



serious seafood.

Starters

Garlic Bread	5.95	Bay Shrimp Cocktail	9.95
Oysters Rockefeller (3)	11.95	Crab Cake Appetizer	12.95
Calamari Appetizer	13.95	Seared Scallops	14.95
<i>Spicy, add 1.00</i>		Prawn Cocktail	14.95
Oysters on the Half Shell (6)	15.95	Seared Ahi Tuna	14.95
Dungeness Crab Cocktail	market price	Firecracker Prawns	14.95
Steamed Clams	16.95		

Chowder & Salads

Clam Chowder Bowl	9.95	House Salad	8.95
<i>In a sourdough bread bowl add 2.95</i>		<i>Fresh chilled greens, choice of ranch, 1,000 Island, Blue Cheese or Italian dressing</i>	
Baby Spinach Salad	11.95	Dungeness Crab Louie	market price
<i>Baby spinach topped with bacon bits, hard boiled egg, tomato and a pomegranate honey dressing</i>		<i>Garnished with the freshest ingredients and topped with crab meat. Served with 1,000 Island dressing</i>	
<i>Add Grilled Prawns or Scallops 8.00</i>		Classic Caesar Salad	9.95
Bay Shrimp Louie	15.95	<i>Crisp Romaine tossed with garlic croutons, Parmesan, and creamy Caesar dressing. Add Bay Shrimp 6.00</i>	
<i>Garnished with the freshest ingredients and topped with Bay Shrimp. Served with 1,000 Island dressing</i>		<i>Add Grilled Chicken Breast 6.50</i>	
Ahi Tuna Salad	19.95		
<i>Sesame seed crusted sliced ahi served over a bed of mixed greens, pickled cucumbers carrots and ginger. Sesame oil dressing and teriyaki glaze.</i>			

Burgers & Sandwiches

Cheeseburger	13.95	Charbroiled Chicken Sandwich	12.95
<i>Charbroiled half pound natural prime Angus beef patty, with your choice of American or Jack cheese. Served with French fries</i>		<i>Served with lettuce, sliced onions, tomatoes and French fries on the side</i>	
<i>Add bacon 2.00</i>			
Crab Salad Sandwich	18.95		
<i>Crab meat tossed with cucumbers, celery, onions, dill, and mayonnaise. Served with French fries</i>			

No substitutions on menu items. • Sales Tax will be added to all food and beverage items sold. For parties of 7 or more a 18% gratuity will be added. • Water served only on request. Cash or major credit cards accepted. • Sorry, no checks.



dinner menu

House Specialties

Teriyaki Chicken16.95

Fresh charbroiled chicken breast with a teriyaki glaze, topped with sesame seeds. Served with rice pilaf

Pacific Snapper17.95

Lightly breaded then grilled. Served with tartar sauce and rice pilaf

Sand Dabs18.95

Lightly breaded and grilled, topped with lemon butter caper sauce. Served with mashed potatoes

Calamari Steak Almondine17.95

Lightly breaded then grilled, topped with lemon-butter sauce and almonds. Served with rice pilaf

Crab Cakes20.95

Two freshly made crab cakes served over risotto topped with Buerre Blanc sauce

Fried Prawns & Crab Cake20.95

Deep fried prawns and our famous crab cake. Served with rice pilaf

Fish & Chips18.95

Fresh Pacific Snapper deep fried with Anchor Steam beer batter. Served with coleslaw, fries, tartar sauce, and lemon

Firefish Seafood Platter22.95

Deep fried prawns, scallops, calamari, charbroiled salmon and fresh fish. Served with cocktail sauce, tartar sauce and lemon

Steaks & Combinations *All served with baked potato*

Sirloin Steak (8 oz.)17.95

Charbroiled to perfection, just the way you like it

Sirloin Steak & Fried Prawns25.95

Steak charbroiled to perfection

Steak & Lobster Tail market price

Steak & King Crab Legs market price

*Add a cup of Chowder or a Green Salad
to your meal for 6.95*



serious seafood.

Charbroiled

Prawn Skewers20.95

Citrus-herb marinated prawns brushed with garlic butter. Served with rice pilaf

Fresh Swordfish market price

Charbroiled 8 oz swordfish served over risotto topped with Beurre Blanc

Fresh Salmon20.95

Topped with Beurre Blanc sauce. Served with sauteed spinach and mashed potatoes

Fresh Halibut market price

Topped with a Beurre Blanc caper sauce. Served with mashed potatoes

Firefish Grill22.95

Skewered charbroiled prawns, scallops, salmon, fresh fish, bell pepper and onion. Served with rice pilaf

Fruits of the Sea

Fried Calamari17.95

Seasoned breaded calamari, served with tartar sauce and fries

Golden Fried Prawns21.95

Prawns lightly breaded and deep fried. Served with cocktail sauce and fries

Scampi22.95

Sautéed prawns with garlic, white wine, lemon and butter, served with rice pilaf

King Crab Legs market price

King crab legs accompanied with lemon and drawn butter. Served with baked potato

Seafood Rockefeller20.95

Fresh fish, prawns and scallops baked with a Rockefeller spinach and bacon filling, topped with hollandaise sauce, served with rice pilaf

Scallops Monterey22.95

Deep water sea scallops, sautéed with mushrooms, artichoke hearts, garlic and fresh herbs, finished with sherry wine, cream and butter. Served with rice pilaf

Cioppino29.95

Prawns, scallops, clams, crab, fresh fish and calamari simmered in a hearty tomato broth

Lobster Tail market price

Broiled to perfection, accompanied with lemon and drawn butter. Served with baked potato

Pasta

Jambalaya20.95

"Hot and Spicy" Cajun sausage, blackened chicken and prawns in our own spicy sauce with homemade pasta

Fisherman's Pasta20.95

Prawns, scallops and fresh fish sautéed then tossed with fettuccine in a creamy parmesan sauce

Fettuccine Alfredo13.95

Al dente pasta, tossed with classic creamy Parmesan cheese sauce.

*Add Vegetable Medley 4.00
Add Grilled Chicken Breast 6.50
Add Prawns 8.75*



santa cruz wharf

Kids Menu (For children 10 years or younger)

Grilled Cheese Sandwich7.95
Served with French fries

Chicken Nuggets9.95
Served with French fries and ranch dressing

Fettuccine Noodles.....7.95
Great noodles with butter!

Fish & Chips9.95
Served with French fries and sauce for dipping

Desserts All desserts are 7.95

Exotic Bomba
Raspberry, mango and passion fruit sorbet covered in white chocolate

Creme Brulee
House-made with a caramelized sugar crust

Sea Salt Caramel Cheese Cake
The perfect marriage of sweet and salty

Praline Chocolate Mousse Cake
Milk chocolate mousse with crunchy praline nuts and dark chocolate cookie crumb base



Specialty Drinks

Firefish Bloody Mary
Vodka, Firefish's housemade spicy Bloody Mary mix, celery salt on the rim, garnished with a large prawn

Cosmopolitan
Vodka, Triple Sec, splash of cranberry and fresh lime juice served cool

Long Island Iced Tea
Vodka, gin, rum, tequila, sweet and sour mix, triple sec and a splash of coke

Margarita
Traditional, top shelf, Midori, mango, or strawberry. Blended or on the rocks

Pina Colada
A sweet and creamy mix of rum, pineapple juice and coconut cream, served blended

Lemon Drop
Vodka, Triple Sec and fresh lemon juice served with a sugared rim

Melissa's Mai Tai
Light rum, a blend of tropical fruit juices, topped with Meyers dark rum

Blue Hawaiian
Rum, coconut rum, blue curacao, sweet and sour mix, pineapple juice served on the rocks

Fruit Daiquiri
Blended smooth with rum and choice of strawberry, mango, pineapple or banana

Appletini
Vodka, Sour Apple Pucker Schnapps®

Mojito
Rum, fresh lime juice, splash of soda and fresh mint leaves served on the rocks

Godiva Chocolate Martini
Godiva Chocolate liqueur and vodka served up and shaken



wine and beer

Wine List

Sparkling Wine

	Glass	Bottle
Freixenet, Spain	Split \$8.00	\$30
Mumm Prestige Brut, Napa Valley		\$45

White Zinfandel

	Glass	Bottle
Berringer, Napa Valley.....	\$6.00	\$20.00

Rosé

	Glass	Bottle
Josh Cellars, Northern California	\$8.00	\$30.00

Pinot Grigio

	Glass	Bottle
Fish Eye, Southeastern Australia.....	\$6.00	\$20.00
Estancia, Central California.....	\$7.00	\$26.00

Riesling

	Glass	Bottle
Chateau St Michelle, Columbia Valley.....	\$7.00	\$26.00

Sauvignon Blanc/ Fume Blanc

	Glass	Bottle
Ferrari Carano Fume Blanc, Sonoma	\$7.00	\$26.00
Rodney Strong, Northern Sonoma	\$8.00	\$30.00
Hess, North Coast	\$10.00	\$38.00

Chardonnay

	Glass	Bottle
Pacific Bay, Chile.....	\$6.00	\$20.00
Rodney Strong, Sonoma County.....	\$8.00	\$32.00
Kendall Jackson, California	\$9.00	\$34.00
La Crema, Monterey	\$10.00	\$38.00
Raeburn, Sonoma, Russian River Valley....	\$11.00	\$42.00
Mer Soleil "Unoaked" Santa Lucia Highlands..	\$12.00	\$44.00
Ferrari Carano, Sonoma	\$12.00	\$44.00

Pinot Noir

	Glass	Bottle
Fish Eye, Southeastern Australia.....	\$6.00	\$20.00
Scheid Vineyards District 7, Monterey...	\$9.00	\$34.00
Rodney Strong, Russian River	\$10.00	\$38.00

Cabernet Sauvignon

	Glass	Bottle
Pacific Bay, Chile.....	\$6.00	\$20.00
Austerity Cab, Paso Robles	\$10.00	\$38.00
Josh Cella, Northern California	\$12.00	\$46.00

Merlot

	Glass	Bottle
Pacific Bay, Chile	\$6.00	\$20.00
Raymond "R" collection, Napa Valley	\$9.00	\$34.00

Bottled Beer List

Budweiser Light

Pacifico

Guinness Draught

Anchor Steam

Longboard Lager

Corona

St. Pauli Girl (non alcoholic)

Heineken

Coors Light

Blue Moon

Lagunitas I.P.A.

Stella Artois

Sierra Nevada

Seattle Cider



FIREFISH

GRILL

santa cruz wharf