



DINNER MENU

# FIREFISH

GRILL

*on the santa cruz wharf*



# serious seafood.

## Starters

Sourdough Bread Basket . . . 3.95

- Garlic Bread . . . . . 7.95
- Oysters Rockefeller (3) . . . . . 16.95
- Calamari Appetizer . . . . . 18.95
- Steamed Clams . . . . . 23.95
- Bay Shrimp Cocktail . . . . . 17.95
- Oysters on the Half Shell\* (6) . . . . . market price

- Crab Cake Appetizer . . . . . 19.95
- Seared Scallops. . . . . 19.95
- Prawn Cocktail . . . . . 18.95
- Seared Ahi Tuna\* . . . . . 19.95
- Firecracker Prawns . . . . . 19.95
- Dungeness Crab Cocktail . . . . . market price

## Chowder & Salads

- Clam Chowder Bowl . . . . . 12.95  
*In a Sourdough Bread Bowl, add 2.95.*
- Baby Spinach Salad. . . . . 15.95  
*Baby spinach topped with bacon bits, hard-boiled egg and tomato. Tossed with Poppyseed-Pomegranate dressing. Add Grilled Chicken, Grilled Prawns or Scallops 9.00*
- Bay Shrimp Louie . . . . . 22.95  
*Mixed greens with Bay Shrimp, hard boiled egg, cucumber and tomato. Served with 1,000 Island dressing*
- Ahi Tuna Salad\*. . . . . 22.95  
*Sesame seed crusted sliced Ahi served over a bed of mixed greens, pickled cucumbers, carrots and fresh ginger with a sesame oil dressing and Teriyaki Glaze.*

- House Salad . . . . . 12.95  
*Fresh chilled greens, served with your choice of Ranch, 1,000 Island, Blue Cheese, or Italian dressing.*
- Dungeness Crab Louie . . . . . market price  
*Mixed greens topped with sweet Dungeness Crabmeat, hard boiled eggs and tomato. 1000 Island dressing served on side.*
- Classic Caesar Salad . . . . . 14.95  
*Crisp Romaine tossed with garlic croutons. grated Parmesan, and creamy Caesar dressing. Add Bay Shrimp 8.00 Add Grilled Chicken breast 9.00 Add Grilled Salmon 10.00*

**Fresh Seafood Chowder . . . . . 27.95**  
*Fresh Fish, Prawns, Clams and Scallops simmered in shrimp stock with bacon, crispy potatoes and cream. Finished with a drizzle of sherry. Made to order!*

## Burgers & Sandwiches

- Cheeseburger\* . . . . . 18.95  
*Charbroiled half pound Angus beef patty with your choice of American or Jack Cheese. Served with french fries. Add bacon 3.00*
- Crab Salad Sandwich . . . . . 22.95  
*Crabmeat tossed with cucumbers, celery, onions, dill and mayonnaise. Served with french fries.*

- Grilled Chicken Pesto Sandwich . . . . . 20.95  
*Mesquite charcoal broiled Chicken breast topped with pesto and melted Jack Cheese on ciabatta. Served with french fries.*
- Beyond Burger . . . . . 18.95  
*Charbroiled Vegan Burger. Served with french fries. (Can be ordered with American or Jack Cheese)*

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

*\*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*



## dinner menu

### House Specialties

**Teriyaki Chicken . . . . .20.95**

*Fresh Charbroiled Chicken breast served with a Teriyaki Glaze and topped with sesame seeds. Served with rice pilaf and seasonal veggies*

**Pacific Snapper . . . . .22.95**

*Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.*

**Jumbo Prawns & Crab Cake . . . . .29.95**

*Deep fried Jumbo Prawns and our Famous Crab Cake. Served with rice pilaf.*

**Sand Dabs. . . . .28.95**

*Panko breaded and finished on the flat-top grill then topped with Buerre Blanc. Accompanied with house potatoes.*

**Crab Cakes . . . . .29.95**

*Two freshly made Crab Cakes. Served over risotto and topped with Buerre Blanc. Served with seasonal veggies.*

**Fresh Local Abalone . . . . . market price**

*Panko breaded Red Abalone topped with Buerre Blanc sauce. Served with rice pilaf and seasonal veggies.*

**Seafood Platter. . . . .30.95**

*Deep-fried panko breaded Prawns, Scallops, Calamari, charbroiled Fresh Salmon and Snapper. Served with coleslaw and our homemade tartar and cocktail sauces.*

### FISH & CHIPS

**Fish & Chips . . . . .24.95**

*Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.*

**Halibut Fish & Chips . . . . .28.95**

*Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.*

### Steaks & Combinations

*All served with house potatoes and seasonal vegetables*

**Sirloin Steak\* (8 oz) . . . . .25.95**

*Charbroiled to order Angus Top Sirloin and topped with maitre'd butter.*

**Sirloin Steak (8oz) & Fried Prawns . . . . .29.95**

*Sirloin steak charbroiled to order served with 3 large fried Prawns.*

**Filet Mignon (6 oz). . . . . 32.95**

*Charbroiled tender filet.*

**Sirloin & Lobster Tail . . . . . market price**

**Filet & Lobster Tail . . . . . market price**

**Sirloin and King Crab Legs . . . . . market price**

**Filet and King Crab Legs . . . . . market price**

*Add a cup of clam chowder or a garden salad to your meal for \$8.95*



## serious seafood.

### Mesquite Charcoal Broiled

**Pit-Grilled Pork Chop . . . . .23.95**

*Marinated in herbs and spices and charcoal grilled. Served with house potatoes and seasonal veggies.*

**Wild King Salmon . . . . .28.95**

*Grilled King Salmon topped with Buerre Blanc sauce. Served over house potatoes and sautéed spinach.*

**Fresh Swordfish . . . . . market price**

*Charcoal grilled and served over risotto. Topped with Buerre Blanc sauce.*

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

*Grilled Halibut topped with a Caper Buerre Blanc sauce. Served over house potatoes and spinach.*

**Firefish Grill . . . . .27.95**

*Skewered and Charbroiled Prawns, Scallops, Salmon, Pacific Snapper, bell pepper and red onions. Served with rice pilaf and Buerre Blanc on the side.*

### Firefish Favorites

**Golden Fried Jumbo Prawns . . . . .28.95**

*Seasoned, breaded, deep-fried Jumbo Prawns. Served with homemade cocktail sauce and french fries.*

**Seafood Rockefeller . . . . .32.95**

*Fresh Pacific Snapper, Prawns and Sea Scallops baked with spinach and bacon topped with Hollandaise sauce. Served with rice pilaf.*

**Scallops Monterey . . . . .34.95**

*Deep-water Sea Scallops, sautéed with mushrooms, artichoke hearts, garlic and fresh herbs. Finished with sherry wine and cream. Served with rice pilaf.*

**Scampi . . . . .29.95**

*Sautéed Jumbo Prawns with garlic, white wine, lemon and butter. Served with rice pilaf and garlic bread.*

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

*Served with house potatoes, seasonal veggies, drawn butter and lemon.*

**Lobster . . . . . Market price**

*Sweet cold water Lobster served with drawn butter, house potatoes and seasonal veggies.*

**Cioppino . . . . . Market Price**

*Prawns, Sea Scallops, Clams, King Crab Legs, Fresh Snapper, Salmon and Calamari simmered in a hearty tomato broth. A Firefish Classic!*

### Pasta

**Jambalaya . . . . .28.95**

*Andouille Cajun Sausage, Blackened Chicken and Sautéed Prawns in a slightly spicy tomato sauce over fettuccine.*

**Fisherman's Pasta . . . . .31.95**

*Jumbo Prawns, Sea Scallops and Fresh Salmon and Pacific Snapper sautéed in a creamy parmesan sauce and tossed over fettuccine.*

**Fettuccine Alfredo . . . . .19.95**

*Al dente pasta tossed with a classic, creamy parmesan sauce.*

*Add Vegetable Medley 4.50 Add Grilled Chicken Breast 8.95  
Add 5 Jumbo Prawns 12.95*



## Kids Menu

(For children 10 years or younger)

**Grilled Cheese Sandwich** .....11.95  
*Served with french fries.*

**Fettuccine Noodles**.....12.95  
*Served with your choice of creamy parmesan sauce, marinara sauce, or butter.*

**Chicken Nuggets** .....11.95  
*Served with french fries and ranch dressing.*

**Fish & Chips** .....15.95  
*Panko breaded Fresh Fsh served with french fries.*

## Desserts All desserts are 10.95

**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*

**Creme Brulee**  
*House-made with a caramelized sugar crust*



## Specialty Drinks

### Firefish Bloody Mary

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

### Melissa's Mai Tai

Light rum, a blend of tropical fruit juices, topped with Meyers dark rum.

### Long Island Iced Tea

Vodka, gin, rum, tequila, sweet and sour mix, triple sec, and a splash of coke.

### Blue Hawaiian

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

### Margarita

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

### Moscow Mule

Titos vodka, fresh lime and ginger beer.

### Pina Colada

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

### Fruit Daiquiri

Blended smooth with rum and choice of strawberry or mango.

### Lemon Drop

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

### 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.

Ask your server about our

**Daily Mocktails & Craft Cocktails**



wine and beer

Wine List

Sparkling Wine

	Glass	Bottle
Freixenet, Spain.....Split	\$10.00	\$34
Mumm Rose, Napa Valley .....		\$55

White Zinfandel

	Glass	Bottle
Beringer, California.....	\$7.00	\$26.00

Rosé

	Glass	Bottle
The Palm by Whispering Angel, Provence, France .....	\$12.00	\$46.00

Pinot Grigio

	Glass	Bottle
Cavit, Italy .....	\$10.00	\$38.00

Riesling

	Glass	Bottle
Chateau Ste. Michelle Harvest Select, Columbia Valley, Washington .....	\$9.00	\$34.00

Sauvignon Blanc

	Glass	Bottle
Hess Select, North Coast, California.....	\$10.00	\$38.00
Mantanzas Creek, Sonoma .....	\$13.00	\$50.00

Fume Blanc

	Glass	Bottle
Ferrari Carano Fume Blanc, Sonoma .....	\$9.00	\$34.00

Chardonnay

	Glass	Bottle
Silver Gate, California .....	\$8.00	\$24.00
Kendall Jackson, California .....	\$9.50	\$36.00
Mer Soleil by Caymus, Santa Lucia Highlands .....	\$12.00	\$46.00
Soquel Vineyards, Santa Cruz, CA.....	\$12.00	\$46.00
Sonoma Cutrer, California .....		\$56.00

Pinot Noir

	Glass	Bottle
Scheid Vineyards District 7, Monterey...	\$10.00	\$38.00
Chalone Estate Santa Lucia Highland .....		\$70.00

Cabernet Sauvignon

	Glass	Bottle
Silver Gate, California .....	\$8.00	\$24.00
Roth, Alexander Valley .....	\$15.00	\$58.00
Daou, Paso Robles, CA.....		\$60.00

Merlot

	Glass	Bottle
Silver Gate, California .....	\$8.00	\$24.00
Emmolo by Caymus, Napa Valley.....		\$70

Bottled Beer List

Budweiser Light\  
Budweiser  
Pacifico

Guinness Draught  
Anchor Steam  
Longboard Lager

Corona  
Peroni Zero  
(non alcoholic)

Heineken  
Blue Moon  
Lagunitas I.P.A.

Sierra Nevada  
Pacific Coast Cider  
Guinness Zero