



serious seafood.



Starters

Sourdough Bread Basket 4.95

Garlic Bread	8.95	Crab Cake Appetizer	21.95
Oysters Rockefeller (3)	20.95	Seared Scallops	25.95
Calamari Appetizer	21.95	Prawn Cocktail	20.95
Steamed Clams	26.95	Seared Ahi Tuna*	20.95
Bay Shrimp Cocktail	18.50	Firecracker Prawns	20.95
Oysters on the Half Shell* (6)	22.95	Dungeness Crab Cocktail	market price

Chowder & Salads

Clam Chowder Bowl 14.50 *In a Sourdough Bread Bowl, add 2.95.*

Baby Spinach Salad	19.95	Classic Caesar Salad	16.50
<i>Baby spinach topped with bacon bits, egg, and tomato. Poppyseed-Pomegranate dressing. Add Grilled Chicken, Grilled Prawns or Scallops 9.00</i>		<i>Crisp Romaine tossed with garlic croutons, grated Parmesan, and creamy Caesar dressing. Add Bay Shrimp 8.50 Add Grilled Chicken breast 9.50 Add Grilled Salmon 12.50</i>	
Bay Shrimp Louie	27.95	House Salad	15.50
<i>Mixed greens with Bay Shrimp, hard-boiled egg, cucumber, and tomato. Served with 1,000 Island dressing.</i>		<i>Fresh chilled greens, served with your choice of Ranch, 1,000 Island, Blue Cheese, or Italian dressing.</i>	
Ahi Tuna Salad*	27.95	Dungeness Crab Louie	market price
<i>Sesame seed crusted sliced Ahi served over mixed greens, pickled cucumbers, carrots, and fresh ginger with a sesame oil dressing and Teriyaki glaze.</i>		<i>Mixed greens topped with sweet Dungeness Crabmeat, hard-boiled egg, and tomato. 1000 Island dressing served on side.</i>	

Fresh Seafood Chowder

31.95

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*	20.95	Grilled Chicken Pesto Sandwich	21.95
<i>Charbroiled half pound Angus beef patty with your choice of American or Jack Cheese. Served with french fries. Add bacon 3.00</i>		<i>Mesquite charcoal broiled Chicken breast topped with pesto and melted Jack Cheese on ciabatta. Served with french fries.</i>	
Crab Salad Sandwich	27.95	Beyond Burger	20.95
<i>Crabmeat tossed with cucumbers, celery, onions, dill, and mayonnaise. Served with french fries.</i>		<i>Charbroiled Vegan Burger. Served with french fries. (Can be ordered with American or Jack Cheese)</i>	

Lobster Roll 32.95

Succulent lobster meat sauteed in butter. Served in a fresh toaster New England Roll. Served with coleslaw and french fries.



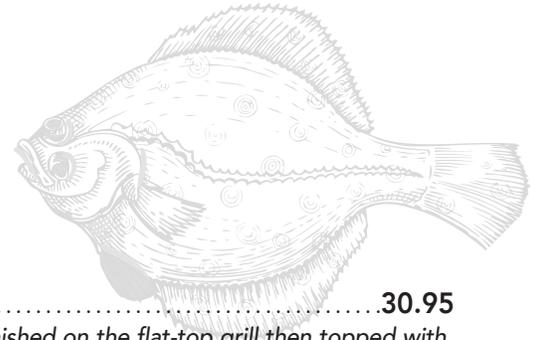
No substitutions on menu items. Water served only on request. • Sales tax will be added to all food and beverage items sold. For parties of 7 or more an 18% gratuity will be added. • Cash or major credit card accepted. Sorry, no checks..

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



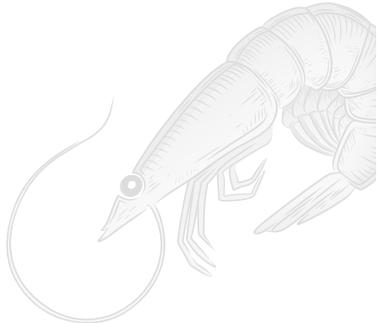
dinner menu

House Specialties



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| Teriyaki Chicken 25.95
<i>Charbroiled Chicken breast served with a Teriyaki glaze and topped with sesame seeds. Rice pilaf and seasonal veggies.</i> | Sand Dabs 30.95
<i>Panko breaded and finished on the flat-top grill then topped with Beurre Blanc. Accompanied with house potatoes.</i> |
| Pacific Snapper 26.95
<i>Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.</i> | Crab Cakes 33.95
<i>Two freshly made Crab Cakes. Served over risotto and topped with Beurre Blanc. Served with seasonal veggies.</i> |
| Jumbo Prawns & Crab Cake 32.95
<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 and seasonal veggies.</i> |

Seafood Platter 33.95
Deep-fried panko breaded Prawns, Scallops, Calamari, Fresh Salmon, and Snapper. Served with homemade tartar and cocktail sauces.



Fish & Chips

<p>Fish & Chips 27.95 <i>Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.</i></p>	<p>Halibut Fish & Chips 30.95 <i>Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.</i></p>
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Steaks & Combinations

All served with house potatoes and seasonal vegetables

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| Sirloin Steak* (8 oz) 29.95
<i>Charbroiled to order Angus Top Sirloin and topped with Maître d' butter.</i> | Sirloin & Lobster Tail market price |
| Sirloin Steak (8oz) & Fried Prawns 35.95
<i>Sirloin steak charbroiled to order served with 3 large fried Prawns.</i> | Filet & Lobster Tail market price |
| Filet Mignon (6 oz) 36.95
<i>Charbroiled tender filet.</i> | 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



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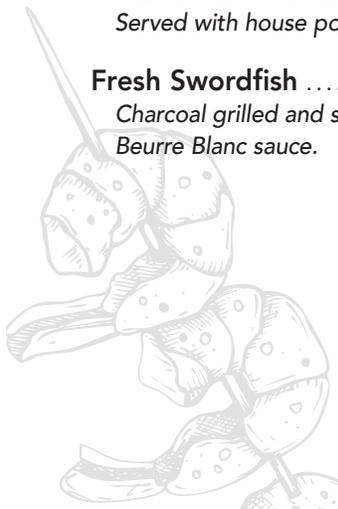
Mesquite Charcoal Broiled

Pit-Grilled Pork Chop 26.95
*Marinated in herbs and spices and charcoal grilled.
 Served with house potatoes and seasonal veggies.*

Wild King Salmon 33.95
*Grilled King Salmon topped with Beurre Blanc sauce.
 Served over house potatoes and seasonal veggies.*

Fresh Swordfish market price
*Charcoal grilled and served over risotto. Topped with
 Beurre Blanc sauce.*

Fresh Alaskan Halibut market price
*Grilled Halibut topped with a Caper Beurre Blanc sauce.
 Served over house potatoes and seasonal veggies.*



Firefish Grill | 32.95
*Skewered, Charbroiled Prawns, Scallops, Salmon, Pacific Snapper,
 bell pepper, and red onions. Rice pilaf and Beurre Blanc on the side.*

Firefish Favorites

Golden Fried Jumbo Prawns 29.95
*Seasoned, breaded, deep-fried Jumbo Prawns. Served with
 homemade cocktail sauce and french fries.*

Scampi 30.95
*Sautéed Jumbo Prawns with garlic, white wine, lemon, and butter.
 Served with rice pilaf and garlic bread.*

Scallops Monterey 36.95
*Deep-water Sea Scallops, sautéed with mushrooms, artichoke
 hearts, garlic, and herbs. Finished with sherry wine and cream.*

Seafood Rockefeller 34.95
*Fresh Pacific Snapper, Prawns, and Sea Scallops baked with
 spinach and bacon topped with Hollandaise sauce.*

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, Crab, Fresh Snapper, Salmon, and Calamari
 simmered in a hearty tomato broth. A Firefish Classic!*



Pasta

Jambalaya 30.95
*Andouille Cajun Sausage, Blackened Chicken,
 and Sautéed Prawns in a slightly spicy tomato
 sauce over fettuccine.*

Fisherman's Pasta 34.95
*Jumbo Prawns, Sea Scallops, Fresh Salmon
 and Pacific Snapper sautéed in a creamy
 parmesan sauce and tossed over fettuccine.*

Fettuccine Alfredo 21.95
*Al dente pasta tossed with a classic, creamy
 parmesan sauce. Add Vegetable Medley 4.50
 Add Grilled Chicken Breast 9.50
 Add 5 Jumbo Prawns 13.95*