

Flagship

★ PISMO BEACH ★

SALADS

Add Chicken \$4 • Grilled Shrimp \$5
Salmon Fillet \$6 • Crab Cakes \$6

CLASSIC CAESAR

Chopped romaine lettuce, shredded Parmesan cheese, country style croutons, tossed in Caesar dressing. \$11

ASIAN

Mixed greens, red and green cabbage, shredded carrots, green onion, toasted almonds, mandarin orange, crispy wontons, sesame seeds, tossed in blood orange vinaigrette. \$12

SEAFOOD COBB

Mixed greens, lump crab, shrimp, cheese blend, avocado, tomato, onion, egg, bacon, blue cheese crumbles, tossed in Old Bay ranch. \$18

STRAWBERRY SUPERFOOD

Baby spinach, rainbow kale, quinoa, shredded carrots, red onion, strawberry, red pear, candied pecans, goat cheese, tossed in blackberry peppercorn vinaigrette. \$12

N' CHIPS

Served with Seasoned Steak Fries, Homemade Potato Chips, or Side Salad. Substitute Clam or Crawfish Chowder for \$2 or Onion Rings for \$3.

SHRIMP N' CHIPS

Tempura battered prawns served with cocktail sauce, tartar sauce, and lemon. \$15
Available coconut battered

CALAMARI N' CHIPS

Crispy corn meal calamari tubes and tentacles served with cocktail sauce, tartar sauce, and lemon. \$15

CLASSIC FISH N' CHIPS

Beer battered British pub style wild caught Pacific cod served with cocktail sauce, tartar sauce, and lemon. \$16

GRILLED FISH N' CHIPS

Grilled wild caught Pacific cod with lemon pepper served with cocktail sauce, tartar sauce, and lemon. \$15

TEMPURA FISH N' CHIPS

Tempura battered wild caught Pacific cod served with cocktail sauce, tartar sauce, and lemon. \$15

COCONUT FISH N' CHIPS

Coconut flake and panko breaded wild caught Pacific cod served with Thai sweet chili sauce. \$16

BURGERS

Served with Seasoned Steak Fries, Homemade Potato Chips, or Side Salad. Substitute Clam or Crawfish Chowder for \$2 or Onion Rings for \$3.

AMERICAN CLASSIC BURGER

American cheese, diced white onion, dill pickle, Thousand Island dressing, and shredded iceberg lettuce on a butter top bun. \$10

WESTERN STEAKHOUSE BURGER

Cheddar cheese, onion rings, honey smoked bacon, and Sweet Baby Ray's BBQ sauce on a corn dusted kaiser roll. \$13

Our burgers are 1/3lb. Certified Angus Beef® 100% ground chuck and cooked to medium.

Substitute Impossible™ burger patty for \$2.
Add extra beef patty for \$2.

MAINS

COCONUT CRUSTED SALMON

8oz seared Atlantic salmon fillet, sticky rice, seasonal vegetables, mango salsa, and Thai sweet chili sauce. \$23

CARIBBEAN SHRIMP

Coconut battered fried shrimp, sticky rice, mango salsa, sautéed green beans, and Thai sweet chili dressing. \$17

SHRIMP SCAMPI

Sautéed shrimp tossed with garlic and white wine butter lemon sauce. Served with seasonal vegetables, Cajun rice, and cheddar biscuits. \$19
Substitute rice for pasta.

JAMBALAYA

Andouille sausage, seasoned chicken, shrimp, onions, bell pepper, celery, green onion, rice, served with cheddar biscuits. \$19

FRIED CHICKEN

Hand-breaded breast, thigh, wing, and drumstick served with your choice of two sides. \$19

FRIED CATFISH

Lightly breaded in southern cornmeal, deep-fried, and served with your choice of two sides. \$16

MEATLOAF

Lean ground beef baked with tomatoes, onions, and green peppers topped with traditional sauce. Served with your choice of two sides. \$14

SIDES

| | | | |
|----------------------------|---|--------------------------|---|
| Seasoned Steak Fries | 4 | Mashed Potatoes | 5 |
| Collard Greens | 4 | Coleslaw | 3 |
| Mac & Cheese | 5 | Cajun Rice | 3 |
| Fried Okra | 4 | Almond Green Beans | 4 |

STARTERS & SHARES

NEW ENGLAND CLAM CHOWDER

Arctic surf clams, bacon, roasted corn, fresh vegetables and herbs.
Cup \$6 | Bowl \$7 | Bread Bowl \$8

CRAWFISH CHOWDER

Crawfish tail meat, red potatoes, roasted corn, fresh vegetables and herbs.
Cup \$6 | Bowl \$7 | Bread Bowl \$8

AHI TUNA POKE

Sushi grade ahi tuna, green onion, red onion, avocado, seaweed salad, pickled ginger, wasabi, sesame seeds, sprouts, poke dressing with sticky rice and homemade tortilla chips. \$15

SHRIMP COCKTAIL

Jumbo prawns, white shrimp, and celery served chilled with classic cocktail sauce. \$13

SHRIMP CEVICHE

Shrimp, cucumber, celery, pico de gallo, avocado, and lime juice served with homemade tortilla chips. \$13

NACHOS

Homemade tortilla chips, black beans, melted cheese blend, roasted corn, jalapeños, pico de gallo, sour cream, black olives, and guacamole. \$9
Add ground beef or grilled chicken for \$3

CHICKEN STRIPS

100% breast meat with country style breading. Served with seasoned steak fries and ranch dressing. \$14

FISH TACOS

Tempura fried Pacific cod on flour tortillas, topped with shredded cabbage, pico de gallo, and spicy chipotle cream. \$15. Available grilled

SEAFOOD BOILS

A fun, messy, and delicious experience! Our 1 pound seafood boils are served in a signature sauce with corn on the cob, red potatoes, and andouille sausage.

STEP 1: CHOOSE 1 SEAFOOD

DUNGENESS CRAB LEGS

\$33.50/LB

ALASKAN KING CRAB LEGS

\$49.50/LB

SNOW CRAB LEGS

\$32.50/LB

CLAMS

\$15.50/LB

SHRIMP

\$23.50/LB

MUSSELS

\$16.50/LB

MIXED BOIL

1LB each clams, mussels, shrimp, snow crab legs \$76.50
REPLACE SNOW CRAB LEGS WITH ALASKAN KING CRAB LEGS +\$15

STEP 2: CHOOSE 1 BOIL SAUCE AND 1 SIDE SAUCE

Original Cajun
Extra Spicy Cajun

Garlic Butter
Steamed (Plain)

STEP 3: ADD SIDES

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|-------------------------|-----|--|------|
| Extra Sauce..... | \$1 | 5 Cheddar Biscuits | \$6 |
| Cajun Rice..... | \$3 | Extra Corn..... | \$6 |
| Almond Green Beans..... | \$4 | Family Style..... | \$10 |
| | | (Rice, Green Beans and Cheddar Biscuits) | |

In an effort to conserve, water will be served only upon request. **We may split checks up to 2 ways.** Split Plate \$3.
NO CHECKS PLEASE.