

# Flagship

★ PISMO BEACH ★

## LUNCH 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

#### 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

### 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, sliced 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

#### BRISKET SANDWICH

Smoked beef brisket, Sweet Baby Ray's BBQ sauce, and coleslaw on an Amoroso roll. \$14

#### SHRIMP PO' BOY SANDWICH

Fried Cajun popcorn shrimp, sliced tomato, green chili aioli, and shredded iceberg lettuce on an Amoroso roll. \$13

#### FRIED CHICKEN SANDWICH

Pepper jack cheese, sliced tomato, and chipotle coleslaw on sourdough. \$13

#### AMERICAN CLASSIC BURGER

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

#### PHILLY CHEESESTEAK BURGER

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

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Substitute Beyond Burger™ patty for \$2.  
Add extra beef patty for \$2.

# 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, and 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  
Almond Green Beans..... \$4  
5 Cheddar Biscuits ..... \$6

Extra Corn..... \$6  
Family Style..... \$10  
(Almond Green Beans, Cheddar Biscuits, and Green Salad)

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.