

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

SATURDAY
JANUARY 20TH
LUNCH MENU



Chowder

	CUP	BOWL
NEW ENGLAND (white)	6.50	8.00
MANHATTAN (red)	6.50	8.00

Sashimi and Sushi

SASHIMI OR ICHIBAN OF:

PACIFIC AHI *	14.25
JAPANESE HAMACHI *	16.00
SPICY TUNA ROLL *	10.25
<i>sweet eel sauce, sriracha, tobiko</i>	
CALIFORNIA ROLL	9.75
<i>cucumber, avocado, surimi</i>	
SUSHI SAMPLER *	18.50
<i>Pacific Ahi and Japanese Hamachi sashimi with Half California Roll or Spicy Tuna Roll</i>	
WOK CHARRED EDAMAME	6.00
<i>lightly charred soy beans</i>	

Salads

TOSSED FIELD GREENS	7.50
<i>poppy seed vinaigrette, cherry tomatoes, croutons</i>	
DANISH BLUE CHEESE & WALNUT SALAI	8.50
<i>champagne vinaigrette, dried cranberries</i>	
WEDGE SALAD	8.75 w/ bacon 9.75
<i>crisp iceberg wedge, Danish blue cheese dressing</i>	
CHOPPED PRAWN SALAD	18.50
<i>mango, blue cheese, avocado, bacon</i>	
WARM SPINACH SALAD	9.25
<i>balsamic reduction, feta cheese, kalamato olives</i>	
SEAFOOD SALAD & AVOCADO	
<i>basil vinaigrette, cucumber, green beans, egg</i>	
shrimp salad	15.00
tuna salad	13.75
Pacific crab sala	21.25
CAESAR SALAD	8.75
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp	14.00
w/grilled chicker	15.50
w/grilled salmo	19.95
w/grilled prawns	17.50
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp	14.50
Pacific crab	22.00
bay shrimp & pacific crab combination	18.25

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	15.00
FRESH FARM RAISED SCOTTISH SALMON	18.25
FRESH PACIFIC YELLOWFIN TUNA	22.75
FRESH PACIFIC MAHI MAHI (Dorado)	18.25
FRESH PACIFIC CORVINA SEABASS	20.45
FRESH PACIFIC SWORDFISH	19.75
FRESH PACIFIC YELLOWTAIL (Amberjack)	15.45
FRESH FARM RAISED IDAHO RAINBOW TROUT	17.00
FRESH PACIFIC ONO (Wahoo)	18.25
FRESH OREGON PETRALE SOLE	16.75

SKEWERED:

LITEATERS PLATE w/ FRESH ROCKFISH	11.25
PACIFIC WHITE TIGER SHRIMP w/BACON	15.75
ATLANTIC SEA SCALLOPS & TIGER SHRIMP w/BACON	18.00
CAJUN STYLE SEA OF CORTEZ PRAWNS	22.50
ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	20.00
COMBINATION: fresh rockfish, white tiger shrimp, scallops	18.00

Pan Fried

PANKO STYLE CALAMARI STEAK	14.75
PAN FRIED OREGON PETRALE SOLE - lemon caper sauce	17.75
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	16.50
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - papaya salsa	16.95

Lobster & Crab

MESQUITE GRILLED CENTRAL AMERICAN LOBSTER TAIL (12 oz.)	40.00
STEAMED LIVE MAINE LOBSTER (1.75-2 LBS.)	47.00
ALASKAN RED KING CRAB LEGS (1 LB.)	42.00

From our Oyster Bar

Served on the half shell (6) with

Champagne Mignonette or Cocktail Sauce	
KUMIAI - Baja California, Mexico *	14.50
KUMAMOTO - Humboldt Bay, CA *	15.50
ISLAND CREEK - Duxbury, MA.*	16.25
OYSTER COMBINATION (2 of each)*	15.85
CHERRYSTONE CLAMS - Long Island, NY	12.50
OYSTER SHOT *	3.50
OYSTER SHOT w/Absolut Peppar vodka *	6.00

Appetizer Specialties

BAKED OYSTERS ROCKEFELLER (4)	14.50
<i>creamed spinach, romano cheese</i>	
BAY SCALLOP CEVICHE *	10.25
<i>avocado, tortilla chips</i>	
AHI POKE *	14.25
<i>crispy wonton stack, hiyashi wakame</i>	
SALT & PEPPER CALAMARI	12.50
<i>sweet chili & shot sauce</i>	
WARM CRAB & ARTICHOKE DIP	10.25
<i>grilled sourdough bruschetta</i>	
SNOW CRAB CAKES (2)	15.00
<i>with lemon caper sauce</i>	
GINGER LIME PRAWNS	12.75
<i>mesquite grilled, cilantro sauce</i>	
CHEESY CRAB BREAD	15.25
<i>Pacific crabmeat, romano cheese, garlic</i>	
MESQUITE GRILLED ARTICHOKE	9.50
<i>lemon garlic aioli</i>	
CLAMS KILPATRICK (6)	13.75
<i>bacon, casino butter</i>	

Fish and Chips

"Panko Style" w/french fries and coleslaw	
GREENLAND COD	17.25
SEA OF CORTEZ PRAWNS	18.50
FRESH EASTERN SEA SCALLOPS	20.75
FISH & CHIPS COMBINATION	19.00
<i>cod, prawns, and scallops</i>	
WASHINGTON MIYAGI OYSTERS	15.75

Seafood Cocktails

CANADIAN BAY SHRIMP	10.00
PACIFIC CRAB	14.50
PACIFIC CRAB & BAY SHRIMP	12.25
SEA OF CORTEZ PRAWNS	14.25

Smoked Fish

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

ATLANTIC SALMON	12.75
PACIFIC ALBACORE	11.75
IDAHO RAINBOW TROUT	10.50
NOVA LOX *	11.25
SMOKED FISH SAMPLER *	19.25

Tacos

Served with rancho style black beans

CRISPY FISH	13.50
<i>Pacific Mahi, salsa fresca, smoked jalapeno ranch</i>	
CHIPOTLE RUBBED SWORDFISH	14.50
<i>tomatillo salsa, queso fresco</i>	

Sandwiches

Choice of fruit, cucumber salad or fries

ALBACORE TUNA MELT	12.25
<i>toasted wheat bread, Tillamook cheddar cheese</i>	
TERIYAKI MAHI SLIDERS (2)	13.00
<i>wasabi mayo, pickled ginger</i>	
CRAB CIABATTA SANDWICH	19.00
<i>Pacific crab, avocado, bacon, lettuce, tomato</i>	
MARKET BURGER *	12.75
<i>bacon, Tillamook cheddar cheese</i>	

Pastas

Topped with freshly grated romano cheese

SEAFOOD MARINARA WITH LINGUINE	20.00
<i>assorted finfish, served with garlic bread</i>	
PASTA ANGELICA	17.50
<i>bay scallops, angel hair, tomatoes, pesto</i>	
LINGUINE AND MANILA CLAMS	18.50
<i>white wine, butter, fresh garlic, green onions</i>	
PASTA CON NOVA	12.25
<i>fettucine, nova lox, tomatoes, cream sauce</i>	

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO	Small 21.00 Large 33.00
<i>assorted seafood in housemade marinara sauce romano cheese, served with garlic bread - Add pasta \$4.00</i>	
EAST COAST CLAM BAKE	31.00
<i>1/2 lobster tail, prawns, clams, mussels, corn, potatoes simmered in an Old Bay broth, served with garlic bread</i>	
SAUTEED GARLIC SEA OF CORTEZ PRAWNS	23.00
<i>garlic butter and wine reduction, over linguine pasta</i>	
DUCKETT'S BUCKET (Steamed Shellfish Combination)	18.75
<i>garlic butter broth, clams, cockles, mussels, garlic bread</i>	

Featured Entrees

MISOYAKI GLAZED SCOTTISH SALMON	20.25
<i>white miso, fresh ginger, jasmine rice, roasted vegetables</i>	
CHIPOTLE RUBBED PACIFIC SWORDFISH	21.75
<i>mesquite grilled, au gratin potatoes, roasted vegetables</i>	

Mesquite Grilled Chicken and Steak

<i>served with roasted vegetables, au gratin potatoes & crispy onions</i>	
ALL-NATURAL CHICKEN BREAST	16.50
ANGUS NEW YORK STEAK - with dijon butter *	28.00

Also Look Here

BRAISED BRUSSELS SPROUTS - pancetta, olive oil	7.00
CRISPY ONION RINGS - honey dijon mustard	5.25
SPICY STEAMED BROCCOLI - qinquer, garlic, sambal	7.00
SWEET POTATO FRIES - w/ smoked jalapeno ranch	5.00
SAUTEED MUSHROOMS - garlic butter sauce	7.00
SAUTEED BLUE LAKE GREEN BEANS WITH MUSHROOMS	7.00

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 "signature" smoked fish. Using a blend of Hickory and Sugar Maple woods it is smoked in the mild European traditional style. Our sampler of "Hot" smoked Alaskan King Salmon, Albacore and Rainbow Trout coupled with the Scottish raised Atlantic Salmon for the incomparable cold smoked Nova Lox, ensures an epicurean treat for everyone.