

## WINES

VINTAGES & PRICES ARE SUBJECT TO CHANGE

CHAMPAGNE & SPARKLING WINE	BTL	1/2 BTL
MUMM NAPA "BRUT PRESTIGE" NAPA VALLEY.....	31...	14.(SPLIT)
NV DOMAINE CHANDON "BLANC DE NOIR" NAPA VALLEY.....	36.	
NV DOM PÉRIGNON EPERNAY, FRANCE.....	195.	
NV CHANDON ROSÉ CALIFORNIA.....	39...	12.(SPLIT)
NV MOËT & CHANDON "IMPERIAL" EPERNAY, FRANCE.....	79.	
NV VEUVE CLICQUOT YELLOW LABEL A REIMS, FRANCE.....	79.	
NV "J" CUVÉE 20 BRUT RUSSIAN RIVER VALLEY.....	38.	
NV "MICHELLE" BRUT DOMAIN ST. MICHELLE COLUMBIA VALLEY.....	24.	
NV PROSECCO AVISSI ITALY.....	30...	10.(SPLIT)

### FUMÉ BLANCS, SAUVIGNON BLANCS & OTHER WHITE VARIETALS

16 FERRARI-CARANO FUMÉ BLANC SONOMA COUNTY.....	29.	
14 GRGICH HILLS FUMÉ BLANC NAPA VALLEY.....	49...	27.(14)
16 DUCKHORN SAUVIGNON BLANC NAPA VALLEY.....	45...	25.(16)
17 KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND.....	29.	
16 KING ESTATE PINOT GRIS OREGON.....	32...	20.(15)
16 SANTA MARGHERITA PINOT GRIGIO ITALY.....	39.	
16 "J" PINOT GRIS CALIFORNIA.....	31.	
16 JUSTIN SAUVIGNON BLANC CENTRAL COAST.....	29.	
16 BENVOLIO PINOT GRIGIO ITALY.....	21.	
16 MIRAVAL ROSÉ COTES DE PROVENCE FRANCE.....	38...	25.(15)
16 CAKEBREAD SAUVIGNON BLANC NAPA VALLEY.....	49.	

### CHARDONNAY

15 FERRARI-CARANO, SONOMA VALLEY.....	35.	
16 FRANCIS COPPOLA "DIAMOND COLLECTION" MONTEREY COUNTY.....	27...	16.(15/16)
16 CAKEBREAD NAPA VALLEY.....	69.	
14 GRGICH HILLS NAPA VALLEY.....	65...	34.(14)
15 "J" CHARDONNAY RUSSIAN RIVER.....	48.	
16 ROMBAUER NAPA VALLEY.....	58...	33.(16)
15 STAGS' LEAP NAPA VALLEY.....	41.	
15 JORDAN RUSSIAN RIVER VALLEY.....	53.	
15 LA CREMA SOMONA COAST.....	36.	
14 STERLING NAPA VALLEY.....	32.	
15 DUCKHORN NAPA VALLEY.....	53.	
16 MEIOMI SANTA BARBARA, MONTEREY, SONOMA COAST.....	32.	
16 NICKEL & NICKEL BY FAR NIENTE NAPA VALLEY.....	69.	
15 PATZ & HALL SONOMA COAST.....	49.	

### CABERNET SAUVIGNON

15 FRANCIS COPPOLA "CLARET" GEYSERVILLE, CALIFORNIA.....	36.	
12 GRGICH HILLS NAPA VALLEY.....	90...	53.(12)
14 CLOS DU BOIS "SONOMA RESERVE" ALEXANDER VALLEY.....	29.	
13 JORDAN NAPA VALLEY.....	89.	
13 SILVER OAK ALEXANDER VALLEY.....	99.	
14 DUCKHORN NAPA VALLEY.....	110...	50.(14)
15 MOUNT VEEDER NAPA COUNTY.....	49.	
13 FREEMARK ABBEY NAPA VALLEY.....	65.	
14 FERRARI CARANO ALEXANDER VALLEY.....	39.	
14 PLUMPJACK NAPA VALLEY.....	159.	
15 CUTTINGS "BY PRISONER" NAPA VALLEY.....	58.	
14 CHATEAU MONTELENA NAPA VALLEY.....	86.	
15 QUILT NAPA VALLEY.....	49.	

### MERLOTS & PINOT NOIRS

15 STERLING MERLOT "WINTER COLLECTION" NAPA VALLEY.....	29.	
15 CLOS DU BOIS MERLOT NORTH COAST.....	24...	15.(16)
14 BYRON PINOT NOIR SANTA MARIA VALLEY.....	39.	
14 FERRARI-CARANO MERLOT SONOMA COUNTY.....	34.	
13 GRGICH HILLS MERLOT NAPA VALLEY.....	59...	31.(11)
15 "J" PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA.....	57.	
15 LA CREMA PINOT NOIR SONOMA COAST.....	42...	23.(14)
14 STAGS' LEAP MERLOT NAPA VALLEY.....	39.	
16 MEIOMI PINOT NOIR SONOMA, MONTEREY & SANTA BARBARA.....	39.	
15 CARMEL ROAD PINOT NOIR MONTEREY.....	28.	
15 SONOMA CUTRER PINOT NOIR SONOMA COAST.....	35.	
16 BELLE GLOS BY MEIOMI PINOT NOIR SANTA LUCIA HIGHLANDS.....	49.	
14 CAMBRIA "CLONE 4" PINOT NOIR SANTA MARIA.....	35.	

### RED BLENDS & VARIETALS

15 DECOY RED WINE BY DUCKHORN NAPA VALLEY.....	39.	
13 CONN CREEK "ANTHOLOGY" NAPA VALLEY.....	65.	
14 STAGS' LEAP PETITE SYRAH NAPA VALLEY.....	55.	
14 STAGS' LEAP "THE INVESTOR" NAPA VALLEY.....	53.	
16 PRISONER ZINFANDEL BLEND NAPA VALLEY.....	59.	
14 JUSTIN ISOSCELES PASO ROBLES.....	110.	

### CRAFT DRAFT BEERS

ALESMTIH NUT BROWN ALE 5%.....	7.50
BALLAST POINT GRAPEFRUIT SCULPIN IPA 7%.....	9.00
FIRESTONE 805 BLONDE ALE 4.7%.....	7.00
GOLDEN ROAD HEFEWEIZEN 5%.....	7.50
PORT BREWING MONGO DOUBLE IPA 8%.....	9.00
OSKAR BLUES DALE'S PALE ALE 6.5%.....	7.50
SMOG CITY SABERTOOTH SQUIRREL AMBER ALE 7%.....	8.50
STONE DELICIOUS IPA 6.7%.....	7.50

### DRAFT BEERS

THE ORIGINAL FISH COMPANY BLONDE 4.8%.....	7.50
BLUE MOON BELGUIM-STYLE WHEAT ALE 5.4%.....	7.00
COORS LIGHT 4.2%.....	6.50
STELLA ARTOIS EURO LAGER BELGUIM 5.2%.....	7.50

### BOTTLED BEERS

BECKS NON-ALCOHOLIC.....	5.50
BELCHING BEAVER HONEY ALE SAN DIEGO.....	5.50
BLUE POINT BREWING TOASTED LAGER.....	6.00
BUD.....	5.50
BUD LIGHT.....	5.50
CORONA MEXICO.....	6.00
GUINNESS IRELAND.....	6.00
HEINEKEN HOLLAND.....	6.00
KIRIN LIGHT JAPAN.....	5.50
MICHELOB ULTRA.....	5.50
MODELO.....	6.00
STELLA ARTOIS CIDRE.....	6.00

FISH COMPANY RECYCLES GLASS - PAPER - PLASTIC

MENU PRINTED ON 100% RECYCLED PAPER

## LET THEM EAT FISH...

But only the freshest fish!

At The Original Fish Company, we celebrate the sea and all the fresh and flavorful things it has to offer. We do this by serving only the finest-quality seafood flown in daily from around the world.

How do we find the finest-quality seafood?

We pay premium prices to buy the "last-caught" fish from highly professional short-trip boats.

Our buyers inspect the fish and select only "the top of the catch."

Still, buying the best is only the beginning.

After purchase, the fish is immediately packed in extremely cold flake ice (12 degrees below zero) and flown to LAX from around the world. Our refrigerated trucks bring the catch directly here. As a large-volume wholesale buyer, we skip the middleman, saving valuable time and ensuring freshness.

Once at the Original Fish Company, the whole fish is preserved in fresh-caught condition, using state-of-the-art equipment and techniques. Keeping fish whole until ready to fillet and cook improves its quality. Twice a day, at lunch and dinner, our specially trained chefs, wearing surgical gloves, enter a temperature-controlled room where they expertly hand-cut filets from whole fish.

Finally, the fish is cooked simply and naturally on a mesquite broiler within full view of restaurant guests.

Oysters are a special case, and they're worth mentioning. First they are harvested from fast-flowing cold waters in government-regulated oyster beds. Next, they're inspected under the supervision of a certified microbiologist. Each shipment is sealed, tagged and shipped to us with a guarantee of authenticity and freshness.

The Original Fish Company has been family owned and operated since opening day, February 11, 1981. Daughter Vanessa Rothman Travis has overseen the restaurant for over a decade. Many dedicated, loyal staff members have been here more than 15 years. Some have been here since the beginning. The Original Fish Company is our only restaurant. We are not a chain by choice. We want to be here personally to ensure our fish is the freshest and our service the best. Please enjoy.

Vanessa Rothman Travis  
Wendi Rothman  
Proprietors



Est. 1981

"WE'RE FANATICS ABOUT FRESHNESS"

BEAUTIFULLY DECORATED  
SEAFOOD PLATTERS & GIFT CERTIFICATES,  
GREAT FOR ANY OCCASION  
AVAILABLE AT THE FISH MARKET

## THE ORIGINAL FISH COMPANY

WORLD'S GREATEST CLAM CHOWDER!

GIFT CERTIFICATES AVAILABLE AT THE FISH MARKET

WWW.ORIGINALFISHCOMPANY.COM

## DINNER



## RESTAURANT & BAR

## Fresh FISH MARKET

EST. 1981

SERVING THE FINEST IN SHELLFISH AND FRESH FISH  
FLOWN IN DAILY FROM AROUND THE WORLD

### SPECIALS

#### MONDAY

HALIBUT STUFFED WITH CRABMEAT FINISHED WITH MUSHROOMS IN A LEMON GARLIC BUTTER SAUCE

#### TUESDAY

ICELANDIC UNA SALMON STUFFED WITH CRABMEAT, WILD MUSHROOMS AND FRESH SPINACH FINISHED WITH A LEMON DILL BUTTER SAUCE

#### WEDNESDAY

SEAFOOD CASSOULET WITH SHRIMP, SCALLOPS AND ASSORTED FIN FISH OVER GARLIC MASHED POTATOES FINISHED WITH A FRESH TOMATO, JALAPEÑO AND CILANTRO CREAM SAUCE

#### THURSDAY

BLACKENED HALIBUT SOFT TACOS WITH CILANTRO RICE, PINTO BEANS AND SWEET CORN CAKE

#### FRIDAY

PANKO CRUSTED JUMBO SHRIMP PARMESAN OVER ANGEL HAIR PASTA WITH MARINARA AND A TOUCH OF CREAM



Est. 1981

### RESTAURANT HOURS

MONDAY - SATURDAY  
11 AM - 10 PM

SUNDAY  
10 AM - 10 PM

SATURDAY BRUNCH  
11 AM - 2 PM

SUNDAY BRUNCH  
10 AM - 2 PM

FISH MARKET  
OPEN DAILY 9 AM

11061 LOS ALAMITOS BLVD. LOS ALAMITOS, CA (562) 594-4553  
WWW.ORIGINALFISHCOMPANY.COM

## SMALL PLATES

### COLD

JUMBO WILD MEXICAN SHRIMP COCKTAIL .....(4)11.95 (6) 15.95  
 SMOKED WILD ALBACORE OR KING SALMON..... 15.95  
 SHRIMP & SCALLOP CEVICHE WITH FRESH AVOCADO ..... 12.95  
 CRAB TRIO CHILLED DUNGENESS, JUMBO LUMP AND KING CRAB ..... 16.95  
 SMOKED SALMON PÂTÉ  
 FRESH ARUGULA, CUCUMBER, CARROTS, AVOCADO AND CRACKERS ..... 11.95

### HOT

LOBSTER MAC-N-CHEESE ..... 12.95  
 CRISPY JUMBO SHRIMP WITH HOUSEMADE COCKTAIL SAUCE..... 13.95  
 CRISPY DUNGENESS CRAB WONTONS WITH A SWEET CHILI SAUCE.... 11.95  
 CRISPY IPSWICH CLAM STRIPS..... 10.95  
 COCONUT SHRIMP WITH A HONEY MUSTARD HORSERADISH SAUCE..... 14.95  
 SPINACH & ARTICHOKE DIP TOPPED WITH PARMESAN...9.95....W/CRAB 12.95  
 FRIED SQUID ..... 12.95  
 POPCORN SHRIMP WITH A CLASSIC REMOULADE..... 10.95  
 FRIED ZUCCHINI .....8.95  
 ARTICHOKE STEAMED WITH HOUSE-MADE DILL SAUCE ..... 10.95  
 JUMBO LUMP MEAT CRAB CAKES (2)  
 WITH A WHOLE GRAIN MUSTARD SAUCE & BEURRE BLANC ..... 14.95  
 OYSTERS ROCKEFELLER BAKED (1/2 DOZEN CHEF'S SELECTION)..... 15.95  
 CHOWDER FRIES NEW ENGLAND CLAM CHOWDER, CRISPY BACON,  
 MELTED CHEESE AND GREEN ONIONS.....9.95

### SUSHI & ASIAN SPECIALTIES

AHI POKE WITH CRISPY WONTONS ..... 15.95  
 AHI TUNA TOWER #1 YELLOWFIN AHI WITH FRESH MANGO & AVOCADO ..... 15.95  
 CALIFORNIA ROLL MADE WITH KING CRABMEAT (WITH OR W/OUT MAYO) ..... 12.95  
 AHI SASHIMI WITH SEAWEED SALAD..... 13.95  
 VOLCANO ROLLS MADE WITH AHI TUNA AND KING CRAB ..... 15.95  
 SPICY TUNA HAND ROLLS (2) MADE WITH #1 GRADE AHI TUNA ..... 11.95  
 AHI SASHIMI BLACKENED ..... 15.95

### STEAMERS

(AVAILABLE **ORIGINAL OR SPICY** WITH FRESH JALAPEÑOS, TOMATOES, AND CILANTRO  
 SERVED WITH GARLIC CHEESE TOAST)

FLORIDA LITTLENECK CLAMS  
 NEW ZEALAND GREENLIP MUSSELS  
 1/2 CLAMS & 1/2 MUSSELS ..... 16.95

## CHOWDERS

**WORLD'S GREATEST CHOWDER! CHOWDER CRITICS SAY, "IT'S THE BEST!"**

NEW ENGLAND CLAM CHOWDER (WHITE) ..... CUP - 5.95 BOWL - 9.45  
 MANHATTAN CLAM CHOWDER (RED) ..... CUP - 5.95 BOWL - 9.45  
 CLAM CHOWDER IN A BREAD BOWL ..... 12.95  
 BOWL OF CLAM CHOWDER & MIXED GREEN SALAD ..... 15.95  
 BOWL OF CLAM CHOWDER & BABY MIXED GREENS  
 BALSAMIC VINAIGRETTE, DANISH BLEU CHEESE AND CANDIED WALNUTS ..... 16.95  
 BOWL OF CLAM CHOWDER & CAESAR SALAD ..... 16.95

## SALADS

DRESSINGS MADE FRESH DAILY

SERVED WITH A CUP OF SOUP

SHRIMP & SCALLOPS MESQUITE GRILLED  
 WHITE TRUFFLE OIL, WALNUTS, HEARTS OF PALM AND AVOCADO ..... 22.95  
 ICELANDIC UNA SALMON COLD POACHED WITH CUCUMBER SALAD ..... 18.95  
 ICELANDIC UNA SALMON MESQUITE GRILLED GREEK SALAD WITH FETA CHEESE 18.95

**CAESAR SALAD** ..... 11.95  
 W/ GRILLED SHRIMP ..... 16.95  
 W/ BAY SHRIMP ..... 15.95  
 W/ DUNGENESS CRAB ..... 17.95  
 W/ SHRIMP & SCALLOPS ..... 21.95  
 W/ FRESH FREE RANGE CHICKEN ... 16.95  
 W/ KING CRAB ..... 21.95

**AVOCADO LOUIE**  
 W/ BAY SHRIMP ..... 15.95  
 W/ LARGE SHRIMP (4) ..... 17.95  
 W/ 2 LARGE SHRIMP, DUNGENESS CRAB.. 18.95  
 W/ 2 LARGE SHRIMP, KING CRAB ..... 19.95  
 W/ BAY SHRIMP, DUNGENESS CRAB ..... 17.95  
 W/ BAY SHRIMP, KING CRAB ..... 19.95  
 W/ DUNGENESS CRAB ..... 19.95  
 W/ KING CRAB ..... 21.95

HOUSE TOSSED GREENS ..... 6.95  
 BABY MIXED GREENS..... 7.95  
 BALSAMIC VINAIGRETTE, DANISH  
 BLEU CHEESE & CANDIED WALNUTS  
 1/2 CAESAR SALAD ..... 7.95

BAY SHRIMP & BABY SPINACH .. 15.95  
 BACON BITS, EGG AND MUSHROOMS  
 COBB SALAD WITH BAY SHRIMP.. 15.95  
 BLUE PLATE SPECIAL ..... 13.95  
 HALIBUT SALAD OVER MIXED GREENS  
 SERVED WITH A CUP OF SOUP

## SANDWICHES

CHOICE OF CIABATTA, SOURDOUGH OR WHOLE WHEAT.  
 SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR FRESH FRUIT.

CALAMARI STEAK BREADED AND SAUTEED ON A CIABATTA ROLL WITH MELTED  
 JACK CHEESE, GRILLED ONIONS, MUSHROOMS AND A GARLIC CHIVE AIÓLI ..... 16.95  
 AHI GRILLED WITH ASIAN COLE SLAW AND A WASABI AIÓLI ..... 17.95  
 TUNA MELT GRILLED WITH AVOCADO & CHEESE ..... 13.95  
 TUNA SALAD WITH LETTUCE & TOMATO..... 12.45  
 HAMBURGER .....11.95 ...W/CHEESE 12.45  
 KOBE BURGER CHEDDAR CHEESE, GARLIC & CHIVE AIÓLI ..... 15.95  
 CALIFORNIA B.L.T. WITH AVOCADO..... 11.95  
 HALIBUT SALAD MELT WITH AVOCADO & CHEESE ..... 15.95  
 ICELANDIC COD CRISPY FRIED WITH LETTUCE, TOMATO & CHEDDAR ..... 14.95

SOURDOUGH ROLLS BAKED FRESH DAILY

PLEASE ASK  
 YOUR SERVER  
 FOR OUR DAILY SPECIALS,  
 FRESH FISH AND FRESH  
 SHUCKED OYSTER SELECTION

# SPECIALS CHANGE DAILY

WE SPECIALIZE IN HOOK & LINE-CAUGHT FISH

## CLASSICS

CALAMARI STEAK WITH BEURRE BLANC ..... 19.95  
 BOUILLABAISSÉ ..... 29.95  
 AHI SESAME CRUSTED WITH SOY GINGER SAUCE ..... 27.95  
 JUMBO WILD MEXICAN SHRIMP SCAMPI ..... 22.95  
 JUMBO LUMP-MEAT CRAB CAKES..... 24.95  
 SERVED WITH A WHOLE-GRAIN MUSTARD SAUCE AND A LEMON BEURRE BLANC

## PASTA

(SERVED WITH A CUP OF SOUP OR HOUSE SALAD)

WILD MEXICAN SHRIMP FRESH TOMATO, BASIL AND GARLIC OVER ANGEL HAIR PASTA .. 24.95  
 WILD MEXICAN BAY SCALLOPS FRESH SHIITAKE AND OYSTER MUSHROOM  
 CREAM SAUCE WITH PINE NUTS AND ASPARAGUS OVER BOW TIE PASTA ..... 23.95  
 W/ WILD CANADIAN DRY JUMBO SCALLOPS..... 28.95  
 ICELANDIC UNA SALMON BLACKENED CILANTRO CREAM SAUCE OVER FETTUCCHINE 25.95  
 CLAMS & LINGUINE WHITE OR RED SAUCE ..... 19.95

## FRIED

(OUR OIL IS 0% TRANS FAT)

TRADITIONAL FISH AND CHIPS (ICELANDIC COD) ..... 19.95  
 ORIGINAL FISH COMPANY FISH AND CHIPS (NOVA SCOTIA HALIBUT) .... 27.95  
 WILD MEXICAN JUMBO SHRIMP ..... 22.95  
 WILD CANADIAN DRY JUMBO SCALLOPS ..... 27.95  
 CAPTAIN'S PLATTER (HALIBUT, SCALLOPS, CLAMS & SHRIMP)..... 29.95  
 FRESH PACIFIC OYSTERS ..... 19.95

**“WE'RE FANATICS ABOUT FRESHNESS”**

## DINNER

### ADD TO ANY FISH:

CREAMY LEMON CAPER BUTTER SAUCE, CREAMY WHOLE GRAIN MUSTARD SAUCE,  
 OR FRESH MANGO SALSA FOR AN ADDITIONAL \$2.25

OR, YOU MAY CHOOSE BLACKENED, MESQUITE-BROILED WITH CAJUN SPICES,  
 OR FRIED AT NO ADDITIONAL CHARGE

## FISH

ICELANDIC UNA SALMON FARM-RAISED ..... 26.95  
 WILD COSTA RICAN MAHI MAHI..... 24.95  
 IDAHO RAINBOW TROUT FARM-RAISED ..... 22.45  
 WILD NOVA SCOTIA HALIBUT ..... 29.95  
 WILD AHI TUNA ..... 28.95  
 WILD PACIFIC SWORDFISH ..... 28.95  
 CAPTAIN'S PLATTER (SHRIMP, SCALLOPS, HALIBUT) ..... 35.95  
 WILD PACIFIC ROCK FISH ..... 22.45  
 LOUISIANA CATFISH FARM-RAISED ..... 22.45  
 SOUTH AMERICAN TILAPIA FARM-RAISED..... 20.95  
 WILD EASTERN MONKFISH ..... 25.45

## SKEWERS

(ALL SHELLFISH SKEWERS LACED WITH BACON)

SHRIMP ON A SKEWER LACED WITH BACON ..... 23.95  
 SCALLOPS & SHRIMP ON A SKEWER LACED WITH BACON ..... 26.45  
 SCALLOPS, SHRIMP & FISH ON A SKEWER LACED WITH BACON ..... 24.95  
 SCALLOPS ON A SKEWER LACED WITH BACON ..... 28.95  
 PACIFIC OYSTERS ON A SKEWER ..... 19.95  
 NOVA SCOTIA HALIBUT ON A SKEWER ..... 27.95  
 NOVA SCOTIA HALIBUT & ICELANDIC UNA SALMON ON A SKEWER .. 26.95  
 ASSORTED FISH ON A SKEWER ..... 24.45  
 FILET MIGNON & SHRIMP BROCHETTE ON A SKEWER ..... 24.95  
 SHRIMP, SALMON & JALAPEÑO SKEWER LACED WITH BACON ..... 23.95

## INDULGE YOURSELF

### ADD TO ANY ENTREE:

1 LB. JUMBO ALASKAN SNOW CRAB ..... 19.00  
 1 LB. ALASKAN KING CRAB..... 29.00  
 7-8 oz. AUSTRALIAN LOBSTER TAIL ..... 26.00  
 10-12 oz. AUSTRALIAN LOBSTER TAIL ..... 45.00  
 1 1/2 LBS. LIVE MAINE LOBSTER ..... 26.00  
 PACIFIC OYSTERS (7) FRIED OR MESQUITE-BROILED ..... 9.00  
 SHRIMP SKEWER (8) MESQUITE-BROILED ..... 12.00  
 SHRIMP (3) & SCALLOP (2) SKEWER MESQUITE-BROILED..... 13.00

## STEAKS & CHICKEN

(ALL OUR BEEF IS **CERTIFIED PRIME**)

9 oz. FILET MIGNON ..... 46.95  
 11 oz. NEW YORK STEAK ..... 39.95  
 9 oz. CHICKEN TERIYAKI ..... 23.95  
 (FRESH SHELTON FREE RANGE)

## LOBSTER & CRAB

(STEAMED, MESQUITE-GRILLED ON REQUEST)

1 1/2 LBS. JUMBO ALASKAN SNOW CRAB ..... 34.95  
 AUSTRALIAN LOBSTER TAIL 7-8 oz. .... 43.95  
 AUSTRALIAN LOBSTER TAIL 10-12 oz. .... 59.95  
 LIVE MAINE LOBSTER 1 1/2 LBS. .... 38.95  
 RUSHED BY AIR FROM THE COLD WATERS OF MAINE.  
 ALASKAN KING CRAB LEGS 1 1/2 LBS. .... 49.95  
 1 1/4 LBS. OREGON DUNGENESS CRAB CLUSTER ..... 32.95

### ALL ENTREES INCLUDE:

MANHATTAN OR NEW ENGLAND CLAM CHOWDER, SOUP OF THE DAY OR  
 HOUSE SALAD  
 CAESAR SALAD \$2.25 EXTRA

AND

CHOICE OF TWO OF THE FOLLOWING:

MELISSA'S BABY DUTCH YELLOW POTATOES	GARLIC BUTTER PASTA
BAKED POTATO	GARLIC MASHED POTATOES
FRENCH FRIES	SWEET POTATO FRIES
RICE PILAF	BROWN RICE
BAKED YAM (SWEET POTATO)	VEGETABLE OF THE DAY
COLE SLAW	BROCCOLI
GRILLED VEGETABLES	FRESH FRUIT

SUBSTITUTE

SAUTÉED SPINACH OR ASPARAGUS WITH FRESH GARLIC & OLIVE OIL \$1.95

FISH AVAILABILITY SUBJECT TO SEASON, WEATHER AND FISHING CONDITIONS.

ALL OF OUR MENU ITEMS AVAILABLE TO GO.  
 SIX DOLLAR SPLIT CHARGE FOR ALL ENTREES, INCLUDES CHOICE OF SIDES. A THREE DOLLAR FEE WILL  
 BE CHARGED FOR ALL SPECIAL ORDERS.