RAINBOW TROUT	17.25
FRESH MEXICAN YELLOWTAIL	15.75
FRESH FARM RAISED MEXICAN TILAPIA	14.95
FRESH FIJIAN ONO ( Wahoo )	17.45

### Skewered

COMBINATION - rockfish, white tiger shrimp, scallops	18.25
LITEATERS PLATE w/FRESH ROCKFISH	11.75
PACIFIC WHITE TIGER SHRIMP w/BACON	16.25
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	20.25
WHITE TIGER SHRIMP & FRESH SEA SCALLOPS with BACON	18.25
FRESH TERIYAKI SWORDFISH SKEWERS	17.25
CAJUN STYLE PACIFIC PRAWNS	23.90

### Pan Fried

PANKO STYLE CALAMARI STEAK	15.25
FRESH OREGON PETRALE SOLE - traditional style dore w/egg wash	19.25
DIJON CRUSTED FRESH MEXICAN TILAPIA - Mango salsa	17.45

### Crab and Lobster

GRILLED SOUTH AMERICAN LOBSTER TAIL (10-12 oz.)	40.95
FRESH LIVE MAINE LOBSTER (1.75 - 2.0 lbs.)	47.95
BERING SEA KING CRAB LEGS	41.95
FRESH WHOLE WASHINGTON DUNGENESS CRAB (1.50-1.75 lbs)	31.25

### Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO	Small 22.50	Large 33.95
assorted seafood in our own marinara sauce		
romano cheese, served with garlic bread - Add pasta \$4.00		
SAUTEED 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	21.25
mango salsa, fishwife rice, roasted vegetables	

### Mesquite Grilled Chicken and Steak

served with roasted vegetables, au gratin potatoes

ALL-NATURAL CHICKEN BREAST	16.95
ANGUS NEW YORK STEAK - with herb butter	30.95

### Also Look Here

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

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.