

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

WEDNESDAY
DECEMBER 12TH
DINNER 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 SALAD	8.95
<i>champagne vinaigrette, dried cranberries</i>	
WEDGE SALAD	8.95
<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
Pacific crab salad	22.25
SEAFOOD LOUIE	
<i>louie dressing, sliced egg, cucumber, tomatoes</i>	
bay shrimp	14.95
bay shrimp & pacific crab combination	18.75
CAESAR SALAD	9.25
<i>hearts of romaine, romano cheese, garlic croutons</i>	
w/bay shrimp	14.50
w/grilled chicken	15.95
w/grilled salmo	18.45
w/grilled prawns	17.95

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

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	13.95
<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	19.95
SEA OF CORTEZ PRAWNS	20.95
FRESH EASTERN SEA SCALLOPS	23.25
FISH & CHIPS COMBINATION	21.25
<i>cod, prawns, and scallops</i>	
WASHINGTON MIYAGI OYSTERS	18.25

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	16.25
<i>tomatillo salsa, queso fresco</i>	

Steamed Shellfish

Steamed with wine, butter and fresh garlic	
WASHINGTON MANILA CLAMS	20.25
PRINCE EDWARD ISLAND BLACK MUSSELS	17.25
NEW ZEALAND GREENSHELL MUSSELS	16.50
NEW ZEALAND COCKLES	19.25
DUCKETT'S BUCKETT	19.25

Steamed Shellfish Combination

Pastas

Topped with freshly grated romano cheese	
PASTA RUSTICA	8.95
<i>fettucine, extra virgin olive oil, tomatoes</i>	
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>	

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	17.95
FRESH PACIFIC YELLOWFIN TUNA* served cooked to order	29.75
FRESH PACIFIC SWORDFISH	24.45
FRESH OREGON PETRALE SOLE	21.95
FRESH FARM RAISED IDAHO RAINBOW TROUT	19.95
FRESH FARM RAISED CANADIAN SALMON	21.75
FRESH CALIFORNIA SABLEFISH (Butterfish)	27.25
FRESH PACIFIC YELLOWTAIL (Amberjack)	20.95
FRESH ATLANTIC HALIBUT	
FRESH PACIFIC MAHI MAHI (Dorado)	24.25
FRESH PACIFIC ONO (Wahoo)* served cooked to order	23.45
SKEWERS:	
LITEATERS w/fresh ROCKFISH	13.25
PACIFIC WHITE TIGER SHRIMP w/BACON	18.75
ATLANTIC SEA SCALLOPS & TIGER SHRIMP w/BACON	22.95
CAJUN STYLE SEA OF CORTEZ PRAWNS	26.20
FRESH ATLANTIC SEA SCALLOPS WRAPPED w/PROSCIUTTO	22.95
COMBINATION: fresh rockfish, white tiger shrimp, scallops	20.95

Pan Fried

PANKO STYLE CALAMARI STEAK	17.75
BLACKENED FRESH FARM RAISED MISSISSIPPI CATFISH	20.20
PAN FRIED OREGON PETRALE SOLE - lemon caper sauce	23.95
DIJON CRUSTED FRESH SOUTH AMERICAN TILAPIA - papaya salsa	21.45

Lobster & Crab

MESQUITE GRILLED CENTRAL AMERICAN LOBSTER TAIL (12 oz.)	45.95
BERING SEA RED KING CRAB LEGS (1 LB.)	46.95
STEAMED LIVE MAINE LOBSTER ¹ (1.75-2 LBS.)	49.00

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>	Large	33.75
<i>romano cheese, served with garlic bread - Add pasta \$4.50</i>		
SAUTEED GARLIC SEA OF CORTEZ PRAWNS		23.75
<i>garlic butter and wine reduction, over linguine pasta</i>		
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>		

Featured Specials

OVEN ROASTED LOCAL DUNGENESS CRAB	34.25
<i>garlic, shallots, butter and spices, fishwife rice, roasted vegetables</i>	
GINGER GLAZED PACIFIC MAHI MAHI	26.75
<i>spicy shitake mushrooms, baby bok choy, jasmine rice</i>	

Mesquite Grilled Chicken and Steak

<i>served with roasted vegetables, au gratin potatoes & crispy onions</i>	
ALL-NATURAL CHICKEN BREAST	19.25
ANGUS NEW YORK STEAK - with dijon butter * served cooked to order	32.95

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
SAUTEED BLUE LAKE GREEN BEANS WITH MUSHROOMS	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.