

Flagship

★ PISMO BEACH ★

DINNER MENU

SALADS

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

CLASSIC CAESAR

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

SMOKED SALMON

Kale crunch, baby spinach, goat cheese, tomato, red onion, cucumber, capers, tossed in poppy seed dressing. \$18

SEAFOOD COBB

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

Sautéed shrimp tossed with linguini, garlic and white wine butter lemon sauce. \$19

JAMBALAYA

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

SOUTHERN FEATURES

Served with your choice of two sides: Seasoned Steak Fries, Collard Greens, Mac & Cheese, Fried Okra, Mashed Potatoes, Coleslaw, Almond Green Beans

FRIED CHICKEN \$18

FRIED CATFISH \$16

MEATLOAF \$14

SMOKED BEEF BRISKET \$19

SMOKED ST. LOUIS STYLE PORK RIBS \$16

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 our 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
Extra Corn.....\$6
Almond Green Beans.....\$4
5 Cheddar Biscuits.....\$6

Seasoned Steak Fries.....\$4
Collard Greens.....\$4
Mac & Cheese.....\$5
Fried Okra.....\$4

Mashed Potatoes.....\$5
Coleslaw.....\$3
Family Style.....\$10
(Green Beans, Cheddar Biscuits and your choice of one side)

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.