

SIMPLY FISH

A founder with a passion for food and fishing

To appreciate the story of Simply Fish, you'll want to know more about my passion for seafood. I've had a lifelong love for fishing. I'm a native Southern Californian, third-generation Japanese American who grew up in the "South Bay" and graduated from Gardena High in 1977.

At an early age my father taught me the techniques of catching, filleting, and fish preparation. I grew up fishing on the local fishing boats and embarked on many long-range trips out of San Diego and Mexico. When visiting top seafood restaurants near me. I couldn't help but notice that something was missing.

My dream is to take my passion for fishing, with respect for our oceans and sea life and turn that into what's missing in restaurants.

I want to incorporate the most popular seafoods and transform that into a full service dining experience. Where on most nights we have live music entertainment, the groups bringing you back to the 60s, 70s, and 80s. Where your servers pamper and spoil you. The rest of the time we're playing music that reminds you of your happiest memories. All in an ocean themed design surrounding you in comfort.

Service in my restaurant is as important as the food. Quality proteins, portions, and most importantly a value that can't be compared!

Simply Fish is that 2.0 restaurant from a Fisherman's point of view, "built from the water up". I offer all your favorites such as Salmon, Halibut, Mahi Mahi, Fish & Chips and incorporate that with fine dining items such as Lobster, King Crab, Oysters, Cioppino, Branzino, Chilean Sea Bass, warm Seafood Salad, Steamed Clams, Green Lip Mussels, Charred Octopus, Pasta, and Angus Certified Steaks to name a few.

The difference is a healthier choice and quality at an affordable price.

Simply Fish is my passion, Hope you enjoy my Vision!



Derek Taguchi



STARTERS



Custom Seafood Towers

Pick 3 or more items and receive 10% off | All served over ice (chilled) | Please allow 30 minutes to prepare

Add Bluepoint Oysters 3, 6, or 12

Colossal Shrimp 6, 8, or 10 | Clams 16oz.

Ahi Sashimi 10oz. | Green Mussels 16oz.

4oz. Maine Lobster 20 | 8oz. Maine Lobster 39

Alaskan King Crab MP | Scallops 6pcs.

Snow Crab Cluster 1pc.



Lobster Claw Cocktail 32

Lobster claws served over ice, with lemons and cocktail sauce



Shrimp Cocktail

6 pcs 16

8 pcs 20

10 pcs 24

Jumbo prawns served over ice. Comes with lemons and cocktail sauce



New Zealand Green Lip Mussels (Wild Caught)

6pcs. 12 | 12 pcs. 20

Panko, Garlic, Parmesan, butter and onions broiled to a golden brown



Blue Point Oysters

3 for 12

6 for 15

12 for 28



AAA - Ahi Tuna Sashimi 22 (Wild Caught)

Triple-A grade wild caught Yellow fin Tuna thinly sliced served with, avocado, jalapeno slices, pickled ginger, drizzled with soy and sesame oil topped with sesame seeds. Wasabi on request.



Pan Seared Scallops 22

Asparagus spears, Mango Chutney, Bacon & Chives



Fresh Clams or Mussels 1 pound 12 / 2 pounds 20 or 1 pound Clams and 1 pound Mussels 20 add 1/2 lb Green Lip Mussels 10 (Wild Caught)

Our clams or mussels are steamed in our delicious sea broth. Served with toasted bread for dipping.



Derek's favorites

STARTERS



Maine Lobster Nachos 28

Maine Lobster, house tortilla chips, Nacho cheese, Guacamole, Black beans, Jalapeño & Crema



Entrana Skirt Steak Nachos 28

Entrana, house tortilla chips, Nacho cheese, Guacamole, Black beans, Jalapeño & Crema



Surf & Turf Nachos 30

Maine Lobster and Entrana, house tortilla chips, Nacho cheese, Guacamole, Black beans, Jalapeño & Crema



Short Rib Sliders 18

Braised Short Ribs with wine reduction sauce, lettuce, and tomato. Proudly served on Kings Hawaiian bread!



BBQ Chicken Sliders 14

Shredded Chicken in Whiskey Bourbon BBQ sauce, lettuce, tomato, and mayo. Proudly served on Kings Hawaiian bread!



Ahi Tuna Sliders 16

Signature ground spiced Ahi Tuna with avocado, cheese, bacon, lettuce, tomato, and mayo. Proudly served on Kings Hawaiian bread!



Lobster Mac & Cheese 28



Mac & Cheese 10



Garlic Mashed Potatoes 8



Baked Potato 7

Choice of butter, sour cream, bacon, and chives.



Twice Baked Potato 9

We take all the above and mix together, reloaded, and baked again.



Premium Seafood Ceviche 28

Halibut, Octopus, Scallops, and Shrimp

+ 3 Shrimp 8

+ 4oz Maine Lobster 18



Smoked Salmon (Nova Scotia) 18

Served on toasted baguette, cream cheese, purple onion, Persian cucumber, and capers.

Disclaimer: Consuming raw or uncooked meats and seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

* Some of our items contain nuts, please let your server know.

STARTERS



Charred Spanish Octopus 20

Flame grilled to a perfect tenderness. Served with Chimichurri. If you know, you know!



Crispy Rice (4 pcs) Lobster Claw 16



Crispy Rice (4 pcs) Poké 12



Crispy Rice (4 pcs) Spicy Tuna 12



Rockin' Shrimp 12

Flash fried shrimp tossed in Rockin' sauce, served with cabbage slaw.



Derek's favorites



Maryland Crab Cakes 1 cake 19 | 2 cakes 36

When you know you know! Super Blue Crab lump. Served with lemon and house sauce.



Ahi Poke 14

1 lb (16oz pint) 22 | 2lb (32oz quart) 39

Marinated Ahi Tuna with green and Maui onions, sesame seeds, wonton chips, and avocado.



Guacamole 10

Our house made guacamole served with corn tortilla chips for scooping.



Garlic Bread 6

Crispy baguette dipped in our lemon garlic butter and toasted to a golden brown.

STARTERS



Crab Cakes (2) 20

Our 100% Lump and Claw meat crab cakes breaded in panko. Served with a choice of Cocktail sauce or Chipotle sauce.



Breaded Scallops 12

Panko breaded bay scallops served with Cocktail sauce.



Breaded Shrimp 12

Panko breaded shrimp served with Cocktail sauce.



Poke Taco Sliders 12

Marinated Ahi Tuna Tartare, Maui onions, green onions, drizzled with our Cilantro Avocado sauce in a Wonton taco shell.



Shrimp Taquitos 12

Cajun Shrimp rolled in corn tortillas, fried, sprinkled cotija cheese, drizzled with Cilantro Avocado sauce, jalapenos and pico de gallo.



Traditional Calamari 14

Calamari rings and tentacles dusted in our special seasoning with a light battered crust, served with marinara sauce.



Calamari Strips 12

Calamari steak hand cut into strips breaded in panko, deep fried, and served with Tartar and Cocktail sauces.



Fried Seafood Sampler 29

Crab Cake, Shrimp, Calamari Strips, Bay Scallops battered in Panko served with French Fries. Plenty for sharing!



Fried Clams 10

Our breaded clams served with Tartar and Cocktail sauces.

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STARTERS



***Brussel Sprouts 10**

Our "to die for specialty" Tossed in our secret house sauce with heirloom tomatoes, **almonds** and sprinkled with Parmesan cheese



Steamed Veggies 8

Broccoli, cauliflower, carrots, zucchini



Grilled Asparagus 10



Grilled Zucchini 8



Fire Roasted Corn 6

SOUPS / CHOWDERS



Lobster Bomb 29

6oz of succulent lobster meat topping, our Wine and Sherry based bisque, sweet and decadent. served in a sourdough bowl.



Lobster Bisque 10
add additional 3oz. Lobster 18

Wine and Sherry based bisque sweet and decadent.

Make it a Sourdough Bread Bowl +4



Clam Chowder 8

New England style clam chowder with potatoes and clams.

Make it a Sourdough Bread Bowl +4

FULL SIDES

Mediterranean Rice 6 French Fries 6

Brown Rice 7

Tater Tots 6

Sweet Potato Fries 7

Mac & Cheese 10

Black Beans 4

*Cole Slaw 4

Garlic Mashed Potatoes 8

Flour Tortillas (4pcs.) 4

Corn Tortillas (4pcs.) 4

Tortilla Chips 4

½ Avocado 3



Derek's favorites

SALADS



Warm Seafood Salad 26
add 1/2 lb Green Lip Mussels 10 (Wild Caught),
add 3oz. Lobster 18

Arcadian greens topped with pan seared calamari, Salmon, whitefish, mussels, clams, shrimp, and scallops served with Lime Vinaigrette or Sesame dressing.



***Blackened Salmon 22** (Cajun)

Arcadian greens, roasted corn, green onion, red onion, feta cheese, heirloom tomatoes, candied **walnuts**, cranberries, with Lime Vinaigrette dressing.

Salad only 12



Blackened Steak 26

(Cajun)

Sliced Sirloin, Arcadian greens, roasted corn, green onion, red onion, cotija cheese, heirloom tomatoes, cilantro, pumpkin seeds with Cilantro Avocado dressing



***Grilled Whitefish 18 | *Orange Roughy 22**

Arcadian greens, roasted corn, red onion, green onion, cilantro, slivered **almonds**, sesame seeds.



Salmon & Caprese 22

Grilled Salmon with Arcadian greens, heirloom tomatoes & mozzarella slices drizzled with olive oil & balsamic.

Salad only 10



Simply House Salad 8

Arcadian greens, heirloom tomatoes, red onion. Choice of dressing.

Choice of dressing Cilantro Avocado, Lime Vinaigrette, Balsamic, Ranch, Bleu Cheese, Asian

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SALADS



Blackened Ahi 24 (Wild Caught)

(Cajun) (Served Rare)

Arcadian greens, roasted corn, green onion, red onion, cotija cheese, heirloom tomatoes, cilantro, pumpkin seeds with Cilantro Avocado dressing.



Sesame Encrusted Ahi 24 (Wild Caught)

(Seared) (Served Rare)



Louie Salads 12

Hearts of Romaine, Hard Boiled Egg, Avocado, Heirloom Tomatoes, Persian Cucumbers, Roasted Corn, House Dressing.

with Jumbo Shrimp 26 | Crab 30 | Maine Lobster 30



Caesar Salads 12

Hearts of Romaine, Grated and Sliced Parmesan Cheese, Croutons tossed in our house made dressing (with Anchovies).

with Grilled Chicken 20 | Salmon 24 | Jumbo Shrimp 26



***Ahi Poké 18**

Arcadian greens, roasted corn, red onion, green onion, sweet onion, sesame seeds, slivered almonds, avocado with Poké dressing.



Derek's favorites

ENTRÉES



Ultimate Seafood Platter 85

8oz Lobster Tail, Entrana Skirt Steak, Bikini Shrimp, Scallops, Calamari, and Whitefish, Grilled Red & Yellow Peppers, Broccoli, Cabbage, Purple Onions, Jalapenos, tossed served over our Mediterranean Rice.



Seafood Platter 42

Bikini Shrimp, Scallops, Calamari, and Whitefish, Grilled Red & Yellow Peppers, Broccoli, Cabbage, Purple Onions, Jalapenos, tossed served over our Mediterranean Rice.

Add a Steak to any Entrée!

"Baseball Cut" Sirloin 20 | Filet Mignon 25 | Entrana 28 | Picanha 39



Pan Seared Ahi 22 (Wild Caught)

Cajun style served with a rare middle for full flavor.



Sesame Encrusted Ahi 23

Pan seared and sliced (served rare).



Alaskan Halibut 32

(Wild Caught)

Steak cut — firm, mild flavor, grilled to perfection.



Pacific Halibut 24

(Wild Caught)

Steak cut — firm, mild flavor, grilled to perfection.

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ENTRÉES



Chilean Sea Bass 45

(Wild Caught)

The most popular Sea Bass money can buy! Sweet, delicate, flaky served with drawn butter and lemon garlic butter.



Miso Glazed Chilean Sea Bass 45

(Wild Caught)

Marinated for 2 days in our special Miso sauce. Salty-Sweet, delicate, flaky served with extra Miso for dipping.



Swordfish 22

(Wild Caught)

Steak cut white fish, firm and flavorful.



Mahi Mahi 19

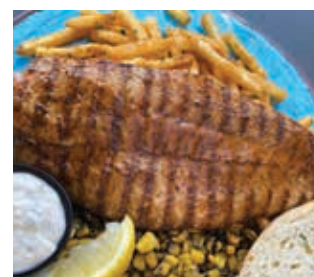
(Wild Caught)

Our most flavorful fish, so nice they named it twice!



Atlantic Salmon 19

2 pieces of our bias cut heart healthy salmon.



White Fish 14

Our most popular fish — mild flavored, delicate, and flaky.

Add a Steak and make your own Surf n' Turf!

"Baseball Cut" Sirloin 20 | Filet Mignon 25 | Entrana 28 | Picanha 39



Grilled Ahi 22 (Wild Caught)

Steak cut — Firm red flesh with full flavor. Cooked through.



Sea Bass (Barramundi) 18

Generous cut, slightly firm and flavorful.



Orange Roughy 20 (Wild Caught)

Classic from New Zealand. Flaky, tender, and buttery sweetness that is a favorite!



Grilled Chicken 16

Thigh or Breast perfectly grilled with your choice of Garlic Brown Butter, Cajun, or Teriyaki sauces.



Derek's favorites

Grilled items in this section

include your choice of Garlic Lemon Butter, Mesa Verde, Blackened Cajun, or Teriyaki sauce.

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, Avocado. Add Caesar Salad 6

ENTRÉES



Alaskan Halibut Fish & Chips (2pcs) 30

Voted "Best Fish & Chips in the OC" Our most popular dish! 2 pieces of lightly battered Alaskan Halibut, fried to a crisp golden brown, served with Tartar sauce and malt vinegar.



Fish & Chips 18 / A'la Carte (1 piece) 8

Voted "Best Fish & Chips in the OC" Our most popular dish! 3 pieces of lightly battered white fish, fried to a crisp golden brown, served with Tartar sauce and malt vinegar.

Add a Steak to any Entrée!

"Baseball Cut" Sirloin 20 | Filet Mignon 25 | Entrana 28 | Picanha 39



Pub Style Maine Lobster & Chips 39

(Wild Caught)
4 pieces of lightly battered Maine Lobster, fried to a crisp golden brown, Served with Tartar sauce, and malt vinegar.



2 pc Fish & 2 pc Shrimp & Chips 20

2 pieces of lightly battered white fish, fried to a crisp golden brown, 2 pieces of our lightly battered butterflied shrimp. Served with Tartar sauce, Cocktail sauce, and malt vinegar.



7pcs Battered Shrimp 21 (Wild Caught)

Lightly battered butterflied shrimp served with Cocktail and Tarter sauce.



Pan Seared Scallops 26

(Wild Caught)
Our Scallops are pan seared to a golden brown and topped with our signature Garlic Lemon Butter or Cajun Spice.

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ENTRÉES



Shrimp Scampi 22

Angel hair pasta, Shrimp, Scampi sauce, tomatoes, asparagus, Parmesan flakes and capers



Shrimp Fettuccine Alfredo 21

Egg noodles served in Garlic Cream Alfredo sauce topped with pan seared shrimp. Served with Garlic Bread.



Chicken Breast Fettuccine Alfredo 20

Egg noodles served in Garlic Cream Alfredo sauce topped with pan seared chicken breast. Served with Garlic Bread.

Add a Steak and make your own Surf n' Turf!

"Baseball Cut" Sirloin 20 | Filet Mignon 25 | Entrana 28 | Picanha 39



Cioppino 26

add 1/2 lb Green Lip Mussels 10 (Wild Caught)

Pan seared Shrimp, Calamari, Clams, Mussels, Scallops, White Fish, Salmon sautéed in a Marinara wine broth. Served with bread for dipping.

add 4oz Lobster 18 | 8oz Lobster 25



Vegetarian Plate 23

Grilled Red & Yellow Peppers, Broccoli, Cauliflower, Carrots, Cabbage, Purple Onions, Green Onions, Zucchini, Heirloom Tomatoes, Tossed over our Brown Rice or Mediterranean Rice with our signature dressing.



Dover Sole 26 (Wild Caught)

Garlic butter and capers.



Half Roasted Chicken with Brown Gravy 29

Served with your choice of 2 sides.



Derek's favorites

ENTRÉES

Add a Steak to any Entrée!

"Baseball Cut" Sirloin 20 | Filet Mignon 25 | Entrana 28 | Picanha 39



Branzino (Spanish Bass) 23

Served "Skin On" butterflied and deboned, grilled with a crispy seasoned skin.



Local White Sea Bass (Seasonal)(Wild Caught) 26

Generous cut, slightly firm and flavorful.

Mesa Verde Style

served with Mesa Verde Rice, French Fries, and Asparagus drizzled with Mesa Verde Sauce.



Orange Roughy 24



Jumbo Bikini Shrimp 24



Pan Seared Scallops 24



Entrana Skirt Steak 26

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MEATS



8-10oz. Filet Mignon* 35

Hand-cut steak, pan seared, and blackened to your specification.



Brazilian Picanha Steak* 39

Hand-cut steak, pan seared, and blackened to your specification.



8-10oz. "Baseball Cut" Sirloin* 32

Certified Angus Beef — Baseball steak, pan seared, and blackened to your specification.



12oz. New York Strip Steak* 39

Red wine reduction sauce.



8-10oz. Entrana* 38

Our Argentinian outside skirt steak is the most flavorful steak you'll ever eat! Recommended Medium cooked.



Filet Mignon Skewers 27

8oz. Hand cut from our Filet Mignon, hand assembled with red and yellow peppers.

A'la Carte Skewer 17



Braised Beef Short Rib 29

Tender slow cooked rib meat, red wine reduction sauce, Garlic Mashed Potatoes, Asparagus.



Derek's favorites

Grilled items in this section

Include your choice of Chimichurri, Garlic Lemon Butter, Mesa Verde, Blackened Cajun, or Teriyaki sauce.

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado. Add Caesar Salad 6.

*All requests for Medium to Well Done Steaks will be served sliced.

SURF 'N TURF



8-10oz. Entrana* & 8oz. Lobster 64

Our Argentinian outside skirt steak is the most flavorful steak you'll ever eat! Recommended Medium cooked. Paired with an 8oz. Brazilian Lobster tail grilled to perfection. Chimichurri sauce available.



8-10oz. "Baseball Cut" Sirloin* & 8oz. Lobster 59

Certified Angus Beef — Pan seared, and blackened to your specification. Paired with an 8oz. Brazilian Lobster tail grilled to perfection. Chimichurri sauce available.



8-10oz. Filet Mignon* & 8oz. Lobster 62

Hand-cut steak, pan seared, and blackened to your specification. Paired with an 8oz. Brazilian Lobster tail grilled to perfection. Chimichurri sauce available.



4oz. Maine Lobster & Filet Mignon Skewer 32

4oz. Hand cut from our Filet Mignon, hand assembled with red & yellow peppers. Paired with a 4oz. Maine Lobster tail. Chimichurri sauce available.



Brazilian Picanha Surf & Turf 95

Loaded Baked Potato, Scallops, Brazilian Lobster Tail, Asparagus, Dinner Salad

Add bottle of Kendall Jackson wine 20

***All requests for Medium to Well Done Steaks will be served sliced.**

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SHELLFISH (Market Priced)



The Big Brazilian Lobster (Wild Caught) (Seasonal) MP

Our most popular Brazilian Lobster tail 20-40oz. You pick it! Pressure cooked and grill finished. Served with Drawn Butter and Garlic Lemon Butter, hand carved table-side.

Add a Steak: Picanha 39 | "Baseball Cut" Sirloin 22 | Filet Mignon 28 | Entrana 30



A'la Carte Brazilian Lobster 8 oz
(Wild Caught) MP



A'la Carte Maine Lobster 4 oz
(Wild Caught) MP



A'la Carte Maine Lobster 8-10 oz
(Wild Caught) MP



Alaskan King Crab (Wild Caught) MP

Succulent and sweet, steamed to perfection! Served with drawn butter and lemon. We cut them for you, easy to eat with no mess!

Add a Steak: Picanha 39 | "Baseball Cut" Sirloin 22 | Filet Mignon 28 | Entrana 30



Derek's favorites

SHELLFISH



8oz Lobster Tail 39 *(Wild Caught)*
 8oz. Brazilian Lobster tail grilled to perfection

Grilled items in this section

include your choice of Garlic Lemon Butter, Blackened Cajun, or Teriyaki sauce.

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado. Add Caesar Salad 6.



8-10 oz. Maine Lobster Tail 65
(Wild Caught)



4oz. Maine Lobster Tail 22
(Wild Caught)



1 lb Snow Crab 42 *(Wild Caught)*
 2 clusters with lemons and drawn butter
Add (1) cluster to any dinner 20



Butterflied Shrimp 20
 6 sweet and succulent giant prawns butterflied and pan seared.



Bacon wrapped Shrimp & Scallop Skewers 22
 2 skewers grilled to perfection.
A'la Carte Skewer 11

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KETO PLATES



*Bacon Wrapped Shrimp & Scallop Skewers 24

*Salmon 24

*Entrana Steak 39

*Scallops 26

*Chilean Sea Bass 46

*Spanish Octopus 26



*Bacon Wrapped Chicken Skewers 18

*Grilled Chicken Skewers 19

*Alaskan Halibut 34

*Branzino 26

*8oz. Lobster 42

*4oz. Lobster 28



*Filet Mignon Skewers 22

*Mahi Mahi 23

*Swordfish 23

*Ahi 25

*Sea Bass 22

*Whitefish 18

*King Crab MP

Served over a bed of grilled broccoli, cauliflower, zucchini, asparagus, heirloom tomatoes, and slivered **almonds**. Chimichurri sauce available.

Choice of dressing either Cilantro Avocado or Ranch.

BOWLS



Ahi Poke 21

Marinated Ahi Tuna mixed with Maui onions, green onions, topped with sesame seeds.



*Rockin' Shrimp 19

Flash fried shrimp drizzled with our Rockin' sauce, on top of cabbage, topped with **almonds**, sesame seeds, green onions, and cilantro.

Pick 1 base: Rice, Brown Rice

Pick 2 Sides: French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado.



Chicken 19

Premium chicken thigh or breast over your choice of base and sauce.



Veggie 16

Our favorite medley of steamed Broccoli, Cauliflower, Carrots, and Zucchini over your choice of base and sauce.



Entrana Steak 26

Our entrana steak in a bowl over your choice of base and sauce. Chimichurri sauce available.



Salmon 22

Bias cut Atlantic Salmon over your choice of base and sauce.



Derek's favorites

SANDWICHES



Ahi Tuna Burger 22

Our famous ground Ahi mixed with signature spices made into a burger. With Avocado, cheese, bacon, lettuce, tomato, and mayo on toasted Potato Brioche.



Battered Fish 19

Our famous Fish & Chips in a sandwich on toasted Potato Brioche.



Halibut Steak 22

Halibut steak grilled to perfection with your choice of sauce, lettuce, tomato, purple onion on toasted Potato Brioche.



Seared Cajun Ahi Sandwich 22

Pan seared Ahi Tuna (recommended Blackened Cajun) lettuce, tomato, and mayo on toasted Potato Brioche.

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans,
*Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado
Sauce choices: Mayonnaise, Chipotle, Cilantro Avocado, Crema, Teriyaki

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SANDWICHES



Sesame Encrusted Seared Ahi 23

Sesame seeds, pan seared Ahi served rare, shredded iceberg lettuce, tomato, chipotle, and crema on toasted Potato Brioche.



Pork Belly 23

Pan seared Pork Belly, shredded iceberg lettuce, tomato, chipotle, and crema on toasted Potato Brioche.



*** Rockin' Shrimp Po' Boy 17**

Topped with coleslaw, slivered almonds, and Rockin' sauce on toasted Potato Brioche.



Atlantic Salmon 17

(Grilled or Blackened) Topped with shredded iceberg lettuce, red onion, tomato served on toasted Potato Brioche.



Mahi Mahi 17



Chicken 18

(Grilled or Blackened) Premium Chicken Thigh or Breast topped with shredded iceberg lettuce, red onion, tomato on toasted Potato Brioche.



Entrana "Skirt Steak" 26

Our best steak, Entrana (outside skirt) blackened served on a toasted baguette, shredded iceberg lettuce. Recommended cooked medium. Chimichurri sauce available.



Maine Lobster Roll 35 or 2 for 60

100% Maine Lobster meat. Served on a toasted roll, drizzled with drawn butter and chives. "Simply the best in the west!"

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans,
*Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado
Sauce choices: Mayonnaise, Chipotle, Cilantro Avocado, Crema, Teriyaki



Derek's favorites

SPECIALTY TACOS

2 Taco Combos with a Fountain Drink

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado
Add Guacamole \$1



Maine Lobster 30

Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions



Maine Lobster Surf n' Turf 36

Maine Lobster and Filet Mignon, Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions



Pork Belly 22

Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions, House Miso Sauce



Entrana (Skirt Steak) 24

Argentinian Skirt Steak, Mango Salsa, Corn Tortilla, Grilled Cheese, Crispy Onions, Cabbage, House Sauce

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TACOS

2 Taco Combos with a Fountain Drink

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado
Add Guacamole \$1, Add Grilled Cheese \$3



	Taco Combos
Battered Fish 	20
<i>Lightly battered Pollack served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	
Grilled Fish	20
<i>Grilled Pollack served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	
Grilled Shrimp	20
<i>Grilled Shrimp served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	
Battered Shrimp	20
<i>Lightly battered Shrimp served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	
Rockin' Shrimp* 	20
<i>Flash fried Shrimp served over cabbage, almonds, cilantro, green onions, drizzled with Rockin' sauce.</i>	
Blackened Ahi (Cajun)	20
<i>Pan seared Cajun style (rare) served over cabbage, tomato, cilantro drizzled with Crema sauce.</i>	
Blackened Salmon	20
<i>Pan seared served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	
Blackened Mahi Mahi	20
<i>Pan seared Cajun style served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	
Filet Mignon 	20
<i>Pan seared (medium rare) served over cabbage, tomato, cilantro, with Pico de Gallo.</i>	
Chicken	20
<i>Pan seared served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	
Veggie	20
<i>Grilled Broccoli, Cauliflower, Carrots, and Zucchini topped with your choice of: Lemon Garlic Butter, Chipotle, Crema, or Cilantro Avocado sauce.</i>	
Mix it up! Taco Combo*	22

 Derek's favorites

KIDS MENU w/FOUNTAIN DRINK

(14 YRS. OR YOUNGER)



Grilled Chicken (1pc) 10

Grilled Salmon (1pc) 10

Breaded Shrimp (6pcs) 10

Chicken Tenders (3pcs) 10

Grilled Whitefish (1pc) 10

Shrimp Skewer (5pcs) 10



Butter noodles 9



Add Chicken 6



Fettuccine Alfredo 10



Tater Tots 6



French Fries 6



*Cole Slaw 6



Add Shrimp 6

Grilled items in this section

include your choice of Garlic Lemon Butter, Cajun Spice, Mesa Verde, or Teriyaki sauce.

2 Sides include: Rice or French Fries, Tater Tots, *Cole Slaw, and Bread

TACO TUESDAY SPECIALS

2 Taco Combos with a Fountain Drink

2 Sides include: Rice, Brown Rice, French Fries, Tater Tots, Roasted Corn, Zucchini, Black Beans, *Cole Slaw, Asparagus, Brussel Sprouts, Sweet Potato Fries, Steamed Veggies, Side Salad, or Avocado
Add Guacamole \$1, Add Grilled Cheese \$1.5



	Taco Tuesday A'la Carte	Taco Tuesday Combos
Battered Fish <i>Lightly battered Pollack served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	6.5	15
Grilled Fish <i>Grilled Pollack served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	6.5	15
Grilled Shrimp <i>Grilled Shrimp served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	6.5	15
Battered Shrimp  <i>Lightly battered Shrimp served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	6.5	15
Rockin' Shrimp*  <i>Flash fried Shrimp served over cabbage, almonds, cilantro, green onions, drizzled with Rockin' sauce.</i>	6.5	15
Blackened Ahi (Cajun) <i>Pan seared Cajun style (rare) served over cabbage, tomato, cilantro drizzled with Crema sauce.</i>	6.5	15
Blackened Salmon <i>Pan seared served over cabbage, tomato, cilantro, drizzled with Chipotle sauce.</i>	6.5	15
Blackened Mahi Mahi <i>Pan seared Cajun style served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	6.5	15
Filet Mignon  <i>Pan seared (medium rare) served over cabbage, tomato, cilantro, with Pico de Gallo.</i>	6.5	15
Chicken <i>Pan seared served over cabbage, tomato, cilantro, drizzled with Crema sauce.</i>	6.5	15
Veggie <i>Grilled Broccoli, Cauliflower, Carrots, and Zucchini topped with your choice of: Lemon Garlic Butter, Chipotle, Crema, or Cilantro Avocado sauce.</i>	6.5	15
Mix it up! Taco Combo*		15

SPECIALTY TACOS

Maine Lobster <i>Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions</i>	14	26
Maine Lobster Surf n' Turf  <i>Maine Lobster and Filet Mignon, Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions</i>	16	30
Pork Belly  <i>Corn Tortilla, Grilled Cheese, Mango Salsa, Cabbage, Purple Onion, Crispy Onions, House Miso Sauce</i>	12	20
Entrana (Skirt Steak) <i>Argentinian Skirt Steak, Mango Salsa, Corn Tortilla, Grilled Cheese, Crispy Onions, Cabbage, House Sauce</i>	12	20



Derek's favorites