

Starters

Crab Cakes *(Snow Crab)*

served with habanero butter cream 10.95

Golden Fried Prawns

served with caribbean tartar sauce 10.50

Green Lip Mussels

steamed in white wine, cream, garlic and salsa fresca 11.50

Golden-Fried Calamari

served with Caribbean tartar sauce 9.95

Crab Tostaditas

snow crab mix, over crispy corn tortillas with cashew pesto sauce topped with Caribbean salad 10.95

Golden Fried Oysters

served with Caribbean tartar sauce 10.95

Cheese Flautas

crispy corn tortilla flutes filled with cheese, served with salsa brava and fresca, black beans with creme fraiche 7.95

Soup & Salad

Small Dinner Salad 5.25

Small Chilled Shrimp Salad 9.95

New England Clam Chowder

home maded with cream, potatoes, onions and clams
cup 5.25 • bowl 6.95

Soup of the day: cup 5.95 • bowl 7.95

Monday-Bayou Gumbo

Tuesday Manhattan Clam Chorizo Chowder

Wednesday-Lobster Bisque

Thursday-Seafood Gumbo

Cioppino

(served Friday & Saturday)

a fish stew maded with mussels, baby octopus, shrimp, scallops, baby clams, calamari and fresh fish

cup 9.50 • bowl 13.95

OUR SOUPS ARE ALL HOUSEMADE AND ARE SOLD BY THE QUART "TO GO", DAILY

Fried Entrees

hand-dipped in a breading and golden fried. served with rice, black beans, creme fraiche chilled broccoli, salsa fresca and tartar sauce

Tilapia

mild and slightly sweet taste
fresh water fish 14.50

Oysters 15.95

Prawns 15.95

Calamari 14.95

Catfish

fresh water fish slightly sweet 13.95

Sandwiches

served with fries or green salad
choice of fried or Cajun grilled

Grilled Salmon

King Salmon 16.95

Crab Burger

snow crab cake, tartar sauce, onion and tomato 13.95

Grilled Chicken Breast

marinated with our home made spices. served with tartar sauce, onion and tomato 12.95

Fisherman's Bowls

rice, black beans, Caribbean cabbage drizzled with a ginger sesame vinaigrette. garnished with fresh vegetable, fresh salsas and golden fried flour tortilla

Ensenada

golden fried tilapia, prawns, oyster, calamari 18.95

Mazatlan

large shrimp brushed with fresh lime juice 17.95

Baja

shrimp, scallops, snow crab sauteed in lobster sauce 19.95

Fish & Chips

crispy on the outside, hand-dipped in a breading and golden fried. served with our house made tartar sauce

Super Combo:

Squid Fish Prawn & Chips 16.95

Squid Fish & Chips 14.95

Prawns & Chips 13.95

Catfish & Chips 11.95

Squid & Chips 12.50

Fish & Chips (Tilapia) 11.50

Sea Garden Salad

fresh vegetables on mixed greens. served with salsa brava
honey mustard vinaigrette and creamy bleu cheese 11

Additions:

Grilled Salmon

King Salmon 8

Sole

mild, moist delicate texture. served grilled 4

Tilapia

mild, sweet taste fresh water fish. served grilled 4

Prawns

lightly brushed with butter then grilled 5

Calamari

served golden fried 4

Chicken Breast

grilled, marinated in a light spicy sauce 3

Tostada Salads

crispy corn tortilla with green cashew sauce, served on a bed of
black beans, mushroom rice & greens. garnished with salsa fresca,
salsa brava, avocado salsa, sprinkled with cheese.

Tilapia

mild and slightly sweet taste fresh water fish. served grilled 14.95

Salmon

King Salmon served grilled 18.95

Sand Dabs

nutty and moist. served grilled 15.95

Rock Cod

mild, firm white fish. served grilled with Cajun spices 14.95

Chicken Breast

marinated in a light spicy sauce then grilled 14.95

Pastas (fresh local fettuccine)

Alfredo

sauteed with garlic, shallots, butter and cream in a shellfish
based veloute, parmesan cheese 12

Roasted Tomato Marinara

roasted tomatoes, garlic, basil, parmesan cheese 13

Primavera

sauteed tomatoes, broccoli, bell pepper, onions, carrots,
jicama, garlic, salsa fresca and parmesan cheese 14

Additions:

Combo: Shrimp, Scallops, Snow Crab 8

Shrimp 4

Snow Crab 5

Tilapia 4

King Salmon 8

Chicken 3

Cajun Calamari 4

Portofino

marinara made with mussels, baby octopus, shrimp,
scallops, baby clams, calamari, fresh fish, finished
with Parmesan cheese 16.95

Classics

served with mushroom rice, black beans with creme fraiche
chilled fresh vegetable with honey mustard vinaigrette

Barramundi Celestun

A favorite sustainable catch!. Firm flavorful white meat fillet,
with achiote paste then grilled. served on a crispy corn tortilla.
topped with ginger cilantro aioli 17.95

Tilapia Cancun

fresh water fish, spiced with achiote then grilled. served on a
cilantro cashew pesto, topped with salsa brava 16.95

Prawns Venito

sauteed with garlic, shallots, butter and white wine, finished
with fresh cream, salsa fresca and parsley 18.95

Calamari Steak, Abalone style

lightly floured and egg-battered, sauteed with shallots,
garlic, wine, cream, lemon juice, tomatoes and parsley 18.95

Sole Dore

lightly floured and egg-battered, sauteed with shallots,
garlic, white wine, lemon juice and parsley 17.95

Tilapia Lafayette

fresh water fish, blackened with cajun spices,
topped with salsa brava 16.50

House Specialties

King Salmon

fresh grilled filet topped with Habanero butter sauce.
served with sauteed spinach, tomatoes, over a bed of rice 19.95

Combo Wrap

served with a small salad, sauteed scallops,
shrimp and snow crab in lobster sauce,
rice, beans, wrapped in a flour tortilla 16.95

Vegetarian

Vegetarian Bowl

served in a bowl of rice, black beans, caribbean cabbage
drizzled with ginger sesame vinaigrette garnished with fresh
grilled vegetables 14.95

Hot & Cold Salad

fresh chilled vegetables and mixed greens. topped with sauteed
bell peppers, broccoli, onions and salsa fresca 13.95

Gluten Free

Prawns Belize

large prawns sauteed with red onions, tomatoes, jicama, fresh
serrano chiles, lime juice and white wine 16.95

Spaghetti Rice Pasta with Tilapia

with our roasted tomato marinara sauce,
topped with grilled tilapia 14.95

Child's Plate

(12 and under only)

Fettuccine

buttered noodles served with fresh vegetable 7.95
(add Alfredo sauce 2.75)

the following are served with fries,
black beans and fresh vegetable

- Golden Fried Tilapia 7.00
- Golden Fried Sole 7.95
- Golden Fried Chicken Tenders 6.95
- Golden Fried Calamari 8.95

Side Orders

- Garlic Bread - Small (two) 1.75
- Medium (four) 3.25
- Large (six) 4.95
- Fresh Vegetable 4.25
- Black Beans 3.25
- Rice 3.50
- Salsa Brava 3.50
- Salsa Fresca 3.95
- French Fries 4.25

Desserts

all of our desserts are made on premise

Key Lime Pie

home made with fresh key lime juice, graham's cracker crust,
lime zest. topped with fresh whipped cream 5.95

- Fresh Carrot Cake 4.50
- Mango Cheesecake 6.95
- Chocolate Truffle Torte 5.95
- Pecan Caramel Brownie 4.00
(add vanilla ice cream 1.95)
- Chocolate Volcano Lava Cake 6.95
(add vanilla ice cream 1.95)
- Tres Leches or Coconut Flan 4.75

Beverages

- Strawberry Lemonade 3.00
- Ice Tea, Raspberry Tea 2.95
- Soft Drinks (one refill) 2.50
- Coffee 2.95
- Milk (low fat) 2.95
- Bottled Water 1.95
- Fruit Juice 3.50
- Hot Tea 2.95
- Locally Brewed "Sparky's Root Beer" 3.50

Coffees

- Latte 3.75
- Espresso 3.25
- Cappuccino 3.50
- Mocha 3.95

Beer • Wine • Drink Specials Available
(ask your server)

*To conserve our natural resources, water is served only on request.
Menu additions and substitutions are charged at market price.
We accept Visa, Master Card, American Express and Discover. No Checks please.
Not responsible for lost or stolen articles. Prices subject to change.
Menu Design by www.montereyphoto.net*