



Dinner Menu

Greens

House Salad | Greens, Tomatoes, Cucumber, Croutons & Asian Dressing.....\$9

Crunch Salad | Mixed Greens, Edamame, Crispy Wonton, Crispy Rice Sticks, Roasted Peanuts & Cilantro Lime Dressing.....\$13

Romaine Caesar | Traditional Dressing, Garlic Chips.....\$15
Add Chicken \$4 or Grilled Shrimp \$6

Caprese | Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Kalamata Olives, Balsamic Reduction.....\$15

Yin Yang Tuna Salad | Mixed Greens, Asian Mustard, Lime Ginger Dressing.....\$16

Fried Oyster Salad | Mixed Greens, Tomatoes, Cucumber & Dijon Mustard Vinaigrette.....\$18

Grilled Seafood Salad | Grilled Shrimp, Mussels, White Fish, Mixed Greens, Tomatoes, Cucumber & Sweet Soy Dressing.....\$25

Soups

Manila Clam Chowder | Creamy Herb Broth.....Half Order \$6/ Whole Order \$12

California Cioppino (for 2) | Scallops, Shrimps, Clams, Mussels, Fish, Aromatic Tomato Broth, Garlic Bread.....\$50

Starters

Calamari Crunch | Chipotle Mayo.....\$13

Shrimp Cocktail | Lime-Whiskey Cocktail Sauce & Lemon Wedge.....\$15

Fish Ceviche | Peppers, Onion, Cilantro & Citrus Sauce.....\$16

Ahi Poke | Avocado, Sesame Seeds, Cucumber, Tortilla Crisps.....\$17

Crisp Coconut Shrimp | Sweet Chili & Orange Dip.....\$18

Seafood Croquette | Pomodoro Dip.....\$19

Crab Dip | Tortilla Chips.....\$22

Beach Bucket of Blackened Shrimp (1 lb) | Steamed, Fresh Lemon & Garlic Herb Bread.....\$30

Sea Treasure (3 Tier Raw Bar Tower) | Sashimi of Tuna & Salmon, Steamed Shrimp, Mussels & Lime-Whiskey Cocktail Sauce.....\$45

Pastas

Manila Clam Pasta | Extra Virgin Olive Oil, White Wine, Shaved Garlic,
Red Pepper Flakes & Garlic Herb Crostini.....\$25

Shrimp Scampi | Mushroom & Herb Butter Sauce.....\$26

Frutti Del Mar | Shrimp, Scallops, Squid, Mussels, Clams, Fish.....\$28
(Choice of Sauces: Creamy Garlic or Rustic Marinara)

Chef's Corner

Fish & Chips | Chef's Fish of the Day.....\$19

Seafood Loco Moco | Garlic Fried Rice, Sunny-Side Up Egg & Gravy.....\$21

Teriyaki Grilled Chicken | Hawaiian Marinade, Fried Rice, Salsa, Sunny-Side Up Egg.....\$23

Penn Cove Mussels | Garlic, Plum Tomatoes, Onions, White Wine Herb Broth.....\$24

Stuffed Crusted Shrimp | Mashed Potatoes, Chef's Vegetables, Citrus Butter Sauce.....\$24

Sizzling Fajita | Chef's Choice Meat Selection, Caramelized Peppers & Onions,
Avocado Purée, Salsa, Tortilla.....\$25

Black Bean Shrimp | Seasonal Vegetables & Steamed Rice.....\$30

Pan Seared Chilean Sea Bass | Seasonal Vegetables, Citrus Butter Sauce.....\$45

Singaporean Whole Mud Crab (1.5lbs to 1.75lbs) | Bok Choy & Steamed Rice.....\$49

Chef's Seafood Platter | Grilled Lobster Tail, Scallops, Mussel, Shrimp & White Fish,
Citrus Butter Sauce.....\$51

Whole Live Lobster | Seasonal Vegetables, Mashed Potatoes, Drowned Butter, Lemon.....(MP)

Chef's Steak of the Day | Mashed Potatoes, Peppercorn Sauce.....(MP)

Kid's Corner

Spaghetti | Red Sauce or Cream Sauce, Parmesan Cheese.....\$10

Cheese Quesadilla | Steak Fries.....\$10

Chicken Fingers | Steak Fries or Rice.....\$12

FISHERMAN'S MARKET DISPLAY

Display of selected Seafood (MP)

Dessert

Orange Ginger Crème Brûlée | Whipped Cream, Orange Supremes, Candied Ginger.....\$10

Banana Drama | Shortbread Crust, Chocolate Ganache, Fresh Bananas,
Pastry Cream, Whipped Cream.....\$10

Blueberry Lemon Cake | Vanilla Sponge, Lemon Cream, Blueberry Whipped Ganache,
White Chocolate Crumble, Blueberry Compote.....\$12

Ice Cream of the Day.....\$8

Freshly Cut Assorted Fruits.....\$9