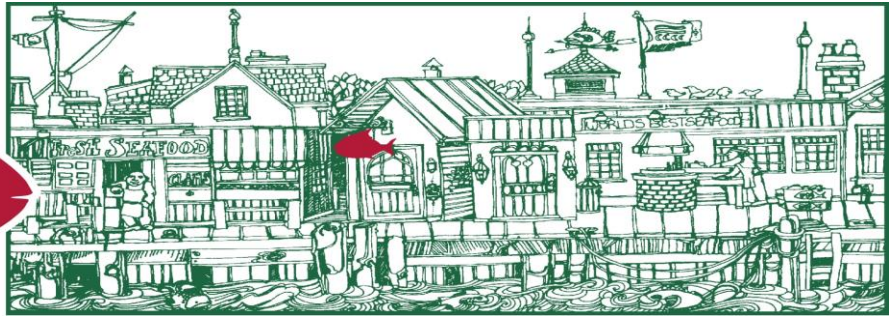


SAN JOSE
1007 BLOSSOM HILL RD
(408) 269-3474

FRIDAY
NOVEMBER 24TH
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 SALAD	8.50
<i>champagne vinaigrette, dried cranberries</i>	
WEDGE SALAD	8.75
<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>	
CAESAR SALAD	8.75
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp	14.00
w/grilled chicken	15.50
w/grilled salmon	19.95
w/grilled prawns	17.50
SEAFOOD SALAD & AVOCADO	
<i>basil vinaigrette, cucumber, green beans, egg</i>	
shrimp salad	15.00
tuna salad	13.75
dungeness crab	21.25
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp	14.50
dungeness crab	22.00
bay shrimp & dungeness crab combination	18.25

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)*	15.45
OYSTER SHOT *	3.50
OYSTER SHOT w/Absolut Peppar vodka *	6.00
CHERRYSTONE CLAMS - Long Island, NY*	12.50

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>dungeness crabmeat, romano cheese, garlic</i>	
MESQUITE GRILLED ARTICHOKE	9.50
<i>lemon garlic aioli</i>	

Fish and Chips

"Panko Style" w/french fries and coleslaw

GREENLAND COD	17.25
PACIFIC 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
OREGON DUNGENESS CRAB	14.50
DUNGENESS CRAB & BAY SHRIMP	12.25
PACIFIC PRAWN	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 ranchero 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>dungeness 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>	

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	18.45
FRESH ALASKAN HALIBUT	24.95
FRESH PACIFIC YELLOWFIN TUNA	22.75
FRESH PACIFIC SWORDFISH (Harpooned By the "Chula")	20.75
FRESH PACIFIC MAHI MAHI (Dorado)	18.25
FRESH PACIFIC YELLOWTAIL (Amberjack)	14.95
FRESH PACIFIC BLUE NOSE SEABASS	20.95
FRESH PACIFIC ONO (Wahoo)	18.25
FRESH NEW ZEALAND JOHN DORY (St. Peter's Fish)	21.45
FRESH CANADIAN LINGCOD (Greenling)	17.75
SKEWERED:	
LITEATERS PLATE w/ FRESH ROCKFISH	11.25
PACIFIC WHITE TIGER SHRIMP w/BACON	15.75
ATLANTIC SEA SCALLOPS w/BACON	20.00
CAJUN STYLE PACIFIC PRAWNS	22.50
ATLANTIC SEA SCALLOPS & TIGER SHRIMP w/BACON	18.00
COMBINATION: fresh rockfish, white tiger shrimp, scallops	18.00

Pan Fried

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

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

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 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 PACIFIC GARLIC 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

CASHEW CRUSTED IDAHO RAINBOW TROUT	19.00
<i>corn & black bean relish, fishwife rice, roasted vegetables</i>	
OVEN ROASTED LOCAL DUNGENESS CRAB	31.75
<i>garlic, shallots, butter and spices, fishwife rice, roasted vegetables</i>	

Mesquite Grilled Chicken and Steak

served with roasted vegetables, au gratin potatoes & crispy onions

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