



on the santa cruz wharf



santa cruz wharf

serious seafood.

Starters

Sourdough Bread Basket . . . 3.95

Garlic Bread 7.95
Oysters Rockefeller (3) 17.95
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 21.95
Prawn Cocktail 18.95
Seared Ahi Tuna* 19.95
Firecracker Prawns 19.95
Dungeness Crab Cocktail market price

Chowder & Salads

Clam Chowder Bowl 13.95
In a Sourdough Bread Bowl, add 2.95.

Baby Spinach Salad 17.95
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 24.95
Mixed greens with Bay Shrimp, hard boiled egg, cucumber and tomato. Served with 1,000 Island dressing

Ahi Tuna Salad* 24.95
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 14.95
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 15.95
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 28.95
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



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dinner menu

House Specialties

Teriyaki Chicken22.95

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

Pacific Snapper24.95

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

Jumbo Prawns & Crab Cake29.95

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 Cakes29.95

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

Fresh Local Abalonemarket 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, Fresh Salmon and Snapper.

Served with homemade tartar and cocktail sauces.

FISH & CHIPS

Fish & Chips24.95

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

Halibut Fish & Chips28.95

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)27.95

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

Sirloin Steak (8oz) & Fried Prawns32.95

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

Filet Mignon (6 oz). 34.95

Charbroiled tender filet.

Sirloin & Lobster Tailmarket price

Filet & Lobster Tailmarket price

Sirloin and King Crab Legsmarket price

Filet and King Crab Legsmarket price

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



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Mesquite Charcoal Broiled

Pit-Grilled Pork Chop24.95

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

Fresh Swordfish market price

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

Wild King Salmon30.95

Grilled King Salmon topped with Buerre Blanc sauce. Served over house potatoes and seasonal veggies.

Fresh Alaskan Halibut market price

Grilled Halibut topped with a Caper Buerre Blanc sauce. Served over house potatoes and seasonal veggies.

Firefish Grill29.95

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 Prawns28.95

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

Scallops Monterey34.95

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

King Crab Legs market price

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

Seafood Rockefeller32.95

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

Scampi29.95

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

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

Jambalaya28.95

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

Fisherman's Pasta31.95

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

Fettuccine Alfredo19.95

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 Sandwich11.95
Served with french fries.

Chicken Nuggets11.95
Served with french fries and ranch dressing.

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

Fish & Chips15.95
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.

Long Island Iced Tea

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

Margarita

Traditional, top shelf tequila, 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.

Moscow Mule

Titos vodka, fresh lime and ginger beer.

Fruit Daiquiri

Blended smooth with rum and choice of strawberry or mango.

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



santa cruz wharf

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.....	\$8.00	\$30.00

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
Clean Slate, Mosel, Germany.....	\$10.00	\$38.00

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 ..	\$10.00	\$38.00

Chardonnay

	Glass	Bottle
House	\$9.00	\$32.00
Mer Soleil by Caymus, Santa Lucia Highlands	\$12.00	\$46.00
Soquel Vineyards, Santa Cruz, CA.....	\$14.00	\$54.00
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
House	\$9.00	\$32.00
Roth, Alexander Valley	\$15.00	\$58.00
Daou, Paso Robles, CA		\$60.00

Merlot

	Glass	Bottle
House	\$9.00	\$32.00
Emmolo by Caymus, Napa Valley.....		\$70

Bottled Beer List

Budweiser Light\Budweiser

Pacifico

Guinness Draught

Longboard Lager

Corona

Peroni Zero
(non alcoholic)

Heineken

Blue Moon

Lagunitas I.P.A.

Sierra Nevada

Pacific Coast Cider

Guinness Zero