

Del Mar-Solana Beach

We take pride in offering responsibly wild-caught and farmed seafood. We believe in a "boots on the ground" approach by visiting the fisheries we purchase from - understanding their processes inside and out before serving their catch in our restaurant.

Bread & Chowder

- CHEESY GARLIC BREAD 11.5, with crab 21.5
NEW ENGLAND CLAM CHOWDER (WHITE) cup 9.5
MANHATTAN CLAM CHOWDER (RED) bowl 11.5

Chilled Seafood

FRESH SHUCKED OYSTERS*

cocktail sauce, grated horseradish, mignonette

- SWEET PETITE (6), Prince Edward Island, CA 21
LAGUNA BAY (6), Bahia De San Quintin , MX 20
PARADISE COVE (6), Courtenay, BC 20
COMBINATION (2 of each) 21

PERUVIAN SCALLOPS ON THE HALF SHELL (6)* 21
miso dressing, avocado puree, cucumber

CHILLED SEAFOOD PLATTER* 55

oysters (6), prawn cocktail (4), black mussels (8), littleneck clams (6), mignonette, cocktail, horseradish, mustard, lemon

PRAWN COCKTAIL (5) 19.5

poached in white wine, lemon, herbs, roe, micro cilantro

SMOKED SALMON 17

capers, red onion, garlic crostini, marinated brie

AHI TUNA SASHIMI or ICHIBAN* 19

seaweed salad, pickled ginger, wasabi

AHI POKE* 20 - add 1/4 avocado +2

ginger, soy, green onion, sesame, chili, wonton chips;

PERUVIAN STYLE SHRIMP CEVICHE* 16

lime, leche de tigre, bell peppers, tomato, jalapeno, chips

Hot Appetizers

CRISPY OCTOPUS 18.5

creamer potato, corn puree, chorizo, chimichurri, arugula

BAKED OYSTERS ROCKEFELLER (4) 19

creamy spinach, artichoke hearts, romano cheese

SALT & PEPPER CALAMARI 18

sweet chili & shot sauce

CRAB SPINACH ARTICHOKE DIP 19

tortilla chips

MARYLAND STYLE CRAB CAKES (2) 19

house cajun remoulade, arugula

STEAMED SHELLFISH wine, garlic, red chili

LITTLENECK CLAMS 21

BLACK MUSSELS 19

COMBO CLAMS & MUSSELS 20

Salad

TRADITIONAL CAESAR SALAD 12

romaine, pecorino romano, house sourdough garlic croutons

THE COBB 14.5

bacon, egg, avocado, blue cheese, white balsamic vinaigrette

GREEK SALAD 12

kalamata olive, feta, pepperoncini, tomato, red onion, red wine vinaigrette

THE WEDGE 15

grape tomato, crispy shallots, bacon, crumbled blue cheese

add protein: grilled salmon +17 crabmeat +17

grilled prawns +13.5 bay shrimp +14 grilled chicken +13.5

smoked salmon +15 half avocado +3

LOUIE SALAD 25

bay shrimp, crab, louie dressing, egg, cucumber, red onions, tomatoes

ALL SIDES ALSO AVAILABLE A LA CARTE

individual portion 4 ~ shared portion 8

Summer Tuna Takeover

SPICY TUNA TOSTADAS (3)* 15

spicy tuna, avocado puree, nori strips, toasted sesame seeds

TOGARASHI TUNA CRUNCH SALAD* 25

seared spiced tuna, baby greens, jicama, edamame, carrot, scallions, daikon sprouts, almonds, sesame ginger dressing

TEMPURA TUNA TATAKI* 35

white rice, sunomono salad, daikon sprouts, wasabi lime soy butter

MANGO PANNA COTTA 12

cream, vanilla, mango coulis, mint

Seasonal Feature

GRILLED MEXICAN HUACHINANGO "VERACRUZ" 29.5

Black beans, Jasmine rice



Specialties

FISH & CHIPS 25

beer battered with Stone Brewing blonde; french fries & coleslaw
your choice of: cod, pacific prawns, or a combo of cod & prawns

DUNGENESS CRAB CIOPPINO assorted seafood, marinara, parm, linguine 38

AHI TUNA POKE BOWL* 23 OR TERIYAKI SALMON BOWL 25

cucumber, ginger, avocado, edamame, sushi rice

FISH & SHRIMP YELLOW CURRY stir-fry veggies, jasmine rice, coconut curry, cilantro 23.5
make it vegan with extra veggies 19.5

SMOKED SALMON LINGUINE salmon, asparagus, cremini, cream, parm, brie 29

PANKO CRUSTED CALAMARI STEAK blistered asian green beans, fishwife rice 24.5

NEW YORK STEAK (12 oz) rosemary chimichurri, roasted asparagus, herbed potatoes 37
add 4 grilled prawns... +13.5 add lobster tail... +60.5

GARLIC PRAWN LINGUINE five sautéed prawns, garlic butter, white wine, lemon 29

PARMESAN CRUSTED ALASKAN SANDABS lemon butter sauce, fried capers 29

Hot Fresh Catch

WILD PACIFIC BROADBILL SWORDFISH 34

WILD ALASKAN HALIBUT 39

WILD MEXICAN BAQUETTA BASS 37

WILD MEXICAN HUACHINANGO (True Snapper) 26.5

WILD PACIFIC NORTHWEST ROCKFISH 27

FARM RAISED FAROE ISLAND "HIDDEN FJORD" SALMON 31

WILD FIJIAN YELLOWFIN TUNA (Ahi) 37

WILD NEW BEDFORD SEA SCALLOPS 37.5

choice of two sides:

charred broccolini, au gratin potatoes, coleslaw, french fries, roasted yukon golds, blistered asian-style green beans, fishwife rice, herbed chips, grilled asparagus (+2)

make your fish Cajun-style or Blackened +2

Lobster & Crab

WILD HONDURAN LOBSTER TAIL (grilled, 10-12 oz) 61

WILD NORWEGIAN KING CRAB LEGS (steamed, 1 lb) 82

Sandwiches

CRISPY FISH TACOS guajillo salsa, pico, queso fresco, crema, slaw, black beans 19

GRILLED AHI SANDWICH teriyaki, ginger, wasabi mayo, cilantro slaw, brioche, chips 20

MARKET CHEESEBURGER lettuce, tomato, onion, cheddar, brioche bun, french fries 22

ALBACORE TUNA MELT pole caught, toasted wheat, melty gruyere cheese, chips 17

Scratch Dessert all 12

HAZELNUT CHOCOLATE MOUSSE callebaut dark chocolate, whip

KEY LIME PIE graham cracker crust, whip

SNICKERDOODLE A LA MODE caramel, chocolate, vanilla ice cream

CRÈME BRULEE vanilla bean custard, caramelized sugar crust