

# SEAFOOD ENTREES

add a salad or a bowl of clam chowder, add a cup of chowder

## Salmon Fish and Chips

**Steamed Clams**  
fresh clams steamed in a hearty fish stock with garlic red peppers, white wine & butter

**Fish and Chips**

**Fried Prawns**

**Fried Oysters**

**Steamed Mussels**  
fresh mussels steamed in a hearty fish stock with, garlic red peppers, white wine & butter

**Fried Combination**

prawns, scallops, fish & oysters

**Calamari Steak**  
lightly breaded and grilled rice and vegetables

**Prawn Saute**  
sauteed with garlic, shallots white wine and lemon butter sauce rice and vegetables

Served with Fries & Coleslaw

**Fisherman's Stew**

local fish, mussels, prawns clams, bay shrimp, scallops celery, carrots, leeks, mushrooms in our tomato seafood broth with garlic bread

**Petrale Sole Dore'**  
dipped in egg and sauteed served with creamy lemon butter or lemon caper sauce rice and vegetables

**Seafood Saute**  
prawns and scallops sauteed with garlic, shallots, white wine and lemon butter sauce rice and vegetables

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## LAND

**Ribeye Steak**  
14oz angus , fried onions shallot & garlic compound butter mashed potato and fresh vegetables

**Chili Lime Brick Chicken**  
cheese stuffed & grilled spicy pasilla pepper chipotle mashed potatoes guacomole, pico de gallo

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## PASTA

**Clam Linguini**  
served with choice of garlic cream sauce, marinara or tomatoes, garlic, and white wine

**Seafood Pasta**  
clams, mussels, fish and shrimp over linguini, choice of marinara or garlic cream sauce

**Pasta Primavera \$18.95**

fresh sauteed vegetables tossed with linguini, served with marinara or garlic cream sauce add your choice of house smoked salmon, bay shrimp or grilled chicken

Split Plate Fee \$5.00 ♦ MasterCard, Visa, and Discover Accepted

Consuming raw or undercooked food may increase your risk of food borne illness

# WINE LIST

	GLASS	BOTTLE
<b>CHARDONNAY</b>		
Salmon Creek, <i>California</i>	7.50	29.00
Edna Valley, <i>Central Coast</i>		34.00
Martin Ray, <i>Sonoma County</i>	9.50	37.00
Sonoma Cutrer, <i>Russian River Valley</i>		49.00
<b>SAUVIGNON BLANC</b>		
Dry Creek Vineyard, <i>Dry Creek Valley</i>		37.00
Barlow, <i>Napa Valley</i>		39.00
Sonoma Coast Vineyards, <i>Sonoma Coast</i>	10.25	40.00
Balverne, <i>Russian River Valley</i>		40.00
Kokomo, Timber Crest Vineyard, <i>Dry Creek Valley</i>		42.00
Matanzas Creek, <i>Sonoma County</i>		44.00
<b>OTHER WHITES</b>		
Balletto, Pinot Gris, <i>Russian River Valley</i>	8.50	33.00
Angeline Rose of California Pinot Noir, <i>Sonoma County</i>	9.00	35.00
Navarro, Edelzwicker, <i>Anderson Valley</i>		38.00
Barlow, <i>Rose, Calistoga, Napa Valley</i>		39.00
Freemark Abbey, <i>Viognier, Napa Valley</i>		48.00
<b>CABERNET SAUVIGNON</b>		
Simi, <i>Cabernet Sauvignon, Alexander Valley</i>	12.50	49.00
<b>MERLOT</b>		
Salmon Creek, <i>California</i>	8.50	33.00
<b>PINOT NOIR</b>		
Schug, <i>Sonoma Coast</i>	12.00	47.00
Balletto, <i>Russian River Valley</i>		48.00
Hartford Court, <i>Russian River Valley</i>		60.00
<b>ZINFANDEL</b>		
Preston, <i>Dry Creek</i>		44.00
St. Francis, Zinfandel, <i>"Old Vines," Sonoma County</i>	12.00	47.00
A. Rafanelli, <i>Dry Creek Valley, Sonoma County</i>		62.00
<b>OTHER REDS</b>		
Dry Creek Vineyard, <i>"The Mariner," Meritage, Alexander Valley</i>		60.00
<b>Champagne</b>		
Korbel, Brut, <i>California</i>	Split - 10.00	
Korbel, Brut Rose, <i>California</i>		39.00

Corkage \$10.00. Per 750 ml. bottle