



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.*

<b>Baby Spinach Salad</b> .....	19.95	<b>Classic Caesar Salad</b> .....	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>	
<b>Bay Shrimp Louie</b> .....	27.95	<b>House Salad</b> .....	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>	
<b>Ahi Tuna Salad*</b> .....	27.95	<b>Dungeness Crab Louie</b> .....	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

<b>Cheeseburger*</b> .....	20.95	<b>Grilled Chicken Pesto Sandwich</b> .....	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>	
<b>Crab Salad Sandwich</b> .....	27.95	<b>Beyond Burger</b> .....	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**

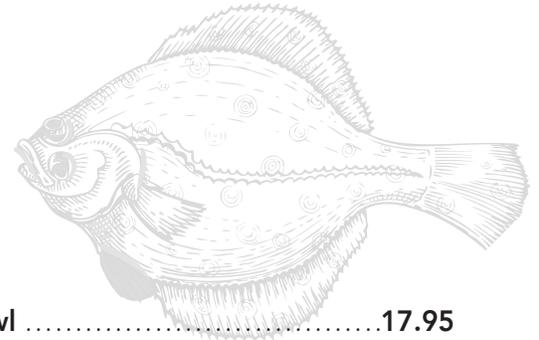
*Succulent lobster meat sauteed in butter. Served in a fresh toaster New England Roll. Served with coleslaw and french fries.*

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



# lunch menu



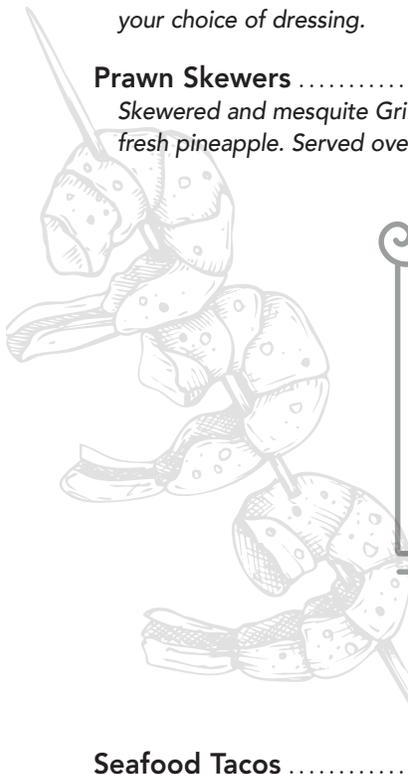
## Light Lunches

**Mesquite-Grilled Chicken Salad** .....17.95  
*Charcoal Broiled Chicken breast served over our house salad with your choice of dressing.*

**Teriyaki Salmon Bowl** .....17.95  
*Grilled 4 oz Salmon filet topped with a Teriyaki sauce. Served over rice pilaf and seasonal veggies.*

**Prawn Skewers** .....17.95  
*Skewered and mesquite Grilled Prawns, Andouille Sausage, and fresh pineapple. Served over rice pilaf with seasonal veggies.*

**Cajun Snapper** .....17.95  
*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.*



**Fish & Chips**

<p><b>Fish &amp; Chips 27.95</b> <i>Seasoned panko breaded Fresh Pacific Snapper. Served with coleslaw and homemade tartar sauce.</i></p>	<p><b>Halibut Fish &amp; Chips 30.95</b> <i>Seasoned panko breaded Fresh Alaskan Halibut. Served with coleslaw and homemade tartar sauce.</i></p>
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## House Specialties

**Seafood Tacos** .....21.95  
*Deep-fried fresh Pacific snapper. Served with guacamole and Firefish pico de gallo.*

**Teriyaki Chicken** .....25.95  
*Fresh Charbroiled Chicken breast with a Teriyaki Glaze and topped with sesame seeds. Served with rice pilaf and seasonal veggies*

**Pacific Snapper** .....26.95  
*Dusted in flour and finished on the flat-top. Served with homemade tartar sauce and rice pilaf.*

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

**Sand Dabs** .....30.95  
*Panko breaded and finished on the flat-top grill then topped with Buerre Blanc. Accompanied with house potatoes.*

**Crab Cakes** .....31.95  
*Two freshly made Crab Cakes. Served over risotto and topped with Buerre Blanc. Served with seasonal veggies.*

**Seafood Platter | 33.95**

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

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



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## Mesquite Charcoal Broiled

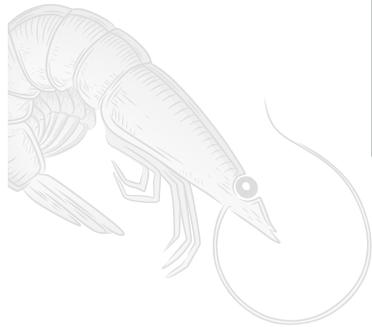
**Wild King Salmon** ..... 33.95  
*Grilled King Salmon topped with Buerre Blanc sauce. Served over house potatoes and seasonal veggies.*

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

**Sirloin Steak\* (8 oz)** ..... 29.95  
*Charbroiled to perfection and topped with Maître d' butter. Served with mashed potatoes.*

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

**Filet Mignon (6 oz)** ..... 36.95  
*Classic tender filet.*



**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

Add a Cup of Clam Chowder or a Garden Salad to your meal for \$8.95

**Fried Calamari** ..... 25.95  
*Seasoned breaded calamari. Served with tartar sauce, cocktail sauce, and french fries.*

**Golden Fried Jumbo Prawns**..... 27.95  
*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.*

**Cioppino** ..... Market Price  
*Prawns, Sea Scallops, Clams, Crab, Fresh Snapper, Salmon and Calamari in a hearty tomato broth. A Firefish Classic!*

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



## 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 8.50  
 Add 5 Jumbo Prawns 12.95*