Appetizers
Fried Calamari .......................... 7.95
Fresh Fish Taco .......................... 5.50
Fried Clams ......................... 7.95
Shrimp and Crab Pot Stickers .......................... 7.50
Vegetarian Pot Stickers .......................... 7.50
Seafood Stuffed Mushrooms .......................... 7.50
Shrimp Quassadilla .......................... 7.50
California Crab Cake .................. 7.50
Lobster and Chicken Taquitos Served with guacamole and salsa .... 7.50
Cajun Popcorn Shrimp .......................... 7.95
Spicy Fried Calamari .......................... 8.95
Hawaiian Ahi Poki Traditional or seared .... 9.95
Fresh Ahi Tuna Sashimi .......................... 10.95
Classic Prawn Cocktail .......................... 12.95
Shrimp Scampi With garlic cream sauce .... 10.95
Smoked Salmon Served with sourdough points .......................... 10.95
Fresh Blackened Ahi Sashimi .......................... 12.95
Tuna Tartar Served with crispy wontons .... 12.95
Dungeness Crab Cocktail .......................... 12.95
Mesquite Wood Grilled Anticheke .......................... 7.95
Fresh Oysters each ........................ 7.50
Fresh Oysters Shooter .......................... 1.50
Steamed Clams .......................... 6.95
Steamed Mussels .......................... 6.95
Fried Calamari spicy or traditional .... 4.95
Lobster Chicken Taquitos .......................... 3.95
California Crabcake .......................... 3.95
Chips & Salsa .......................... 2.95
Cajun Popcorn Shrimp .......................... 4.95
Seafood Potstickers .......................... 3.95
Vegetable Potstickers .......................... 3.95
Seafood Stuffed Mushrooms .... 3.95
Shrimp Quassadilla .......................... 3.95
Chicken Quassadilla .......................... 3.95
Fried Clams .......................... 4.95
Ahi Poki traditional or seared .... 5.95
Alaskan King Crab Claws when available .... 6.95

Soups
Creamy Lobster Bisque Topped with a puff pastry .......................... 7.95
Cup of Lobster Bisque .......................... 4.95
Boston Clam Chowder .......................... 5.95
Manhattan Clam Chowder .......................... 5.95

Salads
Our Dressing Choices Are: Honey Mustard, Blue Cheese Raspberry Vinaigrette, Creamy Ranch, Italian, Balsamic Vinaigrette, Thousand Island

Caesar Salad ......................... . sm 4.95 lg 7.95
Apple-pecan Salad With crumbled blue cheese and balsamic vinaigrette. Add chicken .... 5.00
Mixed Seafood Cobb .......................... 16.95
Grilled Chicken Caesar .......................... 13.95
Grilled Shrimp Caesar .......................... 15.95
Spicy Thai Seafood Salad .......................... 15.95
Traditional Seafood Louie With bay shrimp, dungeness crab, or a combination .... 6.95
Seared Ahi Tuna Salad Nicoise Baby spinach, fresh tomatoes, diced potatoes, calamata olives, haricot vert .... 15.95

Warm Scallop Salad Baby frisee, baby spinach, fresh tomatoes, chives, orange segments with an orange shallot vinaigrette .... 15.95
Seafood Caesar Salad Hearts of romaine, large shrimp, dungeness crab & shaved parmesan cheese .... 15.95

Fresh Scallops Please Ask Your Server for Today’s Selection

Fresh Oysters
Hama Hama (8) .................. 10.95
Blue Point (8) .................. 11.95
Kumamoto (8) .................. 12.95
Oysters Rockefeller .............. 12.95

Fried Oysters

House Specialties
Mixed Seafood Grill A combination of shrimp, scallops, fresh fish & vegetables, mesquite wood grilled over sweet potato ... 23.95
Coppig A combination of shrimp, Alaskan King Crab, fresh fish, scallops, clams and mussels served in a spicy tomato sauce fli served with Peruvian and served with toasted garlic bread .... 18.95
Alaskan King Crab Legs Que o, of sweet King Crab from Alaska’s icy shores, steamed and served with hot drawn butter .... 24.95
Oregon Dungeness Crab 2.5 lb. Oregon Dungeness crab steamed and served with hot drawn butter .... 34.95
California Crab Cakes Sautéed crab cakes made of lobster, crab and shrimp served with a mustard aioli sauce .... 18.95
Dry Cajun Jamabilya Shrimp, chicken, and andouille sausage simmered in our spicy Cajun seasonings and served over white rice. Served with cornbread and honey butter .... 19.95
Except As Noted, Entrées Are mesquite wood grilled and served with Your Choice of Two: Our House Sauce, Cilantro, rice Pilaf (with Dried Cranberries And toasted Almonds), Plantano Romano, Clam Chowder, Baked Potato or French Fries. Substitute Our Caesar Salad for a $1.00, candied Apple-pecan Sauce for $2.95, grilled Veggie for a $2.95, Fresh Broccoli for a $1.00, Cup of Lobster Bisque for a $2.50. To Blacken Any Fish Add $2.00.

Traditional Favorites

Shrimp & Scallops Skewer Plump Mexican shrimp & eastern scallops mesquite wood grilled .... 19.95
Fresh Fish Tacos Two fresh fish tacos served with fresh guacamole and salsa .... 15.95
Golden Fried Coconut Shrimp .... 16.95
Golden Fried Fish .... 16.95
Golden Fried Clams .... 15.95
Mixed Fried Golden Fried Seafood Platter Canotterino shrimp, fresh fish, eastern scallops and calamari .... 19.95
Garlic Prawns Our large prawns mesquite wood grilled & brushed with spicy scampi butter .... 21.95
Lobster & Steaks

We serve Only The Fi Nest Century Ed Angus Beef
Live Maine Lobster Steamed and served with hot drawn butter .... 21.95
West Australian Lobster Tail 12 oz. cold water tail, steamed and served with hot drawn butter .... 36.95

West Australian Lobster Tail and Top Sirloin 12 oz. / 8 oz. .... 52.95
Live Maine Lobster and Top Sirloin Two 12 oz. fresh lobster, steamed and served with hot drawn butter and a top sirloin 8 oz. mesquite wood grilled (approximately) .... 49.95
Kansas City Out New York Steak (14 oz) 26.95
Double Chicken Breast. Brushed with teriyaki and topped with grilled pineapple (12 oz) 15.95

Seafood Pastas

All Pasta Entrées Are served with a Freshly Tossed Green Salad or a Cup of Chowder
Shrimp & Scallops Fettuccine Mexican shrimp and bay scallops in our light garlic cream sauce .... 18.95
Grilled Salmon & Ravioli In a lobster cream sauce .... 19.95
Siilian Style Seafood With shrimp, calamari, and fresh mussel in our tomato sauce served grilled on a bed of pasta .... 18.95
Linguine & Fresh Clams In our white wine garlic sauce .... 18.95
Grilled Scallops & Pesto Served with linguine, sundried tomatoes and toasted pine nuts .... 19.95

Sandwiches

Served with French Fries and Coleslaw
Fresh Fish Sandwich .... 10.95
Classic Hamburger one half pound of mesquite grilled certified angus beef served with your choice of cheddar, bleu or pepper jack cheese .... 10.95
Turkey Burger one pound half mesquite grilled served with pepper jack cheese and a cilantro, chipotle pepper and lime aioli .... 9.95
Chicken Sandwich mesquite grilled chicken breast served with pesto, fli roasted red peppers, and melted, fresh mozzarella cheese on our soft potato bun .... 10.95
Blackened Ahi Salad Served rare with our mustard creole sauce .... 12.95
Grilled marinatted Vegetable Sandwich chopped, grilled marinatted vegetables served with pesto and topped with fresh, melted mozzarella cheese on a french roll .... 9.95
Crab Cake Sandwich Served with our Crabmeat mustard sauce on a french roll .... 9.95
Tuna Melt Classic Tuna Melt served with red onion, tomato and cheddar cheese .... 9.95

Selected Bottled Waters

500 ml / 1 Ltr
Fiji Natural Spring Water .... 3.00
Evian French Natural Spring Water 2.5 4.75
Pellegrino Italian Sparkling Water .... 2.50

Lunch Specials

Today’s Featured Wine
A Bottle of Macarmoy Pinot Noir served with The Exclusive Reserve Ort Series Crystal Glassware. Two Glasses Are Yours to Keep! 38

Entrees

Except As Noted, Entrées Are mesquite wood grilled and served with Your Choice of Two: Our Classic House Salad, Coleslaw, Rice Pilaf, Potato Romano, Clam Chowder, Baked Potato or French Fries. Substitute Our Caesar Salad for a $1.00, Candied Apple-pecan Sauce for $2.95, Grilled Veggie for a $2.00. Fresh Broccoli for a $1.00, Cup of Lobster Bisque for a $2.50. To Blacken Any Fish Add $2.00.

British Columbia Salmon grilled and served with whole grain dijon fennel sauce .... 12.95
Pacific C Yellowtail Served with a Thai pineapple salsa .... 12.95
Costa Rican Mahi Mahi Toasted Macadamia nuts, fried Maui onions and our lemon beurre blanc .... 12.95
Pacific C Swordfish Shrimp grilled and served with a white wine sauce .... 14.95
Pacific C Red Snapper. Sautéed and fi nished with a basil lime sauce and toasted pine nuts ... 12.95
Idaho Trout Sautéed with toasted almonds and our lemon caper beurre blanc .... 10.95
Dover Sole Parmesan crusted with our lemon caper beurre blanc .... 12.95
Alaskan Halibut Served with a sundried tomato-scallion sauce and topped with fresh asparagus .... 14.95

Salads

Grilled Shrimp Caesar Salad .... 10.95
Grilled Chicken Caesar Salad .... 9.95
Warm Scallop Salad Baby frisee, baby spinach, fresh tomatoes, chives, orange segments with an orange shallot vinaigrette .... 12.95
Seared Ahi Tuna Salad Nicoise Baby spinach, fresh tomatoes, diced potatoes, calamata olives, haricot vert .... 12.95
Spicy Thai Seafood Salad .... 12.95

Lunch Combos $7.95
(mondays Through Friday Only) Served with Choice of Soup or Caesar Salad. Substitute Our Candied Apple-pecan Salad for Our Classic House Salad $1.95 or Substitute The Soup for Our Lobster Bisque for $2.50.

Half Tuna Salad
Half Tuna Melt
California Crab Cake
Cajun Popcorn Shrimp
Golden Fried Calamari
Cup of Lobster Bisque
Fresh Fish Taco

Pasta $10.95
Shrimp and Scallop Fettuccine Shrimp and bay scallops in a light garlic cream sauce .... 10.95

Siilian Style Seafood Pasta Shrimp, calamari and fresh mussels in a spicy tomato sauce

House Specialties

Mixed Seafood Grill Shrimp, scallops fresh fi sh & vegetables mesquite wood grilled on a skewer .... 12.95
Golden Fried Coconut Shrimp .... 12.95
Golden Fried Fish .... 12.95
Shrimp and Scallop Skewer Plump Mexican shrimp and eastern scallops mesquite wood grilled .... 12.95
Garlic Prawns Plump Mexican shrimp brushed with garlic butter and mesquite wood grilled .... 11.95
**Specialty Cocktails**

- Killer Mai Tai A combination of Cuzan Light Rum, Meyers Dark Rum, pineapple juice, orange juice, and a splash of grenadine, garnished with a sugar cane, fresh pineapple and an orchid. $7.50
- Enterprise Bloody Mary Absolut Peppar Vodka and our house made bloody mary mix, topped with a celery stick, spicy olives and served in a glass dipped in celery salt. Expect this one to be spicy!... 8.50
- Lemonade Cocktail Sauss Mezmerizing, Mango Passion Liqueur and lemonade. Served over ice with a sugar cane... 8.50
- Enterprise Mojito Cuzan Light Rum, fresh squeezed lime juice, crushed fresh mint and soda water served over ice and garnished with a sugar cane, lime wedge and a fresh mint sprig... 7.50
- Enterprise Hawaiian Punch Sky Vodka, Crown Royal, Amaretto Disaronno, Southern Comfort, a splash of cranberry and pineapple juice, topped with sprite and garnished with fresh orange and pineapple slices... 8.50

**Specialty Martinis**

- Key Lime Martini Cuzan Vanilla, fresh pineapple and lime juice and a 1/2 oz of Meukow Cognac... 8.00
- Pomegranate Martini Sky Vodka and fresh pomegranate juice garnished with fresh pomegranate... 8.00
- Passion Fruit Mojito Cuzan Rum, fresh crushed mint and passion fruit... 8.00
- Chocolate Martini Made with Effen Black Cherry Vodka... 8.00
- Key Lime Martini Cuzan Vanilla, fresh pineapple and lime juice and a 1/2 oz of Meukow Cognac... 9.50
- Chocolate Martini Made with Effen Black Cherry Vodka... 9.00
- Maitini Malibu Mango and Coconut Rums, fresh pineapple and orange juice, splash of lime, grenadine and a Meyer's fit... 8.00
- Raspberry Cafe Latte... 3.25

**Coffee Drinks**

- Cocoa Latte... 3.00
- Mudd Pie Mocha Ice Cream, Ore cookie crust and whipped cream... 3.50
- Authentic Key Lime Pie With Graham cracker crust... 3.25
- Selection of Ice Cream and Sorbets... 3.25

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**MenuPages Prime Advertising**

For more info: www.menupages.com

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**Dinner Specials**

**Appetizers $7.95**

- Spicy Tuna Tartare... 12.95
- Mesquite Wood Grilled Artichoke... 18.95
- Creamy Lobster Bisque... 11.95

**Tonight's Featured Wine**

*A Bottle of Macmurray Pinot Noir served with The Exclusive Redell o*”red* Series Crystal Glasses. Two Glasses Are Yours to Keep!... 38

**Lemonade**

*A combo of shrimp, Alaskan King Crab, fresh fish, sh, scallops, clams and mussels in a spicy tomato sauce flour avored with Pernod and served with garlic toast... 14.95

**Specialty Martinis**

- Lychee Martini Sky Vodka with fresh lychee juice, shaken and garnished with whole lychee... 8.00
- Killer Mai Tai A combination of Cuzan Light Rum, Meyers Dark Rum, pineapple juice, orange juice, and a splash of grenadine, garnished with a sugar cane, fresh pineapple and an orchid. $7.50
- Enterprise Bloody Mary Absolut Peppar Vodka and our house made bloody mary mix, topped with a celery stick, spicy olives and served in a glass dipped in celery salt. Expect this one to be spicy!... 8.50
- Lemonade Cocktail Sauss Mezmerizing, Mango Passion Liqueur and lemonade. Served over ice with a sugar cane... 8.50

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- Lemonade Cocktail Sauss Mezmerizing, Mango Passion Liqueur and lemonade. Served over ice with a sugar cane... 8.50

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**Entrees**

- Except As Noted, Entrees Are Mesquite Wood Grilled Artichoke and served with Your Choice of Two: Our Classic House Salad, Cole Slaw, Rice Pilaf, Potato Romano, Clam Chowder, Baked Potato or French Fries. Substitute Our Caesar Salad for a $1.00. Can- did Apple-pecan Salad for $2.95. Grilled Veggie for a $1.00. Fresh Broccoli for a $1.00. Cup of Lobster Bisque for a $2.50. Black Eyed Pea Shrimp Add $2.00.
- British Columbia Salmon Grilled and served with whole grain djon fennel sauce... 21.95
- Pacifici Yelpout Served with a Thai pineapple salsa... 18.95
- Pacifici Swordfish Mesquite grilled and served with lobster butter... 23.95
- Parmesan Crusted Dover Sole Finished with lemon caper beurre blanc... 18.95
- White Sea Bass Coconut crusted with mango and avocado salsa... 21.95
- Ahi Tuna Seared and served with wild mushroom shariat vinaigrette... 23.95
- Louisiana Catfish Cajun blackened and served over a bed of f re roasted corn relish... 18.95
- Pacifici C Red Snapper Sauted and fl nished with a basil lime sauce and toasted pineapple... 18.95
- Idaho Rainbow Trout Sauted with lemons, almonds and lemon caper beurre blanc... 17.95
- Costa Rican Mahi Mahi Sauted and served with toasted macadamia nuts, griddled Maui onions and our lemon beurre blanc... 21.95
- Alaskan Halibut Served with a sundried toma-toscallion sauce and topped with fresh asparagus... 23.95

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**Spicy Tuna Tartare**

- Spicy Tuna Tartare... 12.95
- Mesquite Wood Grilled Artichoke... 18.95
- Creamy Lobster Bisque... 11.95

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**Lemonade**

*A combo of shrimp, Alaskan King Crab, fresh fish, sh, scallops, clams and mussels in a spicy tomato sauce flour avored with Pernod and served with garlic toast... 14.95

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- Lemonade Cocktail Sauss Mezmerizing, Mango Passion Liqueur and lemonade. Served over ice with a sugar cane... 8.50

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**Starter**

- Raspberry Cafe Latte... 3.25

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**Specialty Coffee Drinks $6.75**

- Cafe Enterprise Tia Maria, Grand Marnier and co- fee, topped with whipped cream.
- Cafe Joy Frangelico, Malibu Rum, Bailey's Irish Cream and hot coffee, topped with whipped cream.
- Cappuccino Disaronno A foamy cappuccino over Amaretto Disaronno.
- Cozy Coffee Kahlua, Baileys Irish Cream and hot coffee, topped with whipped cream.
- Hazelnut Coffee 8 & B Frangelico Hazelnut Liqueur with coffee and whipped cream.
- Irish Coffee 2 tsp. raw sugar, Jameson's Irish Whiskey and coffee, topped with whipped cream.
- Koji Coffee Brandy, Kahlua and hot coffee, f inished with whipped cream.
- King Coffee Chambord, Kahlua, hot coffee and whipped cream.
- Mexican Coffee Tequila and Kahlua combined with hot coffee and topped with whipped cream.
- Psycho Joe Kahlua, Baileys, Peppermint Schnapps and hot coffee, topped with whipped cream.

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**Ports**

- Cockburn's 10 Yr. Tawny... 8.00
- Graham's 6 Grapes... 6.75
- Graham's 20 Yr.... 15.00
- Graham's 30 Yr.... 118.00
- Graham's 40 Yr.... 20.00
- Sandeman Tawny Port... 7.50
- Warres '1987 Colheita Porto... 8.50
- Warres "otima" 10 Yr. Tawny Porto... 12.00

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**Cognacs**

- Courvoisier Vs.... 8.50
- Courvoisier V.o.p...... 9.25
- Hennessey... 9.50
- Hennessey V.o.p...... 10.00
- Martell Vs.... 8.75
- Martell V.o.p...... 9.50
- Martell Cordon Bleu.... 19.00
- Pierre Ferrand "ambre".... 15.00
- Pierre Ferrand "selector Des Anges".... 18.00
- Remy Martin V.o.p...... 9.50
- Remy Martin Xo.... 21.00

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**Fresh House-Made Desserts $6.95**

- Strawberry Desserts Fresh strawberries dipped in batter, fl ash fried & rolled in cinnamon & sugar.
- Triple Layer Chocolate Cake Served over cream anglaise.
- Carrot Cake Cream cheese frosting.
- Hot Cherry Crisp Served with vanilla bean ice cream.
- Hot Apple Crisp Served with vanilla bean ice cream.
- Caramel Brûlée.... 7.95
- Chocolate Chip Cheesecake With Oreo cookie crust.
- White Chocolate Macadamia Nut Cheesecake With graham cracker crust.
- Mudd Pie Mocha ice cream, Oreo cookie crust and whipped cream.
- Authentic Key Lime Pie With graham cracker crust.