

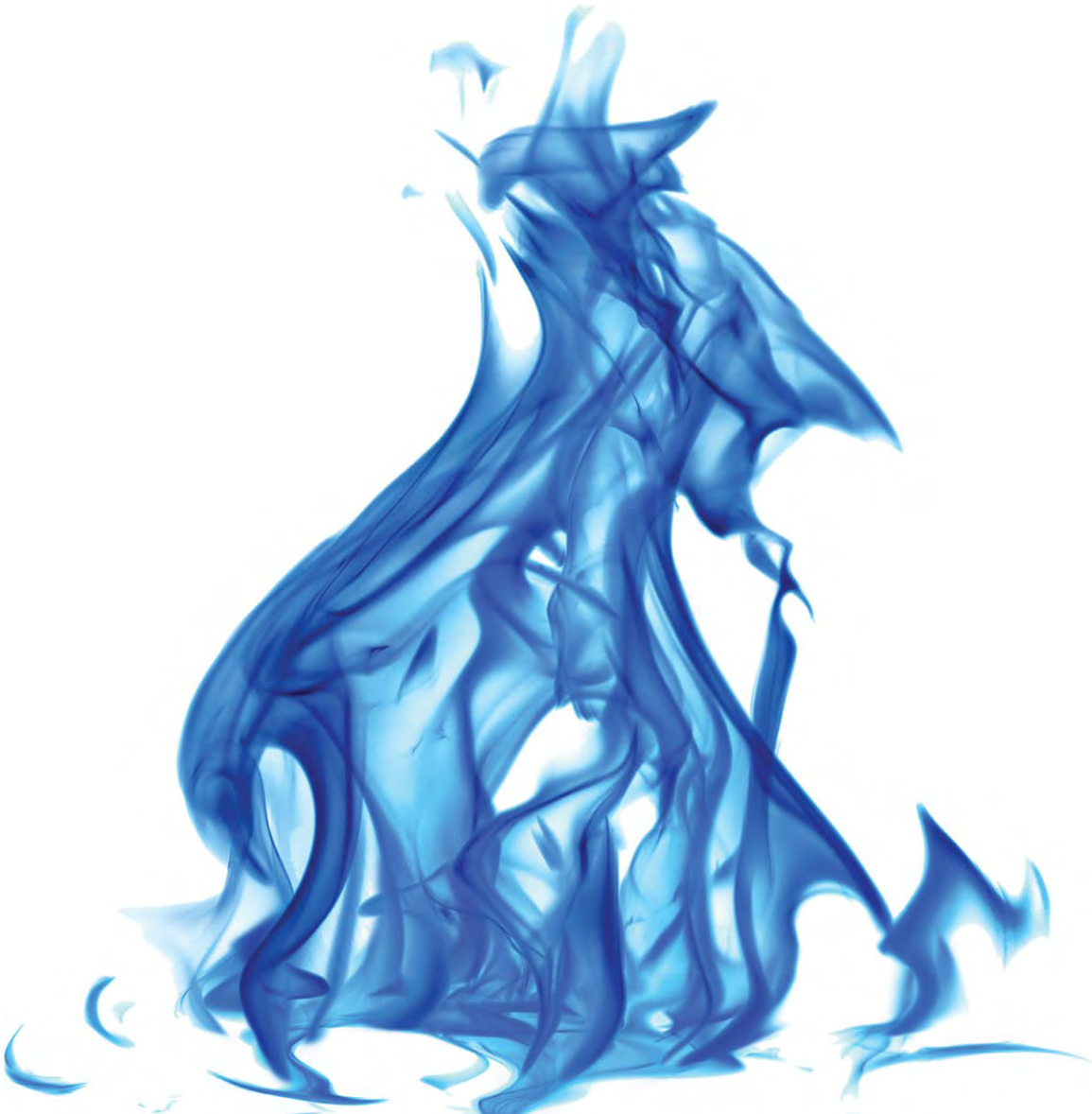


LUNCH MENU

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 14.95
- Oysters on the Half Shell* (6) market price
- Crab Cake Appetizer 18.95
- Prawn Cocktail 18.95
- Seared Ahi Tuna* 18.95
- Firecracker Prawns 18.95
- Seared Scallops. 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
- House Salad 11.95
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.
- Chowder and Salad 15.95
A cup of clam chowder and a house salad.
- Bay Shrimp Louie 20.95
Mixed greens with Bay Shrimp, hard boiled egg, cucumber and tomato. Served with 1,000 Island dressing
- 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
- Ahi Tuna Salad*. 21.95
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.

Fresh Seafood Chowder 26.95
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
- Beyond Burger 18.95
Charbroiled Vegan Burger. Served with french fries. (Can be ordered with American or Jack Cheese)
- Grilled Chicken Pesto Sandwich 19.95
Mesquite charcoal broiled Chicken breast topped with pesto and melted Jack Cheese on ciabatta. Served with french fries.
- Crab Salad Sandwich 22.95
Crabmeat tossed with cucumbers, celery, onions, dill and mayonnaise. Served with french fries.

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*



lunch menu

Light Lunches

Mesquite-Grilled Chicken Salad \$16.95
Charcoal Broiled Chicken breast served over our house salad with your choice of dressing.

Prawn Skewers \$16.95
Skewered and mesquite Grilled Prawns, Andouille Sausage, and fresh pineapple. Served over rice pilaf with seasonal veggies.

Teriyaki Salmon Bowl \$16.95
Grilled 4 oz Salmon filet topped with a Teriyaki sauce. Served over rice pilaf and seasonal veggies.

Cajun Snapper \$16.95
Fresh 5 oz Snapper filet grilled with Cajun spices and topped with a bell peppers and onion Cajun sauce. Served with rice pilaf and seasonal veggies.

House Specialties

Teriyaki Chicken 18.95
Fresh Charbroiled Chicken breast served with a Teriyaki Glaze and topped with sesame seeds. Served with rice pilaf and seasonal veggies

Pacific Snapper 20.95
Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.

Sand Dabs. 26.95
Panko breaded and finished on the flat-top grill then topped with Buerre Blanc. Accompanied with house potatoes.

Seafood Tacos. 18.95
Deep-fried fresh Pacific snapper. Served with guacamole and Firefish pico de gallo.

Crab Cakes 27.95
Two freshly made Crab Cakes. Served over risotto and topped with Buerre Blanc. Served with seasonal veggies.

Seafood Platter. 28.95
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 22.95
Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.

Halibut Fish & Chips 26.95
Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.

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



serious seafood.

Firefish Favorites

Fried Calamari22.95
Seasoned breaded calamari. Served with tartar sauce, cocktail sauce, and French fries.

Golden Fried Jumbo Prawns22.95
Seasoned, breaded, deep-fried Jumbo Prawns. Served with homemade cocktail sauce and french fries.

Scampi26.95
Sautéed Jumbo Prawns with garlic, white wine, lemon and butter. Served with rice pilaf and garlic bread.

Cioppino market price
Prawns, Sea Scallops, Clams, King Crab Legs, Fresh Snapper, Salmon and Calamari simmered in a hearty tomato broth.

Seafood Rockefeller \$28.95
Fresh Pacific Snapper, Prawns and Sea Scallops baked with spinach and bacon topped with Hollandaise sauce. Served with rice pilaf.

Mesquite Charcoal Broiled

Fresh Salmon26.95
Topped with a Beurre Blanc sauce. Served with sautéed

Filet Mignon (6 oz). 32.95
Classic tender filet.

Sirloin Steak* (8 oz)24.95
Charbroiled to perfection and topped with Maître d'Hôtel butter. Served with mashed potatoes.

Fresh Halibut market price
Grilled Halibut topped with a caper Buerre Blanc sauce. Served over house potatoes and spinach.

Firefish Grill26.95
Skewered and Charbroiled Prawns, Scallops, Salmon, Fresh Fish, bell pepper and onion. Served with rice pilaf.

Fresh Swordfish (8 oz) market price
Charcoal grilled and served over risotto. Topped with Buerre Blanc sauce.

Pasta

Jambalaya26.95
Andouille Cajun Sausage, Blackened Chicken and Sautéed Prawns in a slightly spicy tomato sauce over fettuccine.

Fisherman's Pasta28.95
Jumbo Prawns, Sea Scallops and Fresh Salmon and Pacific Snapper sautéed in a creamy parmesan sauce and tossed over fettuccine.

Fettuccine Alfredo18.95
Al dente pasta tossed with a classic, creamy parmesan sauce.

*Add Fresh Vegetable 4.25 Add Grilled Chicken Breast 8.95
Add Jumbo Prawns 9.95*

King Crab Leg, Lobster Tail, Scallops Monterey and Fresh Abalone
available from the dinner menu all day



Kids Menu

(For children 10 years or younger)

Grilled Cheese Sandwich7.95
Served with french fries.

Fettuccine Noodles.....10.95
Served with your choice of creamy parmesan sauce, marinara sauce, or butter.

Chicken Nuggets10.95
Served with french fries and ranch dressing.

Fish & Chips13.95
Panko breaded Fresh Fish 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 State	\$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... Chalone Estate Santa Lucia Highland	\$10.00	\$38.00
		\$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