



serious seafood.

Starters

Sourdough Bread Basket . . . 4.95	
Garlic Bread 7.95	Crab Cake Appetizer 18.95
Oysters Rockefeller (3) 18.95	Prawn Cocktail 18.95
Calamari Appetizer 19.95	Seared Ahi Tuna* 18.95
Steamed Clams 24.95	Firecracker Prawns 19.95
Bay Shrimp Cocktail 15.95	Seared Scallops 21.95
Oysters on the Half Shell* (6) 21.95	Dungeness Crab Cocktail market price

Chowder & Salads

Clam Chowder Bowl 13.95 <i>In a Sourdough Bread Bowl, add 2.95.</i>	Chowder and Salad 17.95 <i>A cup of clam chowder and a house salad.</i>
Baby Spinach Salad 18.95 <i>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</i>	Bay Shrimp Louie 25.95 <i>Mixed greens with Bay Shrimp, hard boiled egg, cucumber & tomato with 1,000 Island dressing</i>
House Salad 12.95 <i>Fresh chilled greens, served with your choice of Ranch, 1,000 Island, Blue Cheese, or Italian dressing.</i>	Classic Caesar Salad 15.95 <i>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</i>
Dungeness Crab Louie market price <i>Mixed greens topped with sweet Dungeness Crabmeat, hard boiled eggs and tomato. 1000 Island dressing served on side.</i>	Ahi Tuna Salad* 25.95 <i>Sesame seed crusted sliced Ahi served over a bed of mixed greens, pickled cucumbers, carrots & fresh ginger with a sesame oil dressing & Teriyaki Glaze.</i>

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 <i>Charbroiled half pound Angus beef patty with your choice of American or Jack Cheese. Served with french fries. Add bacon 3.00</i>	Grilled Chicken Pesto Sandwich 20.95 <i>Mesquite charcoal broiled Chicken breast topped with pesto and melted Jack Cheese on ciabatta. Served with french fries.</i>
Beyond Burger 19.95 <i>Charbroiled Vegan Burger. Served with french fries. (Can be ordered with American or Jack Cheese)</i>	Crab Salad Sandwich 24.95 <i>Crabmeat tossed with cucumbers, celery, onions, dill and mayonnaise. Served with french fries.</i>

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

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| <p>Mesquite-Grilled Chicken Salad \$17.95
 <i>Charcoal Broiled Chicken breast served over our house salad with your choice of dressing.</i></p> <p>Prawn Skewers \$17.95
 <i>Skewered and mesquite Grilled Prawns, Andouille Sausage, and fresh pineapple. Served over rice pilaf with seasonal veggies.</i></p> | <p>Teriyaki Salmon Bowl \$17.95
 <i>Grilled 4 oz Salmon filet topped with a Teriyaki sauce. Served over rice pilaf and seasonal veggies.</i></p> <p>Cajun Snapper \$17.95
 <i>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.</i></p> |
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House Specialties

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| <p>Teriyaki Chicken \$22.95
 <i>Fresh Charbroiled Chicken breast served with a Teriyaki Glaze and topped with sesame seeds. Served with rice pilaf and seasonal veggies</i></p> <p>Pacific Snapper \$24.95
 <i>Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.</i></p> <p>Sand Dabs. \$28.95
 <i>Panko breaded and finished on the flat-top grill then topped with Beurre Blanc. Accompanied with house potatoes.</i></p> | <p>Seafood Tacos. \$19.95
 <i>Deep-fried fresh Pacific snapper. Served with guacamole and Firefish pico de gallo.</i></p> <p>Crab Cakes \$28.95
 <i>Two freshly made Crab Cakes. Served over risotto and topped with Beurre Blanc. Served with seasonal veggies.</i></p> <p>Seafood Platter. \$30.95
 <i>Deep-fried panko breaded Prawns, Scallops, Calamari, charbroiled Fresh Salmon and Snapper. Served with our homemade tartar and cocktail sauces.</i></p> |
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FISH & CHIPS

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| <p>Fish & Chips \$24.95
 <i>Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.</i></p> | <p>Halibut Fish & Chips \$28.95
 <i>Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.</i></p> |
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Add a Cup of Clam Chowder or a Garden Salad to your meal for \$8.95



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Firefish Favorites

Fried Calamari 23.95

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

Scampi 27.95

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

Golden Fried Jumbo Prawns 25.95

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

Cioppino Market Price

Prawns, Sea Scallops, Clams, Crab, Fresh Snapper, Salmon and Calamari simmered in a hearty tomato broth.

Seafood Rockefeller 32.95

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

Mesquite Charcoal Broiled

Wild King Salmon 30.95

Topped with a Beurre Blanc sauce. Served with seasonal veggies and mashed potatoes.

Sirloin Steak* (8 oz) 28.95

Charbroiled to perfection and topped with Maître d'Hôtel butter. Served with mashed potatoes.

Firefish Grill 27.95

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

Filet Mignon (6 oz) 35.95

Classic tender filet.

Fresh Halibut market price

Grilled Halibut topped with a caper Beurre Blanc sauce. Served over house potatoes and seasonal veggies.

Fresh Swordfish (8 oz) market price

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

Pasta

Jambalaya 29.95

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

Fisherman's Pasta 32.95

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 Fresh Vegetables 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



santa cruz wharf

Kids Menu

(For children 10 years or younger)

Grilled Cheese Sandwich 11.95
Served with french fries.

Chicken Nuggets 11.95
Served with french fries and ranch dressing.

Fettuccine Noodles.....14.95
Served with your choice of creamy parmesan sauce, marinara sauce, or butter.

Fish & Chips14.95
Panko breaded Fresh Fish served with french fries.

Desserts

All desserts are 12.95

Ask your server for the chef's daily housemade specials.

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, 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 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