



## 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 . . . . .	9.50	House Salad . . . . .	8.95
<i>In a sourdough bread bowl add 2.95</i>		<i>Fresh chilled greens and your choice of ranch, 1,000 Island, Blue Cheese, Italian, Oil and Vinegar or Pomegranate Honey 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 7.00</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 . . . . .	16.95		
<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. Add bacon 2.00</i>		<i>With lettuce, sliced onions, tomatoes and French fries on the side</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.



## lunch menu

### House Specialties

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**Teriyaki Chicken . . . . .14.95**

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

**Pacific Snapper . . . . .15.95**

*Lightly breaded, grilled, served with tartar sauce and rice pilaf*

**Sand Dabs. . . . .16.95**

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

**Seafood Tacos. . . . .12.95**

*Deep fried fresh fish served with all the trimmings and Firefish salsa*

**Calamari Steak Almondine . . . . .14.95**

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

**Crab Cakes . . . . .18.95**

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

**Fish & Chips . . . . .16.95**

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

**Firefish Seafood Platter . . . . .19.95**

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

### Pasta

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**Jambalaya . . . . .17.95**

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

**Fisherman's Pasta . . . . .17.95**

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

**Fettuccine Alfredo . . . . .10.95**

*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*

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



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### Charbroiled

**Fresh Salmon . . . . .17.95**

*Topped with Beurre Blanc served with sauteed spinach and potatoes*

**Prawn Skewers . . . . .18.95**

*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*

**Sirloin Steak (8 oz.) . . . . .17.95**

*Charbroiled to perfection, just the way you like it. Served with mashed potatoes*

**Firefish Grill . . . . .18.95**

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

**Fresh Halibut . . . . . market price**

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

### Fruits of the Sea

**Fried Calamari . . . . .15.95**

*Seasoned breaded calamari, served with tartar sauce and fries*

**Scampi . . . . .18.95**

*Prawns sautéed with garlic, white wine, lemon and butter, served with rice pilaf*

**Scallops Monterey . . . . .19.95**

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

**King Crab Legs . . . . . market price**

*King crab legs accompanied with lemon and drawn butter. Served with mashed potatoes*

**Golden Fried Prawns . . . . .17.95**

*Prawns lightly breaded, deep fried served with fries and cocktail sauce*

**Seafood Rockefeller . . . . .18.95**

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

**Cioppino . . . . .24.95**

*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 mashed potatoes*

### Kids Menu

(For children 10 years or younger)

**Grilled Cheese Sandwich . . . . .7.95**

*Served with French fries*

**Fettuccine Noodles . . . . .7.95**

*Great noodles with butter!*

**Chicken Nuggets . . . . .9.95**

*Served with French fries and ranch dressing*

**Fish & Chips . . . . .9.95**

*Served with French fries and sauce for dipping*



# santa cruz wharf

## Desserts

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### 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

All desserts are 7.95

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## Specialty Drinks

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### 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
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Rosé Glass    Bottle

Josh Cellars, Northern California .....	\$8.00	\$30.00
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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
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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**

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