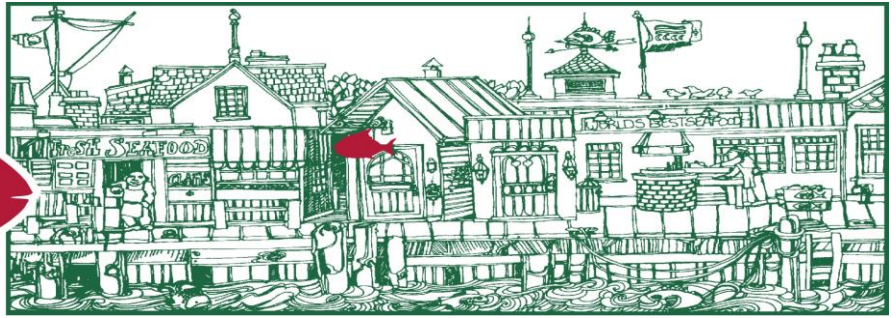


SAN JOSE
1007 BLOSSOM HILL RD
(408) 269-3474

THURSDAY
NOVEMBER 15TH
LUNCH MENU



Chowder

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

Sashimi and Sushi

SASHIMI OR ICHIBAN OF: ¹

PACIFIC AHI *	14.75
JAPANESE HAMACHI *	16.50
SPICY TUNA ROLL * ¹	10.95
<i>sweet eel sauce, sriracha, tobiko</i>	
CALIFORNIA ROLL	10.75
<i>cucumber, avocado, surimi</i>	
SUSHI SAMPLER * ¹	19.45
<i>Pacific Ahi and Japanese Hamachi sashimi with Half California Roll or Spicy Tuna Roll</i>	
AHI POKE * ¹	14.95
<i>crispy wonton stack, hiyashi wakame</i>	
WOK CHARRED EDAMAME	6.25
<i>lightly charred soy beans</i>	

Salads

TOSSED FIELD GREENS	7.95
<i>poppy seed vinaigrette, cherry tomatoes, croutons</i>	
DANISH BLUE CHEESE & WALNUT SALAI	8.95
<i>champagne vinaigrette, dried cranberries</i>	
WEDGE SALAD 8.95 w/ bacon	10.25
<i>crisp iceberg wedge, Danish blue cheese dressing</i>	
CHOPPED PRAWN SALAD	19.45
<i>mango, blue cheese, avocado, bacon</i>	
WARM SPINACH SALAD	9.75
<i>balsamic reduction, feta cheese, kalamato olives</i>	
SEAFOOD SALAD & AVOCADO	
<i>basil vinaigrette, cucumber, green beans, egg</i>	
shrimp salad 16.00 tuna salad	14.45
Pacific crab sala	22.25
CAESAR SALAD	9.25
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp 14.50 w/grilled chicker	15.95
w/grilled salmo 18.45 w/grilled prawns	17.95
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp 14.95 Pacific crab	22.75
bay shrimp & pacific crab combination	18.75

From our Oyster Bar

Served raw on the half shell (6) with Champagne Mignonette or Cocktail Sauce

KUMIAI - Baja California, Mexico *	14.95
KUMAMOTO - Humboldt Bay, CA *	15.95
ISLAND CREEK - Duxbury, MA.*	16.75
OYSTER COMBINATION (2 of each) *	14.95
OYSTER SHOT *	3.95
OYSTER SHOT w/Absolut Peppar vodka *	6.50
CHERRYSTONE CLAMS *	12.95

Seafood Cocktails

CANADIAN BAY SHRIMP	10.50
PACIFIC CRAB	14.95
PACIFIC CRAB & BAY SHRIMP	12.75
SEA OF CORTEZ PRAWNS	14.75

Smoked Fish

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

ATLANTIC SALMON	13.25
PACIFIC ALBACORE	12.25
IDAHO RAINBOW TROUT	10.95
NOVA LOX * ¹	11.75
SMOKED FISH SAMPLER * ¹	19.75
<i>salmon, trout, albacore, nova lox</i>	

Tacos

Served with rancho style black beans

CRISPY FISH	13.95
<i>Pacific Mahi, salsa fresca, smoked jalapeno ranch</i>	
CHIPOTLE RUBBED SWORDFISH	14.95
<i>tomatillo salsa, queso fresco</i>	

Sandwiches

Choice of fruit, cucumber salad or fries

ALBACORE TUNA MELT	12.95
<i>toasted wheat bread, Tillamook cheddar cheese</i>	
TERIYAKI MAHI SLIDERS (2)	12.95
<i>wasabi mayo, pickled ginger</i>	
CRAB CIABATTA SANDWICH	19.75
<i>Pacific crab, avocado, bacon, lettuce, tomato</i>	
MARKET BURGER * served cooked to orde.	13.50
<i>bacon, Tillamook cheddar cheese</i>	

Pastas

Topped with freshly grated romano cheese

SEAFOOD MARINARA WITH LINGUINE	20.75
<i>assorted finfish, served with garlic bread</i>	
PASTA ANGELICA	17.95
<i>bay scallops, angel hair, tomatoes, pesto</i>	
LINGUINE AND MANILA CLAMS	18.95
<i>white wine, butter, fresh garlic, green onions</i>	
PASTA CON NOVA	12.75
<i>fettucine, nova lox, tomatoes, cream sauce</i>	

Appetizer Specialties

BAKED OYSTERS ROCKEFELLER (4)	14.95
<i>creamed spinach, romano cheese</i>	
BAY SCALLOP CEVICHE * ¹	11.25
<i>avocado, tortilla chips</i>	
SMOKED SALMON SALAD	13.75
<i>romano cheese crostinis</i>	
SALT & PEPPER CALAMARI	12.95
<i>sweet chili & shot sauce</i>	
WARM CRAB & ARTICHOKE DIP	10.75
<i>grilled sourdough bruschetta</i>	
SNOW CRAB CAKES (2)	15.50
<i>with lemon caper sauce</i>	
GINGER LIME PRAWNS	13.25
<i>mesquite grilled, cilantro sauce</i>	
SCALLOP TOSTADITA	12.00
<i>guacamole, mashed beans, manchego cheese</i>	
CHEESY CRAB BREAD	15.75
<i>Pacific crabmeat, romano cheese, garlic</i>	
MESQUITE GRILLED ARTICHOKE	9.95
<i>lemon, garlic, caper aioli</i>	
CLAMS KILPATRICK (6)	14.25
<i>bacon, casino butter</i>	

Fish and Chips

"Panko Style" w/french fries and coleslaw

GREENLAND COD	17.95
SEA OF CORTEZ PRAWNS	18.95
FRESH EASTERN SEA SCALLOPS	21.25
FISH & CHIPS COMBINATION	19.25
<i>cod, prawns, and scallops</i>	
WASHINGTON MIYAGI OYSTERS	16.75

The Entrees

The following entrees include your choice of 2 sides
Au gratin Potatoes - Roasted Red Potatoes - Roasted Vegetables
Fishwife Rice- Coleslaw - French Fries - Cherry Tomatoes with Basil

Mesquite Grilled

FRESH PACIFIC ROCKFISH	15.25
FRESH PACIFIC YELLOWFIN TUNA* served cooked to order	23.25
FRESH PACIFIC SWORDFISH	19.25
FRESH OREGON PETRALE SOLE	17.25
FRESH FARM RAISED IDAHO RAINBOW TROUT	17.25
FRESH FARM RAISED CANADIAN SALMON	16.95
FRESH PACIFIC ONO (Wahoo)* served cooked to order	18.45
FRESH PACIFIC YELLOWTAIL (Amberjack)	16.25
FRESH CANADIAN LINGCOD (Greenling)	17.25
FRESH CALIFORNIA SABLEFISH (Butterfish)	21.45
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	21.45
FRESH PACIFIC CORVINA SEABASS	22.95
LITEATERS w/fresh ROCKFISH	11.75
PACIFIC WHITE TIGER SHRIMP w/BACON	16.25
ATLANTIC SEA SCALLOPS & TIGER SHRIMP w/BACON	18.25
CAJUN STYLE SEA OF CORTEZ PRAWNS	23.90
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	19.95
COMBINATION: fresh rockfish, white tiger shrimp, scallops	18.25

Pan Fried

PANKO STYLE CALAMARI STEAK	15.25
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	17.90
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - papaya salsa	17.25
PAN FRIED OREGON PETRALE SOLE - lemon caper sauce	19.25

Lobster & Crab

MESQUITE GRILLED CENTRAL AMERICAN LOBSTER TAIL (12 oz.)	40.95
BERING SEA RED KING CRAB LEGS (1 LB.)	41.95
STEAMED LIVE MAINE LOBSTER (1.75-2 LBS.)	47.95

¹ Items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

Specialties

OUR FAMOUS DUNGENESS CRAB CIOPPINO	Small 22.50
<i>assorted seafood in housemade marinara sauce</i>	
<i>romano cheese, served with garlic bread - Add pasta \$4.50</i>	Large 33.75
EAST COAST CLAM BAKE	31.75
<i>lobster tail 4oz, prawns, clams, mussels, corn, potatoes</i>	
<i>simmered in an Old Bay broth, served with garlic bread</i>	
SAUTEED GARLIC SEA OF CORTEZ PRAWNS	23.75
<i>garlic butter and wine reduction, over linguine pasta</i>	
DUCKETT'S BUCKET (Steamed Shellfish Combination)	19.25
<i>garlic butter broth, clams, cockles, mussels, garlic bread</i>	

Featured Specials

BEER BATTERED ALASKAN HALIBUT FISH AND CHIPS	27.45
<i>Old Bay fries and coleslaw</i>	
GINGER GLAZED PACIFIC MAHI MAHI	21.45
<i>w/spicy shitake mushrooms, bok choy and jasmine rice</i>	

Mesquite Grilled Chicken and Steak

served with roasted vegetables, au gratin potatoes & crispy onions

ALL-NATURAL CHICKEN BREAST	16.95
ANGUS NEW YORK STEAK - with dijon butter * served cooked to orde	30.95

Also Look Here

BRAISED BRUSSELS SPROUTS - pancetta, olive oil	7.25
SPICY STEAMED BROCCOLI - ginger, garlic, sambal	6.95
SWEET POTATO FRIES - w/ smoked jalapeno ranch	4.95
SAUTEED MUSHROOMS - garlic butter sauce	6.95

In an effort to reduce waste and conserve resources, we will be offering drinking straws on request only. If you desire a straw with your beverage, please let your server know and we will be glad to provide one for you.