

Flagship

★ PISMO BEACH ★

Lunch served daily from 11:00am-4:00pm

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

CATFISH N' CHIPS

Lightly breaded in southern cornmeal 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
Available grilled

COCONUT FISH N' CHIPS

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

BURGERS & MAINS

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

CRAB & SHRIMP MELT

Cajun seasoned lump crab, shrimp, tomato, avocado, and Swiss cheese on toasted sourdough. \$14

CHIPOTLE CHICKEN WRAP

Grilled chicken, mixed greens, roasted corn, black beans, pico de gallo, avocado, cheese blend, and chipotle cream wrapped in a flour tortilla. \$12

CHICKEN STRIPS

100% breast meat with country style breading. Deep-fried and served with 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

PUB HOUSE BURGER

American amber ale cheese sauce, radish sprouts, diced white onion, lettuce, and stonegrain mustard on a pretzel bun. \$12

AMERICAN CLASSIC BURGER

American cheese, diced white onion, dill pickle, Thousand Island dressing, and shredded iceberg lettuce on a butter top bun. \$9

CHILAQUILE BURGER

Jack cheese, queso fresco, oven roasted salsa verde, pan fried egg, crispy tortilla strips, fresh jalapeños, and cilantro on a pretzel bun. \$11

PHILLY CHEESE STEAK BURGER

White American cheese, sautéed green bell peppers and onions, and shredded iceberg lettuce on a corn dusted kaiser roll. \$10

SHRIMP PO' BOY BURGER

Fried Cajun popcorn shrimp, sliced tomato, green chili aioli, and shredded iceberg lettuce on a Parmesan butter top bun. \$12

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.

RAISE YOUR FLAG FOR SERVICE!

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

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

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

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

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.