

San Diego Bayfront
*We take pride in offering responsibly wild-caught and farmed seafood.
We believe in a ‘boots on the ground’ approach,
visiting the fisheries we purchase from and understanding their
processes inside and out before serving their catch in our restaurants.*
A 4% surcharge will be added to all guest checks.
This fee will help cover increased costs; it is not a gratuity.

Seasonal Features	
PERUVIAN SCALLOPS ON THE HALF SHELL (6)*,	20.95
miso dressing, avocado puree, cucumber, masago, micro cilantro	
GRILLED WILD EASTERN SCALLOPS,	35.50
pea & mushroom risotto, carrot puree, charred broccolini	
CHURRO CHEESECAKE,	10.50
puff pastry, dulce de leche drizzle	

Fish & Chips	
<i>beer battered with Stone Brewing blone ale; served with french fries & coleslaw</i>	
 ATLANTIC COD	23.95
PACIFIC PRAWNS	24.25
COMBO	24.25

Specialties	
DUNGENESS CRAB CIOPPINO	33.25
assorted seafood, house marinara, romano cheese, linguine	
AHI POKE BOWL*	23.25
marinated yellowfin tuna, edamame, sushi rice, spicy mayo	
GRILLED WILD EASTERN SCALLOPS	35.50
pea & mushroom risotto, carrot puree, charred broccolini	
GRILLED SALMON with PINK PEPPERCORN SAUCE	32.95
yukon gold potatoes, grilled asparagus, peperonata	
FISH & SHRIMP YELLOW CURRY	22.75
stir-fry vegetables, jasmine rice, coconut curry, cilantro make it vegan with extra veggies. . .19.25	
PANKO CRUSTED CALAMARI STEAK	24.75
blistered asian green beans, fishwife rice	
GARLIC PRAWN LINGUINE	28.25
five sautéed prawns, garlic butter, linguine	
NEW YORK STEAK (12 oz)	34.50
rosemary chimichurri, roasted asparagus, potatoes add 4 grilled prawns \$14.50 add lobster tail \$60.50	

Hot Fresh Catch	
<i>choice of two sides: au gratin potatoes, coleslaw, charred broccolini, blistered asian green beans, french fries or fishwife rice Make your fish Cajun-style +1.95</i>	
FRESH WILD PACIFIC SWORDFISH	33.50
FRESH WILD PACIFIC YELLOWFIN TUNA (AHI)*	39.75
FRESH WILD PACIFIC NORTHWEST ROCKFISH	25.50
FRESH WILD CALIFORNIA HALIBUT	36.50
FRESH WILD PACIFIC SEABASS	35.95
FRESH HIDDENFJORD FAROE ISLANDS SALMON	30.25
FRESH FARMED IDAHO RAINBOW TROUT	27.75
FRESH EASTERN SEA SCALLOPS	35.75
FRESH WILD PACIFIC MAHI MAHI	31.50

ALL SIDES ALSO AVAILABLE A LA CARTE
individual portion 4.00 ~ shared portion 7.95

Lobster & Crab	
HONDURAN LOBSTER TAIL (10-12 oz)	62.50
WILD BERING SEA KING CRAB LEGS (1 lb)	82.00

Scratch Dessert	
HAZELNUT CHOCOLATE MOUSSE	callebaut dark chocolate, whip
CHURRO CHEESECAKE	puff pastry, dulce de leche drizzle
KEY LIME PIE	graham cracker crust
SNICKERDOODLE A LA MODE	caramel, chocolate sauce vanilla ice cream
CRÈME BRULEE	vanilla bean custard, caramelized sugar crust
SANDEMAN RUBY PORT	perfect with or without dessert

Bread & Chowder	
CHEESY GARLIC BREAD	10.25 with crab 19.75
NEW ENGLAND CLAM CHOWDER (WHITE)	cup 9.50, bowl 11.50
MANHATTAN CLAM CHOWDER (RED)	cup 9.50, bowl 11.50

Chilled Seafood	
CHILLED SEAFOOD PLATTER*	100.00
honduran lobster tail (1), shucked-to-order oysters (6), prawn cocktail (6), black mussels (10), littleneck clams (6), mignonette sauce, cocktail sauce, grated horseradish, butter, lemon— you deserve it! <i>(go halvesies for 60.00)</i>	
FRESHLY SHUCKED OYSTERS* cocktail sauce, fresh-grated horseradish*	
FANNY BAY (6), Baynes Sound—Vancouver Island, BC	19.95
JAMES RIVER (6), Lower James River—Chesapeake Bay, VA	19.95
COMBO (3 of each)	19.95
PRAWN COCKTAIL (5) poached with white wine, lemon, herbs	19.50
PERUVIAN SCALLOPS ON THE HALF SHELL (6)*	20.95
miso dressing, avocado puree, cucumber, masago, micro cilantro	
AHI TUNA SASHIMI or ICHIBAN*	19.25
seaweed salad, pickled ginger, wasabi	
AHI POKE*	19.95
ginger, soy, green onion, sesame, chili, wonton chips	
PERUVIAN STYLE SHRIMP CEVICHE*	16.25
lime, leche de tigre, peppers, jalapeno, cilantro, tortilla chips	

Hot Appetizers	
CRISPY OCTOPUS	18.50
creamer potato, corn puree, chorizo, chimichurri, arugula	
BAKED OYSTERS ROCKEFELLER (4)	18.25
creamy spinach, romano cheese	
SALT & PEPPER CALAMARI	sweet chili & shot sauce 17.75
CRAB SPINACH ARTICHOKE DIP	spiced pita chips 18.50
STEAMED SHELLFISH	white wine, butter, fresh garlic, red chili flakes
LITTFNECK CLAMS	19.50 ~ BLACK MUSSELS 18.75
FISH MARKET CRAB CAKES (2)	house cajun remoulade 18.95

Salads	
TRADITIONAL CAESAR SALAD	12.25
romaine, romano cheese, house garlic sourdough croutons	
THE COBB	14.75
bacon, egg, avocado, blue cheese, white balsamic vinaigrette	
GREEK SALAD	10.95
kalamata olive, feta, pepperoncini, tomato, red onion, red wine vinaigrette	
THE WEDGE 2.0	15.25
tomato, crispy shallots, bacon, blue cheese crumbles & dressing	
<i>add a protein to your salad:</i>	
grilled prawns 14.50 grilled salmon 16.95 bay shrimp 13.95	
chilled crab meat 13.75 grilled chicken 14.50 half avocado 3	
LOUIE SALAD	
bay shrimp, snow crab, louie dressing, egg, cucumber, tomatoes	25.25

Sandwiches	
<i>served with house rosemary sea salt potato chips unless noted</i>	
CRISPY FISH TACOS	18.50
guajillo salsa, pico, queso fresco, lime slaw, jalapeno crema, side pinto beans	
BACON CHEESEBURGER	20.25
lettuce, tomato, onion, mayo, brioche bun, served with french fries	
GRILLED FRESH MAHI SANDWICH	17.95
teriyaki, pickled ginger, wasabi mayo, cilantro slaw, brioche bun	
SHRIMP SALAD SANDWICH	18.95
tiger shrimp, avocado, lemon, dill, texas toast	
ALBACORE TUNA MELT	15.95
hook & line caught, toasted nine grain wheat, melty gruyere cheese	