



OWNING IT

Calamari Tres Colores.....	11.95
Lightly floured and fried Calamari with piping hot grilled Jalapeños, red, yellow & green bell peppers and red onions deglazed in a citrus sriracha wine reduction. Served with a chili-cumin dipping sauce	
Cabo Oysters.....	12.95
Charbroiled ½ shell oysters with cilantro-roasted red pepper sauce and a dash of El Jimador tequila	
Firecracker Oysters.....	12.95
Charbroiled ½ shell oysters with smoked bacon bits, spinach, alfredo and spice	
Artichoke Asador	8.95
Charred artichoke halves, marinated in extra virgin olive oil and served with a lemon dill aioli	

PROVEN WINNERS

½ Cracked Crab	market price
Whole Cracked Crab.....	market price
Prawn Cocktail.....	11.95
Dungeness Crab Cocktail.....	12.95
Oysters on the 1/2 Shell.....	13.95

SETTING SAIL

Jumbo Prawns	11.95
Tender prawns beer-battered with local micro-brewed Anchorsteam beer and fried a crispy golden brown	
Artichoke Heart Fritta.....	9.95
Deep-fried artichoke hearts topped with parmesan cheese and served with a chili cumin aioli	
Crackin' Crab Balls.....	11.95
Classic crab cake recipe deep-fried and served with napa cole slaw and a side of chipotle lime aioli	
Cache of Clams.....	14.95
A pound of Manilla clams in a savory white wine, garlic-lemon butter broth	
Calamari.....	10.95
Deep-fried calamari in the lightest batter and fried a crisp and golden brown	

PLOTTING A COURSE

Add chicken \$4.50, Shrimp \$5.50, Crab \$6.50	
Select Salad.....	6.50
Fresh artisan greens and seasonal vegetables with your choice of house-made dressings bleu cheese, ranch, chili-cumin ranch, louie, balsamic, italian	
The Wayward Wedge.....	6.95
Cold and crisp iceberg lettuce with stella bleu cheese crumbles, roma tomatoes, red onions, smoked bacon bits and marinated artichoke hearts	
Caesar Salad.....	7.50
Fresh heart of romaine with our classic caesar dressing, house-made with all the freshest ingredients	
Add marinated anchovie filets \$1.95	
Not So Caesar Salad.....	6.95
Crisp and chilled heart of romaine with basil garlic pesto, fresh-baked croutons and grated parmesan cheese	
The King Louis.....	12.95/15.95
Add either a heaping mound of bay shrimp or succulent crab meat to crisp and chill lettuce mix with louis dressing and garden vegetables	



SANDWICHES

Substitute fries or cole slaw with sweet potato fries \$1.50 or salad \$2.50, Soup \$3.50

Crab Landing Sandwich	14.95
The San Francisco classic! Tender crab meat on grilled San Francisco Sourdough with sharp cheddar cheese. Served with french fries or Napa cabbage cole slaw	
Angus Burger	10.95
½ Lb. Fresh certified angus beef charbroiled on a toasted onion or kaiser roll and accompanied with either french fries or Napa cole slaw	
Chicken Curry Wrap	9.95
Tender, diced roasted chicken in red curry with cucumbers, tomatoes and artisan greens wrapped within a spinach tortilla and served with either Napa cole slaw or french fries	
Ahi Tuna Sandwich	15.95
Fresh Ahi Tuna broiled rare on a toasted ciabatta roll. Served with fries or Napa cole slaw	
Salmon Burger	13.95
Fresh filet of salmon grilled on a toasted ciabatta roll with romaine, roma tomatoes, red onions and house-made tartar sauce. Served with fries or Napa cole slaw	

FROM THE SOUTHERN SEAS

Get \$1.00 Off an El Jimador margarita or Bacardi mojito with your order!

Not Just Nachos	16.95
Freshly cooked tortilla chips with layers of poblano chile con queso, black beans, pico de gallo and smothered with cayenne spiced crab meat and bay shrimp, with sour cream and guacamole	
Titanic Tacos	14.95
Two tacos with fresh rock cod, lightly battered and tossed in our tres colores vegetable mix. Served with spanish rice, black beans and pico de gallo	
Tasty Tostadas	15.95
Red corn tortilla shells with refried black beans, cheddar cheese and napa cabbage mix. Topped with guacamole, sour cream and a side of pico de gallo	
Rico Enchiladas	14.95
Red corn tortillas stuffed with your choice of charbroiled chicken breast or fresh salmon filet in an Anaheim green chile sauce, with spanish rice, black beans, sour cream and guacamole	
Frittata	13.95
Lightly whipped egg mixed with dungeness crab, bay shrimp, pico de gallo and melted pepper jack cheese, over a corn tortilla and black beans. Topped with avocado slices, sour cream and guacamole	

CHOWDERS

New England Clam Chowder	5.95
Tons of clams, potatoes and onions and just a smidgen of smoked bacon...and so creamy Without all the flour of other "would-be" chowders!	
Manhattan Seafood Chowder	5.95
Chunks of salmon, clams and shrimp in a savory tomato broth	
Rhode Island Clam Chowder	5.25
Try this East Coast classic! All the freshest ingredients of our other chowders, except no flour, cream or tomato	



LANDLOCKED

Each entree is accompanied with seasonal vegetables and your choice of rice, roasted rosemary heirloom potatoes or fries. Add black and bleu with crumbled stella bleu cheese, thinly sliced onion strings and drizzled balsamic glaze \$3.95, three jumbo beer-battered prawns for \$4.95 or oscar side 5.95

Boneless 16 oz. Ribeye	24.95
N.Y. Steak, 16 oz.	25.95
Top Sirloin, 8 oz. Baseball Cut	17.95
Flat Iron Steak 10 oz.	18.95
Prime Rib (Fridays And Saturdays after 5 pm) 12 oz. / 16 oz.	20.95/ 25.95
Pork Chop, Bone-in Rib-Cut	15.95
Roasted Rosemary Spiced Boneless Half Chicken	15.95

FROM THE OPEN OCEAN

Seared Ahi Tuna	21.95
Two thickly cut tuna medallions encrusted with sesame seeds, seared in sesame oil over a yin and yang sweet and sour, teriyaki with sticky white rice and seasonal sauteed vegetables	
Oscar Sole	19.95
Filet of Sole stuffed with our crackin crab ball blend, asparagus spears and topped with bearnaise sauce. Served with seasonal vegetables and either sticky white rice or roasted rosemary heirloom potatoes	
Salmon	18.95
Salmon filet braised with honey mustard and baked to tender perfection with a side of rice and seasonal vegetables	
Prawns and Chips	18.95
Anchorsteam beer battered jumbo prawns, fried a crispy, golden-brown with french fries or napa cole slaw	
Fish and Chips	14.95
The freshest rock cod available, beer-battered and fried a beautiful golden brown with french fries or napa cole slaw	
Seafood Platter	22.95
Fried prawns, cod, calamari, sea scallops and crackin crab balls. A taste of everything! With fries or Napa cole slaw	
Seafood and Crab Cioppino	23.95
Hearty cioppino sauce with mussels, clams, rock cod and ½ cracked crab or crab meat	

LAND AND SEA

Seafood Portifino	19.95
Manilla clams, mussels, sea scallops and rock cod with parpadelle pasta in a garlic butter aoili	
Penne Primavera	14.95
All our freshest seasonal vegetables in a sweet tomato marinara with Penne Rigate pasta	
Ravioli	18.95
Ravioli stuffed with crab meat over a layer of sun-dried tomato sauce and sprinkled with bay shrimp	
Crab And Salmon Penne De Gallo	17.95
Sauteed salmon with pico de gallo and a light cream sauce, topped with dungeness crab	
Salmon Radiatore	15.95
Fresh salmon, roasted red pepper, spinach and radiatore pasta in a light garlic cream sauce	
Whiskey Prawns	18.95
Jumbo prawns deglazed with Jack Daniels and a splash of tomato alfredo over campanelle	



FEED THE CHILDREN

All kids items include your choice of a beverage. Substitute steamed vegetables or rice \$1.00. Add a small salad or a cup of soup \$2.50

Macaroni and Cheese.....	6.95
Hamburger with french fries.....	7.95
Chicken Strips with fries.....	6.95
Grilled Cheese with fries.....	6.95
Fish and Chip with french fries.....	7.95

DEAL MAKERS

CHEESECAKES AND CAKES PREPARED LOCALLY BY ELEGANT CHEESECAKES LLC. ©

Citrus Cheesecake On Shortbread Crust.....	8.95
Milk Toffee Swirl Cheesecake On Shortbread Crust.....	8.95
Chocolate Decadence Cake With Chocolate Ganache And Finished With Chocolate Silk Butter Cream.....	7.95
Carrot Cake With White Chocolate Butter Cream Icing.....	7.95
Ice Cream Sundae With Vanilla Bean And Chocolate Syrup.....	6.95
Tiramisu Espresso Soaked Lady Fingers With An Italian Custard.....	6.95

BEVERAGES

Root Beer, Coca Cola, Sprite, Diet Coke, Iced Tea, Lemonade.....	2.25
Apple, Tomato, Orange, Cranberry Juices.....	2.50
Panna Still Water.....	4.25
Pellegrino Sparkling Water.....	4.25
Coffee, Herbal Tea.....	2.50
Espresso.....	3.50
Cappuccino or Café Latte.....	4.25

Parties Of 6 Or More 18% Gratuity