

SOUPS AND SALADS

	8oz.	16oz.	32oz.
Clam Chowder	3.25	5.95	10.95
Cioppino	4.50	7.95	14.95
Green Salad		Small 4.95	Large 5.95

SEAFOOD COCKTAILS AND OYSTERS

Poke (Seasonal) <i>Sashimi Quality Tuna, Avocado, Green Onions, Sesame Seeds & Soy Sauce</i>			Market
Ceviche			6.95-7.95
Dungeness Crab			12.95
Medium Shrimp			8.95
Bay Shrimp			5.95
Medium Combo <i>Dungeness Crab & Medium Shrimp</i>			11.95
Combo <i>Dungeness Crab & Bay Shrimp</i>			10.95
Oyster Shot / 6 Oysters on the Half Shell			2.00 / 11.95
Sashimi Plate			12.95 - 15.95

FRESH SEAFOOD SANDWICHES AND SALADS

Sandwiches-served on Sourdough with Lettuce, Tomato, Green Onion
Salads-Spring Mix, Romaine, Red & White Cabbage, Tomatoes, Green & Red Onions, Lemon
Your Choice of Homemade Dressings: 10,000 Isle, Italian or Bleu Cheese; with Ripe Avocado add \$1.00

	Sandwich	Salad
El Pescador <i>Dungeness Crab, Medium Shrimp, Bay Shrimp, Smoked Salmon</i>	13.95	18.95
Dungeness Crab	14.95	16.95
Medium Shrimp	11.95	13.95
Bay Shrimp	8.95	11.95
Combo <i>Dungeness Crab, Bay Shrimp</i>	12.95	14.95
Medium Combo <i>Dungeness Crab, Medium Shrimp</i>	13.95	15.95
Smoked Salmon	11.95	14.95

FRESH CHARGRILLED "BURROS"

Seafood Burrito-served on a Flour Tortilla with Yogurt Sauce, Spinach, Black Beans, Grilled Red Onion & Grilled Jalapeño. Served with Tortilla Chips.

Local Yellowtail & Squid	12.95
Local Seabass	13.95
Mexican White Shrimp <i>Cabbage in Place of Spinach in this Burro</i> <i>Check Menu Board for "Burro of the Day"</i>	13.95

SIDES

Steamed White or Brown Rice	1.95
Grilled Seasonal Vegetables	4.95
Black Beans	1.95
Cabbage Salad	2.95
Tortilla Chips	1.50

FRESH CHAR-GRILLED SEAFOOD

Seafood Sandwiches-served on a Toasted Torta Roll with Lettuce, Tomato, Green & Red Onion
Seafood Sandwiches "BORREGO"style-served on a Toasted Torta Roll with Cabbage, Tomato, Green Onion, Vinegarette, Salt and Pepper
Seafood Salad-Spring Mix, Romaine Lettuce, Red & White Cabbage, Tomato, Red & Green Onion
Your choice of Homemade Dressings: 10,000 Isle, Vinegarette, Bleu Cheese
Seafood Plate-Served with your choice of Fresh Green Salad or Grilled Vegetables, and White or Brown Rice
with Ripe Avocado add \$1.00, with Grilled Jalapeño add \$.50, with Grilled Red Onion add \$.50

	Sandwich	Salad	Plate
Snapper <i>Lemon Butter or Cajun Style</i>	9.95	14.95	17.95
Calamari Steak <i>Lemon Butter</i>	9.95	14.95	17.95
Local Swordfish <i>Teriyaki or Lemon Butter</i>	12.95	16.95	23.95
Hawaiian Ahi <i>Tuna Teriyaki</i>	13.95	18.95	25.95
Local Halibut <i>Lemon Butter</i>	12.95	16.95	23.95
Local Sea Bass <i>Olive Oil & Garlic</i>	12.95	16.95	24.95
Scottish Salmon <i>Teriyaki or Lemon Butter</i>	11.95	15.95	19.95
Local Thresher Shark <i>House Marinade</i>	9.95	14.95	17.95
Local Yellowtail <i>House Marinade</i>	10.95	15.95	19.95
Mexican Jumbo White Shrimp <i>Lemon Butter or Olive Oil & Garlic</i>	14.95	18.95	25.95
Mexican Medium White Shrimp <i>Lemon Butter or Olive Oil & Garlic</i>	12.95	16.95	21.95
Mexican Octopus <i>Olive Oil, Balsamic Vinegar & Oregano</i>	12.95	17.95	24.95
Idaho Rainbow Trout <i>Lemon Butter</i>	12.95	16.95	20.95
Scottish Salmon Burger <i>House Marinade</i>	10.95	14.95	17.95
Alaskan Halibut <i>Lemon Butter</i>	Market	Market	Market
Wild Alaskan Salmon in Season <i>Lemon Butter</i>	Market	Market	Market
Kids Plate <i>5oz. Portion of Fish Served Over White or Brown Rice & Black Beans</i>			8.95-12.95
Grilled Fish À la Carte	Market Price Plus \$3.00 per lb	Market Price Plus \$3.00 per lb	Market Price Plus \$3.00 per lb
Grilled Whole Fish À la Carte	Market Price Plus \$5.00 per lb	Market Price Plus \$5.00 per lb	Market Price Plus \$5.00 per lb

SAUTE AND SPECIALTY ITEMS

Fish Tacos <i>Served with Cabbage Salad</i>	9.95
Mexican Shrimp Tacos <i>Served with Cabbage Salad</i>	11.95
Sauteed Mussels <i>Served with Sourdough Bread</i>	14.95
Sauteed Manilla Clams <i>Served with Sourdough Bread</i>	15.95
Calamari Steak <i>Panko Breaded & Grilled. Served with Cocktail Sauce</i>	7.95

Prices subject to change due to market price and availability