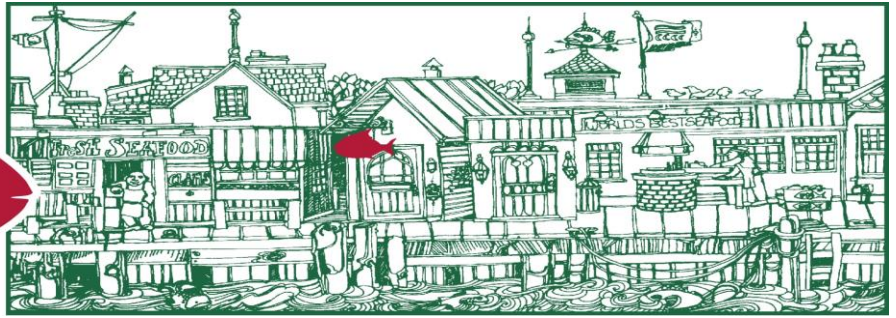


SAN JOSE
1007 BLOSSOM HILL RD
(408) 269-3474

MONDAY
JUNE 25TH
LUNCH MENU



Chowder

	CUP	BOWL
NEW ENGLAND (white)	5.95	7.50
MANHATTAN (red)	5.95	7.50

Sashimi and Sushi

SASHIMI OR ICHIBAN OF:

PACIFIC AHI *	13.95
JAPANESE HAMACHI *	15.75
SPICY TUNA ROLL *	9.95
<i>sweet eel sauce, sriracha, tobiko</i>	
CALIFORNIA ROLL	9.50
<i>cucumber, avocado, surimi</i>	
SUSHI SAMPLER *	17.95
<i>Pacific Ahi and Japanese Hamachi sashimi with Half California Roll or Spicy Tuna Roll</i>	
WOK CHARRED EDAMAME	5.75
<i>lightly charred soy beans</i>	

Salads

TOSSED FIELD GREENS	7.25
<i>poppy seed vinaigrette, cherry tomatoes, croutons</i>	
HEIRLOOM TOMATO SALAD	10.95
<i>fresh mozzarella, fresh basil, balsamic reduction</i>	
DANISH BLUE CHEESE & WALNUT SALAD	8.25
<i>champagne vinaigrette, dried cranberries</i>	
WEDGE SALAD	8.50
<i>crisp iceberg wedge, Danish blue cheese dressing</i>	9.50
CHOPPED PRAWN SALAD	18.25
<i>mango, blue cheese, avocado, bacon</i>	
WARM SPINACH SALAD	8.95
CAESAR SALAD	8.50
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp	13.25
w/grilled chicken	14.75
w/grilled salmon	19.75
w/grilled prawns	17.25
SEAFOOD SALAD & AVOCADO	
<i>basil vinaigrette, cucumber, green beans, egg</i>	
shrimp salad	14.75
tuna salad	13.50
dungeness crab	20.75
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp	14.25
dungeness crab	23.25
bay shrimp & dungeness crab combination	17.95

The Entrees

The following entrees include your choice of 2 sides

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

Mesquite Grilled

FRESH PACIFIC ROCKFISH	14.75
FRESH FARM RAISED IDAHO RAINBOW TROUT	16.75
FRESH PACIFIC YELLOWTAIL	16.25
FRESH PACIFIC MAHI MAHI (Dorado)	19.95
FRESH PACIFIC YELLOWFIN TUNA	22.45
FRESH NEW ZEALAND SWORDFISH	20.25
FRESH PACIFIC WHITE SEABASS	19.25
FRESH PACIFIC ONO (Wahoo)	19.45
FRESH ALASKAN HALIBUT	25.95
FRESH CANADIAN LINGCOD (Greenling)	15.95

SKEWERED:

LITEATERS PLATE w/ FRESH ROCKFISH	10.95
PACIFIC WHITE TIGER SHRIMP w/BACON	15.50
WHITE TIGER SHRIMP & SEA SCALLOPS w/BACON	17.75
ATLANTIC SEA SCALLOPS w/BACON	19.75
CAJUN STYLE SEA OF CORTEZ PRAWNS	22.25
COMBINATION: fresh rockfish, white tiger shrimp, scallops	17.75

Pan Fried

PANKO STYLE CALAMARI STEAK	14.50
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	16.25
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - papaya salsa	16.95
PAN FRIED FRESH OREGON PETRALE SOLE - lemon caper sauce	19.45

Lobster & Crab

MESQUITE GRILLED CENTRAL AMERICAN LOBSTER TAIL (12 oz.)	39.00
ALASKAN RED KING CRAB LEGS (1 LB.)	40.00
STEAMED LIVE MAINE LOBSTER (1.75-2 LBS.)	46.00

From our Oyster Bar

Served on the half shell (6) with

Champagne Mignonette or Cocktail Sauce	
KUMIAI - Baja California, Mexico *	14.25
ISLAND CREEK - Duxbury, MA.*	15.95
KUMAMOTO - Humboldt Bay, CA *	15.25
OYSTER COMBINATION (2 of each)*	15.25
OYSTER SHOT *	3.00
OYSTER SHOT w/Absolut Peppar vodka *	5.75
CHERRYSTONE CLAMS - Long Island, NY*	12.50

Appetizer Specialties

BAKED OYSTERS ROCKEFELLER (4)	14.25
<i>creamed spinach, romano cheese</i>	
BAY SCALLOP CEVICHE *	9.75
<i>avocado, tortilla chips</i>	
AHI POKE *	13.95
<i>crispy wonton stack, hiyashi wakame</i>	
SALT & PEPPER CALAMARI	12.25
<i>sweet chili & shot sauce</i>	
WARM CRAB & ARTICHOKE DIP	9.95
<i>grilled sourdough bruschetta</i>	
SNOW CRAB CAKES (2)	14.75
<i>with lemon caper sauce</i>	
GINGER LIME PRAWNS	11.75
<i>mesquite grilled, cilantro sauce</i>	
CHEESY CRAB BREAD	14.95
<i>dungeness crabmeat, romano cheese, garlic</i>	
SMOKED FISH SAMPLER *	18.95
<i>salmon, trout, albacore, nova lox</i>	

Fish and Chips

"Panko Style" w/french fries and coleslaw	
ALASKAN COD	16.95
SEA OF CORTEZ PRAWNS	18.25
ATLANTIC SEA SCALLOPS	20.50
FISH & CHIPS COMBINATION	18.50
<i>cod, prawns, and scallops</i>	
WASHINGTON MIYAGI OYSTERS	15.25

Seafood Cocktails

CANADIAN BAY SHRIMP	9.75
OREGON DUNGENESS CRAB	14.25
DUNGENESS CRAB & BAY SHRIMP	11.95
SEA OF CORTEZ PRAWN	13.95

Smoked Fish

Cured and smoked using hickory and sugar maple woods at our own Farallon Fisheries

ATLANTIC SALMON	12.50
PACIFIC ALBACORE	11.50
IDAHO RAINBOW TROUT	10.25
NOVA LOX *	10.95

Tacos

Served with ranchero style black beans

CRISPY FISH	13.25
<i>Pacific Mahi, salsa fresca, smoked jalapeno ranch</i>	
CHIPOTLE RUBBED SWORDFISH	14.25
<i>tomatillo salsa, queso fresco</i>	

Sandwiches

Choice of fruit, cucumber salad or fries

ALBACORE TUNA MELT	11.95
<i>toasted wheat bread, Tillamook cheddar cheese</i>	
TERIYAKI MAHI SLIDERS (2)	12.75
<i>wasabi mayo, pickled ginger</i>	
CRAB CIABATTA SANDWICH	18.95
<i>dungeness crab, avocado, bacon, lettuce, tomato</i>	
MARKET BURGER *	12.50
<i>bacon, Tillamook cheddar cheese</i>	

Pastas

Topped with freshly grated romano cheese

SEAFOOD MARINARA WITH LINGUINE	19.00
<i>assorted finfish, served with garlic bread</i>	
PASTA ANGELICA	16.95
<i>bay scallops, angel hair, tomatoes, pesto</i>	
LINGUINE AND MANILA CLAMS	17.95
<i>white wine, butter, fresh garlic, green onions</i>	
PASTA CON NOVA	11.95
<i>fettucine, nova lox, tomatoes, cream sauce</i>	

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO	Small 20.50
<i>assorted seafood in housemade marinara sauce</i>	Large 32.50
<i>romano cheese, served with garlic bread - Add pasta \$3.50</i>	

EAST COAST CLAM BAKE	29.75
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*1/2 lobster tail, prawns, clams, mussels, corn, potatoes
simmered in an Old Bay broth, served with garlic bread*

SAUTEED SEA OF CORTEZ GARLIC PRAWNS	22.25
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garlic butter and wine reduction, over linguine pasta

DUCKETT'S BUCKET (Steamed Shellfish Combination)	18.50
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garlic butter broth, clams, mussels, garlic bread

Featured Entrees

BEER BATTERED HALIBUT FISH AND CHIPS	25.95
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Old Bay fries and coleslaw

MISOYAKI GLAZED SCOTTISH SALMON	20.25
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white miso, fresh ginger, Jasmine rice, roasted vegetables

Mesquite Grilled Chicken and Steak

served with roasted vegetables, au gratin potatoes & crispy onions

ALL-NATURAL CHICKEN BREAST	16.25
ANGUS NEW YORK STEAK - with dijon butter *	27.50

Also Look Here

BRAISED BRUSSELS SPROUTS - pancetta, olive oil	6.50
CRISPY ONION RINGS - honey dijon mustard	4.95
CHEESY GARLIC BREAD - romano cheese, fresh garlic	7.50
SWEET POTATO FRIES - w/ smoked jalapeno ranch	4.75
ROASTED ASPARAGUS - sea salt, pepper, olive oil	6.50
SAUTEED BLUE LAKE GREEN BEANS WITH MUSHROOMS	6.50

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.