MONTEREY'S FISH HOUSE

MENU

APPETIZERS

Oysters on the Half Shell (6)	17	Prawn Cocktail (4)	17
Oak Grilled Oysters (6)	18	BBQ Artichoke	16
Fried Oysters (5)	18	Steamed Artichoke	
Steamed Clams	17	Served Chilled	15
Fried Calamari	19	Sautéed Mussels	19
Sicilian Calamari	19	BBQ Baby Octopus	16
Crab Ravioli	19	Garlic Bread	6
Crab Cake	20		

SOUP

Soup of the Day	cup 5	5 bowl	9
New England Clam Chowder	cup	7 bowl	12

SALAD

Classic Caesar Salad 12 / with shrimp 18 / with BBQ Prawns (4) 25

House Mixed Green with an Avocado Vinaigrette dressing 10 / with shrimp 16

Spinach Salad with a Honey Sesame dressing 10 / with shrimp 16

FROM THE SEA

Served with Fresh Vegetables and Pasta *

Grilled Sole Dore' style 27

Snapper Choose from oak grilled or blackened
 Salmon Choose from oak grilled or blackened
 Swordfish Choose from oak grilled or blackened
 30

Curry Snapper Bell peppers, onions, mushrooms in a sweet sake sauce 28

Cioppino Traditionally Italian! Fish and shellfish in tomato-based clam broth, with garlic bread 31

Calamari Parmesan Large Mexican squid steak, breaded and baked with eggplant and topped with marinara sauce and parmesan cheese 26

Calamari Steak Large Mexican squid steak, breaded and grilled 22

BBQ Baby Octopus Succulent baby octopus grilled 23

- Add \$2 for Piccata, Marsala Wine sauces or Honey Roasted Almond Crusted * Except Cioppino which is served with Garlic Bread

PASTA

Homemade Linguini

Pasta Marinara Roma tomato sauce with fresh vegetables and pesto 18
Squid Pasta Squid sautéed with peas in a marinara sauce 25
Clam Pasta Clams sautéed in a butter garlic clam broth 25

Mussel Pasta Mussels sautéed in a spicy marinara sauce with sweet sake 28

Prawn Pasta Prawns sautéed in a vodka cream sauce with fresh cut tomatoes, green onions and shallots 30

Crab Ravioli Fresh pasta pockets stuffed with crab and ricotta cheese topped with rose shrimp sauce 26

Sausage Ravioli Fresh pasta pockets stuffed with sausage and ricotta cheese topped with marinara sauce 22

Putanesca Capers, Kalamata olives, anchovies, red peppers in a marinara sauce 25
Sicilian Holiday Pasta Fresh seasonal fish with clams, mussels, calamari, prawns and octopus 32
Salmon Diablo Pasta Salmon sauteed in a spicy siracha/marinara sauce with green onions and mushrooms 28

MEAT & POULTRY

Served with Fresh Vegetables and Chef's Choice

Rib Eye Steak - 16oz Choose from oak grilled or blackened 33

New York Steak - 14oz Choose from oak grilled or blackened 30

Pork Chops Choose from oak grilled or blackened 28

Boneless Grilled Chicken Half a boneless chicken oak grilled or blackened 25

Hamburger or Cheeseburger Served with French fries 16

- Add \$2 for au pouvre or red wine garlic sauces -

DESSERT

Crème Bruleé	9	Cheese Cake	9
Tiramisu	9	Chocolate Mousse	9
Chocolate Chocolate Cake	9	Cannoli	9
Mud Pie	9	Spumoni Ice Cream	6
Carrot Cake	9	Vanilla Ice Cream	6

BEVERAGES

Soft Drinks	3	Coffee	4	Mineral Water	4
Juices	4	Tea	4		

BEER - 7

WINE

MONTEREY'S FISH HOUSE WINE MENU

All Wines Offered by the Glass - Glass Prices One-Quarter Bottle Price

	Во	ttle		1	Bottle
Rose	La Vielle Ferme	30	Blends	Donati Claret	35
Muscato	Ruffino	30		Lastoria Petit Syrah	45
White Zinfandel	Canyon Road	16		Ridge Three Valleys	70
Riesling	J Lohr	23	Cabernet	Mondavi	30
	Firestone	25		Ancient Peaks	32
Pinot Grigio	Mezza Corona	24		Carmel Road	35
	Terlato	40		Purple Cowboy Trail Bo	ss 40
Sauvignon Blanc	Kendall Jackson	30		Justin	45
	Chalk Hill	37		Trefethen	70
	Joullian	40		Rombauer	150
	Rombauer	45	Merlot	J Lohr	28
Fume Blanc	Ferrari Carano	30		Peju	45
Chardonnay	Mondavi	30		Rombauer	55
	Hahn	32	Zinfandel	Boeger Walker	31
	Kendall Jackson	35		Joullian	40
	Le Crema	40		Rombauer	60
	Morgan	42	Pinot Noir	Kendall Jackson	29
	Ferrari Carano	50		J Lohr	35
	Rombauer	60		Le Crema	40
Champagne	J.P.Chenet	10/split		Wrath	45
	Ruffino Rose	10/split		Morgan	50
	Ruffino Prosecco	10/split	Chianti	Arceno	25
	Roededer	40	Sangiovese	Caparzo	32
	Roededer Rose	45	Port	Grahams 10 yr Tawny	13/glass
				Grahams 20 yr Tawny	18/glass