

Santa Rosa Seafood Grill

Dinner Menu 4:00pm +

Starters

Soup of the Day: Ask Your Server! Cup: \$5.50/Bowl \$9.00

Prawns Dor'e : 5 pc. Jumbo Wild Pacific Prawns, Dor'e Style Egg Wash, Sautéed with Shallots, White Wine, Butter, Capers \$14

Lagunitas IPA Battered Oysters: 4 pc. Hoppy Beer Battered Pacific Medium Oysters, Served with Chipotle Aioli \$10

Wild Salmon Cakes: 2 pc Wild Salmon Cakes, Crispy Panko, Green Onion, Bell Pepper, Mixed Green Slaw & Tartar Sauce \$15

Prawn Cocktail: Jumbo Wild Pacific Prawns, House Made Cocktail Sauce & Lemon On The Side \$14

Bay Shrimp Cocktail: Pacific Bay Shrimp, House Made Cocktail Sauce & Lemon \$12

Tuna Poke: Sashimi Grade Tuna, Preparation Varies, Ask Your Server! \$15

Fried Calamari: Crispy Fried Calamari Rings & Tentacles, Tartar & Cocktail \$12

Basket of Fries: Thick & Crispy Steak-Cut Fries \$6 (Add Garlic \$1)

Oysters on the Half Shell

BBQ Oysters: BBQ'd Pacific Medium Oysters with Smoky BBQ Sauce, Buffalo Butter, or Garlic Butter

3/\$9 6/\$15 12/\$25

Raw Oysters: Ask Your Server for Our Daily Selections! Served with Champagne - Shallot Mignonette on the Side!

3/\$9 6/\$15 12/\$25

Oysters Rockefeller: Baked Pacific Medium Oysters, Braised Spinach, Asiago Cheese, Garlic and Vermouth 3/\$14 6/\$25

18% Gratuity Included on Parties of 8 or More

Salads:

Salmon Nicoise: Grilled Wild King Salmon Filet, Mixed Greens, Pickled Shallots, Nicoise Olives, Roast Fingerling Potatoes, Green Beans, Hard Boiled Egg, Herb Vinaigrette **\$20**

Smoasted Salmon Salad: Slow Roasted House Smoked Salmon, Mixed Greens, Beets, Cucumber, Carrots and Balsamic Vinaigrette **\$16**

Grilled Trout Caesar: Grilled Filet of Idaho Trout, Whole Leaf Romaine, Beets, Cucumber, Croutons, Asiago and Caesar Dressing **\$18**

Bay Shrimp Louie: 5 oz. Pacific Bay Shrimp, Mixed Greens & Romaine, Tomato, Cucumber, Egg, Beets, Louie Dressing **\$15**

House Green Salad: Mixed Spring Greens, Paper-Thin Carrots, Cucumber, Beets, Fresh Tomatoes and Balsamic Vinaigrette **\$6**

Caesar: Chopped Romaine, Fresh Tomatoes, Croutons, Asiago Cheese and Creamy Caesar Dressing **\$10**

Wakame Salad: House Marinated Seaweed, Sesame Oil & Chili **\$7**

**** Add Prawns (3) or Bay Shrimp (5 oz.) \$5 ****

Entrees:

TACOS: Grilled Rock Cod, Grilled Shrimp, or Cajun Fried Oyster: (Mix and Match by Request!) Two Large Tacos Per Order, White Corn Tortillas, Shredded Cabbage Slaw, Lemon Cumin, Creole Aioli & Seasonal Salsa **2/\$10 3/\$13**
(Make Them Baha Style, Battered & Fried with Tropical Salsa ~ 2 for \$12)

Tacos Are A La Carte, Please See Back Of Menu For Side Add-Ons!

Fish and Chips: 2/3/4 Piece, Fresh Pacific Cod, Beer Batter Or Panko, House Steak Fries, Served with Tartar & Cocktail Sauces **\$14/\$17/\$20**

Shrimp & Chips: 5 Pacific Prawns, Crispy Fried with Beer Batter or Cajun Panko, House Steak Fries, Served with Tartar & Cocktail Sauces **\$17**

Oysters & Chips: 5 Washington Pacific Medium Oysters, Crispy Fried with Beer Batter or Cajun Panko, House Steak Fries, Served with Tartar & Cocktail Sauces

\$15

Fry Combo Platter: 2pc. Beer Battered Fried Cod, 2pc. Beer Battered Shrimp, Handful of Crispy Fried Calamari, 2pc. Cajun Panko Fried Oysters and Steak Fries, Served with Tartar & Cocktail Sauces **(Sorry, No Substitutions) \$22**

Surf N' Turf: Grilled 10 oz. Angus Ribeye and Pacific Prawns, Crispy Fried Zucchini, Baked Early Girl Tomato and Bordelaise Sauce **\$28**

(Add 2 Pc Seared Scallops: \$5) (Don't Like Seafood? Keep it a Steak!: \$22)

Blackened Ahi: Sashimi Grade Ahi (Seared Rare), Ginger & Scallion Vinaigrette, Mixed Greens, Julienne Carrots & Cucumber, Fried Wontons, Spicy "Lava" Sauce & Nori Sesame Sauce **\$20**

Wild King Salmon Teriyaki: Grilled Alaskan King Salmon, Teriyaki Sesame Glaze, Jasmine Rice, Sautéed Bok Choy, Celery, Carrots & Zucchini, Ginger & Soy **\$22**

Salmon Argentine: Grilled Alaskan King Salmon, Charred Corn & Black Bean Salad, Sautéed Vegetables, Argentinian Chimichurri & Red Bell Pepper Coulis **\$23**

Seared Idaho Trout: Pan Seared Filet, Skin-On, Sun Dried Tomato Tapenade with Mediterranean Olives, Fingerling Potatoes; Daikon Sprouts & Harissa Pepper **\$19**

Petrale Sole Piccata: Seared Petrale Sole with Light Egg Wash, Flour, Butter, White Wine, Shallots and Capers, Served with Rice & Sautéed Vegetables **\$19**

Branzino: Whole Oven Roasted Mediterranean Seabass, Capers, Shallot, Garlic, Butter & White Wine Served with Sautéed Vegetables and Fingerling Potatoes **\$25**

Prawns Fra Diavola: Sautéed Large Pacific Prawns, Blistered Cherry Tomatoes, Red Onion, Spicy Dried Chilies, Garlic, Served with Toasted Sourdough and Meyer Lemon Aioli **\$18**

Calamari Steak: Dor'e Style, Light Egg Wash, Flour, with Lemon, Butter, Capers, White Wine, Parsley, Fingerling Potatoes & Sautéed Vegetables **\$16**

Pan Seared Scallops: Jumbo Dry Scallops Cooked Medium Rare with Italian Farro, Sweet Corn, Roasted Fennel with Basil-Walnut Pesto **\$21**

Cioppino: Hearty Seafood Stew, Mussels, Clams, Pacific Cod, Scallops and Prawns, Slow-Roasted Zesty Tomato Base, Parsley, Served with Crostini **\$24**

Sautéed Mussels or Manila Clams: *Mixed by Request!* Garlic, Shallots, Butter, White Wine & Parsley, Served with Crostini **\$17**

Linguine & Clams: North Beach Style! Steamed Manila Clams with Butter, Garlic, White Wine, Touch of Cream & Parsley, Served with Toasted Baguette **\$17**

Seven Seas Pasta: Tomato & Cream Based Sauce, Linguine Pasta, Mussels, Clams, Fresh Fish of the Day, Jumbo Prawns and Scallops **\$25**

Smoked Salmon Pasta: House Hot Smoked King Salmon, Fresh Tomatoes, Capers, Lemon, White Wine, Parsley & Linguine Pasta **\$18**

Pasta Primavera: Seasonal Vegetables, Garlic, Butter, White Wine and Fresh Parsley, Add Marinara Sauce By Request! **\$12**

Grilled Cheese: Sliced Sourdough & Cheddar Served with House Made Tomato Soup, House Steak Fries, Slaw or Side Salad **\$10**

Sides:

Side of Steak Fries: \$3.5

Side of Sautéed Vegetables: \$3.5

Side of Coleslaw: \$3.5

Side Salad: Caesar or House \$4

Side of Rice: \$2.5

Single Piece Fried Cod: Panko or Beer Battered \$4.5

Kids Options:

Linguine Pasta: Butter or Marinara \$4.5

Kids Fish & Chips: 1 Piece Fish, Beer Batter or Panko, Steak Fries \$9.5

Kids Shrimp & Chips: 3 Fried Prawns, Beer Batter or Panko, Steak Fries \$10.5

Kids Calamari: Half of Fried Rings & Tentacles \$8.5

Grilled Cheese: Sliced Texas Toast & Cheddar Served with House Made Tomato Soup, House Steak Fries, Slaw or Side Salad \$10

~Weather Determines All Availability! ~ Water Available By Request ~

~ Please Inform Your Server of Any Food Allergy Restrictions ~

~ Consuming Raw or Undercooked Seafood May Increase Risk of Foodborne Illness ~

~ All Prices Are Market-Based and May Vary Seasonally ~

~18% Gratuity Included on Parties of Eight or More~