

**Caesar Salad** prepared at your table with all fresh ingredients for a minimum of 2 persons-  
our special version of this delicious salad 9.99 per person (dinner only)

**Caprese Salad** farmers market heirloom tomatoes, fresh mozzarella,  
fresh basil, extra virgin olive oil 7.99

### Daily Fresh Whole Fish

We serve, on a daily basis, the best that the sea has to offer, depending on the season, the weather and the luck of our fisherman- We invite you to The Seafood Peddler market for today's availabilities or ask your server- Freshly caught whole fish, grilled on the charcoal with olive oil and lemon sauce, Our chefs debone your fish unless otherwise instructed-

**Petrale Sole**- California-firm and full-flavored-  
market vegetables and garlic-roasted potatoes 24.99

**Royal Dorado**-Mediterranean fish with mild flavor and firm flakes  
market vegetables and garlic-roasted potatoes 29.99

**Branzino or Striped Bass**-Atlantic Ocean-elegant taste and texture  
market vegetables and garlic-roasted potatoes 29.99

**Trout**-Idaho-market vegetables and garlic-roasted potatoes 21.99

### Italian Specialties

**Hardwood Smoked Norwegian Salmon in Vodka Sauce with Penne Pasta**-19.99

☞\*glass of J Lohr Chardonnay, Monterey 9.00

**Colossal Scampi Prawns**- Arborio risotto, fresh arugula salad and crispy shallots 19.99

☞\*glass of Murphy Goode Fume Blanc, 7.75

**Seafood Risotto**-prawns, Rhode Island littlenecks, Georges Bank sea scallops and calamari  
sautéed with shallots, garlic, white wine, served over Arborio rice and parmigiano-reggiano 19.99

☞\*glass of Rodney Strong Chardonnay, Sonoma 9.50

**Prawns Linguine or Capellini**-sautéed gulf prawns, sweet cherry tomatoes,  
wine-garlic sauce, cherry peppers and imported linguine pasta 17.99

☞\*glass of Eschelon Pinot Grigio, Napa 7.00

**Linguine or Capellini Pescatore**-Maine lobster, littleneck clams, prawn,  
Georges Bank sea scallops, calamari, fresh tomato, garlic, pinot grigio 19.99

☞\*glass of DeLoach Pinot Noir, California 8.75

**Linguine or Capellini Alle Vongole**

Rhode Island littleneck clams, extra virgin olive oil, fresh garlic, white or red sauce 18.99

☞\*glass of J Lohr Chardonnay, Monterey 9.00

**Linguine or Capellini with Dungeness Crabmeat**

radicchio and garlic 19.99

☞\*glass of Eschelon Pinot Grigio Napa 7.00

**Seafood Rigatoni Alfredo**

with lobster, littleneck clams, prawns, Georges Bank sea scallops,  
calamari and Martell Cognac 19.99

☞\*glass of DeLoach Pinot Noir, California 8.75

**Capellini Pomodoro**-angel hair pasta, fresh tomatoes, basil, extra virgin olive oil 11.99

☞\*glass of Coli Chianti Classico, Italia 7.50

**Chicken Balsamico** - shiitake and portobello mushrooms, oven roasted tomatoes,  
artichoke hearts, roasted Italian sausage, oven roasted garlic-yukon gold mashed potatoes 18.99

### Other Specialties

**Roasted Fresh Alaskan Halibut**

Dungeness crab meat, crispy artichokes, smoky pancetta, basil butter,  
oven roasted garlic-yukon gold mashed potatoes 25.99

**Baked Fresh Alaskan Halibut**

extra virgin olive, Kendal Jackson chardonnay, sweet cherry tomatoes, seasonal market vegetables  
and oven roasted garlic-Yukon gold mashed potatoes 24.99

**Braised Fresh Alaskan Halibut**

Sherry vinegar-butter sauce, capers, meyer lemon,  
oven roasted garlic-yukon gold mashed potatoes, seasonal market vegetables 24.99

**Captain Morgan-Tarragon Wild King Salmon Filet**

sautéed spinach, oven roasted garlic-yukon gold mashed potatoes 21.99

**Charbroiled Hawaiian Swordfish Steak**

garlic-roasted potatoes, seasonal market vegetables 22.99

**Black Angus NY Sirloin and Jumbo Prawns Scampi**

garlic-roasted potatoes, seasonal market vegetables 24.99

**Charbroiled Chicken Breast and Fried Coconut Gulf Prawns**

garlic-roasted potatoes, seasonal market vegetables 17.99