



serious seafood.

Starters

- Sourdough Bread Basket . . . 4.95
- Garlic Bread7.95
- Oysters Rockefeller (3)18.95
- Calamari Appetizer19.95
- Steamed Clams24.95
- Bay Shrimp Cocktail15.95
- Oysters on the Half Shell* (6)21.95
- Crab Cake Appetizer19.95
- Seared Scallops21.95
- Prawn Cocktail18.95
- Seared Ahi Tuna*19.95
- Firecracker Prawns19.95
- Dungeness Crab Cocktail market price

Chowder & Salads

- Clam Chowder Bowl 13.95
In a Sourdough Bread Bowl, add 2.95.
- Baby Spinach Salad 18.95
Baby spinach topped with bacon bits, hard-boiled egg & tomato. Tossed with Poppyseed-Pomegranate dressing. Add Grilled Chicken, Grilled Prawns or Scallops 9.00
- Bay Shrimp Louie25.95
Mixed greens with Bay Shrimp, hard boiled egg, cucumber and tomato. Served with 1,000 Island dressing
- Ahi Tuna Salad*25.95
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* 19.95
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 19.95
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

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| Teriyaki Chicken24.95
<i>Fresh Charbroiled Chicken breast served with a Teriyaki Glaze and topped with sesame seeds. Served with rice pilaf and seasonal veggies</i> | Sand Dabs.28.95
<i>Panko breaded and finished on the flat-top grill then topped with Beurre Blanc. Accompanied with house potatoes.</i> |
| Pacific Snapper25.95
<i>Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.</i> | Crab Cakes29.95
<i>Two freshly made Crab Cakes. Served over risotto and topped with Beurre Blanc. Served with seasonal veggies.</i> |
| Jumbo Prawns & Crab Cake29.95
<i>Deep fried Jumbo Prawns and our Famous Crab Cake. Served with rice pilaf.</i> | Fresh Local Abalone market price
<i>Panko breaded Red Abalone topped with Beurre Blanc sauce. Served with rice pilaf & seasonal veggies.</i> |

Seafood Platter. 30.95

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

FISH & CHIPS

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| Fish & Chips25.95
<i>Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.</i> | Halibut Fish & Chips29.95
<i>Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.</i> |
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Steaks & Combinations

All served with house potatoes and seasonal vegetables

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| Sirloin Steak* (8 oz)28.95
<i>Charbroiled to order Angus Top Sirloin and topped with maitre'd butter.</i> | Sirloin & Lobster Tail market price |
| Sirloin Steak (8oz) & Fried Prawns33.95
<i>Sirloin steak charbroiled to order served with 3 large fried Prawns.</i> | Filet & Lobster Tail market price |
| Filet Mignon (6 oz).35.95
<i>Charbroiled tender filet.</i> | 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 Chop 25.95

*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 Beurre Blanc sauce.

Wild King Salmon 32.95

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

Fresh Alaskan Halibut market price

Grilled Halibut topped with a Caper Beurre Blanc sauce. Served over house potatoes & seasonal veggies.

Firefish Grill 30.95

*Skewered and Charbroiled Prawns, Scallops, Salmon,
Pacific Snapper, bell pepper and red onions.*

Served with rice pilaf & Beurre Blanc on the side.

Firefish Favorites

Golden Fried Jumbo Prawns 28.95

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

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.*

King Crab Legs market price

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

Seafood Rockefeller 32.95

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

Scampi 29.95

*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, Crab, Fresh Snapper, Salmon and
Calamari simmered in a hearty tomato broth.*

A Firefish Classic!

Pasta

Jambalaya 29.95

*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 20.95

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



wine and beer

Wine List

Sparkling Wine	<i>Glass</i>	<i>Bottle</i>	Fume Blanc	<i>Glass</i>	<i>Bottle</i>
Freixenet, Spain.....Split	\$10.00	\$34	Ferrari Carano Fume Blanc, Sonoma ..	\$10.00	\$38.00
Mumm Rose, Napa Valley		\$55			
White Zinfandel	<i>Glass</i>	<i>Bottle</i>	Chardonnay	<i>Glass</i>	<i>Bottle</i>
Beringer, California.....	\$8.00	\$30.00	House	\$9.00	\$32.00
			Mer Soleil by Caymus, Santa Lucia Highlands	\$12.00	\$46.00
Rosé	<i>Glass</i>	<i>Bottle</i>	Soquel Vineyards, Santa Cruz, CA.....	\$14.00	\$54.00
The Palm by Whispering Angel Provence, France	\$12.00	\$46.00	La Crema, Sonoma.....	\$14.00	\$54.00
Pinot Grigio	<i>Glass</i>	<i>Bottle</i>	Pinot Noir	<i>Glass</i>	<i>Bottle</i>
Cavit, Italy	\$10.00	\$38.00	Scheid Vineyards District 7, Monterey...	\$10.00	\$38.00
			Chalone Estate Santa Lucia Highland		\$70.00
Riesling	<i>Glass</i>	<i>Bottle</i>	Cabernet Sauvignon	<i>Glass</i>	<i>Bottle</i>
Chateau Ste. Michelle Harvest Select, Columbia Valley, Washington	\$9.00	\$34.00	House	\$9.00	\$32.00
Clean Slate, Mosel, Germany	\$10.00	\$38.0	Roth, Alexander Valley	\$15.00	\$58.00
			Daou, Paso Robles, CA		\$60.00
Sauvignon Blanc	<i>Glass</i>	<i>Bottle</i>	Merlot	<i>Glass</i>	<i>Bottle</i>
Hess Select, North Coast, California.....	\$10.00	\$38.00	House.....	\$9.00	\$32.00
Mantanzas Creek, Sonoma	\$13.00	\$50.00	Chateau Ste. Michelle, Washington	\$14.00	\$54.00

Limited Availability Wine

Beauregard, Pinot Noir, Santa Cruz	\$50.00	Juan Gil, Red Blend, Spain	\$50.00
Emolo by Caymus, Merlot, Napa.....	\$65.00	Donna Paula, Malbec, Argentina	\$45.00

Bottled Beer List

Budweiser Light\Budweiser	Corona	Lagunitas I.P.A.
Pacifico	Peroni Zero (non alcoholic)	Sierra Nevada
Guinness Draught	Heineken	Pacific Coast Cider
Longboard Lager	Blue Moon	Guinness Zero