

WORLD FAMOUS

SURFSIDE DINNER SPRING 2021

SMALL PLATES

CRUNCHY JUMBO SHRIMP

sesame & panko fried large shrimp
ginger slaw - mango chili sauce 16

CALIFORNIA CRAB CAKES

pacific dungeness crab meat, old bay herb breaded
cilantro pesto cream, chipotle aioli
- fresh corn salsa 16

ROASTED BRUSSEL SPROUTS

walnut crumble, garlic parmesan - balsamic reduction 11

SMALL CAESAR SALAD

8 (add to any dinner entrée 3.5 - instead of house salad)

LOBSTER & SHRIMP RAVIOLI

butter poached lobster - shrimp, ricotta, mascarpone
- chive champagne cream sauce 16

CALAMARI FRITO

crispy calamari strips, chipotle aioli - mango slaw 15

LOBSTER BISQUE

9.5 (add to any dinner entrée 3.75 - instead of house salad)

PACIFIC CLAM CHOWDER

9 (add to any dinner entrée 3.5 - instead of house salad)

DINNER ENTRÉES

WITH HOUSE WHITE BALSAMIC VINAIGRETTE SALAD
HOT EPIS BREAD & BUTTER

BY SEA

POTATO WRAPPED NORTHERN HALIBUT

fresh alaskan halibut, potato wrapped, sautéed crisp oven finished
basil champagne cream sauce, asparagus spears
- parmesan broiled roma tomato 29

RED CURRY SHRIMP BOWL

spiced jumbo prawns, heirloom roasted vegetables, shiitake mushrooms
whole cilantro, spicy coconut red curry sauce - vermicelli noodles 19

BY LAND

BEEF SHORT RIB

braised angus beef, whipped potato mash, asparagus spears
- red wine demi sauce 25

PASTA

SPICY MARDI GRAS PASTA

tender shrimp, andouille sausage, button mushrooms
fire roasted tomato creole sauce - fresh pappardelle pasta 24

HARPOON COMBINATION

seafood trio - roasted salmon, seared sea scallop, scampi jumbo shrimp
asparagus & sun-dried tomato basil crispy arborio rice cake 29

SAN FRANCISCO STYLE CIOPPINO

sicilian fisherman stew, maine lobster, fresh fish
jumbo shrimp, scallops, mussels, clams
- tomato herb lobster broth 29

SLOW ROASTED PRIME RIB

sea salt & herb crusted, roasted to a tender medium, butter potato mash
grilled asparagus, au jus pan sauce - creamy horseradish 35

CAPELLINI CALIFORNIA

angel hair pasta, basil, spinach, roma tomato, asparagus, greek olive
parmesan - garlic clam olive oil sauce 18

CASUAL PLATES

WORLD FAMOUS LOBSTER SALAD

chilled chopped maine lobster, arugula mix, fingerling potatoes
tear drop tomatoes, crisp bacon, diced eggs & avocado
thin sliced red onion - lemon caper aioli dressing 20

SEAFOOD TACO SAMPLER

taco trio - crispy cod, achote shrimp & tender lobster 18

KILLER VEGAN TOFU BOWL

crispy tofu, heirloom roasted vegetables, shiitake mushrooms
whole cilantro, spicy coconut red curry sauce
- vermicelli noodles 16

FAMOUS BURGER *

8 oz ground sirloin flame grilled med well, crisp bacon
sunny up egg, cheddar cheese, onion jam, shredded lettuce
tomato, gulf aioli - brioche bun, seasoned fries 16

BLACKENED SALMON SPINACH SALAD

iron skillet blackened salmon, baby spinach, blue gorgonzola
caramelized red onion, pear tomato, toasted walnuts
- warm honey bacon herb vinaigrette 19

CHICKEN CAESAR SALAD

spice rubbed-grilled chicken breast sliced
over baby romaine garlic lemon caper anchovie vinaigrette
- shaved parmesan 16

BEER BATTER FISH AND CHIPS

cold water white icelandic cod, crispy micro beer batter fry
seasoned fries - house made remoulade tartar sauce 17

BLACK MUSSELS

steamed in a champagne basil cream sauce
- epis bread 16

*consuming raw or undercooked foods
may increase your risk of food borne illness