



Ice Cold Seafood Bar Appetizers

Oysters on the Half Shell (6) for \$8.99 (12) for \$17.99
Served with cocktail sauce, horseradish, mignonette

Hawaiian Poke Tower of Ahi, wasabi, sweet soy, and jalapeno.....\$11.99

Seared #1 Ahi Tuna, Sashimi Style with trio of sauces...

yuzu-garlic, cilantro wasabi, white BBQ ... \$11.99

Ceviche-Scallops, shrimp, fresh sashimi-grade fish, jicama, avocado,
cilantro, served with tortilla chips...\$11.99

Jumbo Prawn Cocktail, cocktail sauce, horseradish.....\$10.99

Cracked Crab Appetizer

Chilled and marinated Dungeness Crab from our patented Crab-O-Matic.

Treat yourself to this delicious crab eating event

10 ounce \$13.99 20 ounce \$26.99

Hot and Delicious Appetizers

Pismo's Famous Stuffed Sourdough Round-with garlic herb butter...\$2.99

Pismo's White Clam Chowder * Spicy Red Chowder

Cup \$3.99 Bowl \$4.99 14oz. Mug \$5.99

Fried Snapper Bites, Crispy Fried Snapper nuggets with tartar and cocktail ... \$9.99

Roasted Goat Cheese Plate, sweet tomato jam, roasted garlic,

nicoise olive tapenade, balsamic reduction, Panini toasts...\$9.99

Grilled Castroville Artichoke, served with lemon-garlic Aioli\$7.99

Steamed Manilla Clams or Pacific Mussels,

garlic-white wine-butter, served with toasted sourdough...

regular: \$9.99 large: \$14.99

Crab Cakes - Made with fresh Dungeness crab meat, with lemon beurre sauce...\$12.99

Pistachio-Sourdough Crusted Calamari Steak.....\$9.99

BBQ Oysters ... \$9.99 Fried Oysters, a house specialty - olive tapenade ... \$10.99

Garlic Fries tossed with our toasted garlic parmesan cheese... \$5.99

Sweet Potato Fries, spicy cilantro-jalapeno sauce....\$7.99

Nice Little Starter Salads

Mixed Green, creamy bleu, ranch, Italian, champagne vin...\$4.99

Caesar, romaine, arugula, shaved parmesan...\$4.99

Wilted Spinach, warm bacon vin, bleu cheese, fried shallots, chopped egg...\$5.99

Wedge, creamy bleu, bacon, crumbled bleu, radish, cherry tomato...\$5.99

Dinner Salads

Albacore Salad

made with our house poached
tuna, mixed greens, tomatoes,
boiled Yukon potatoes, hard egg,
and champagne vinaigrette....\$12.99

Ultimate Combo Louie

A seafood lovers fantasy with jumbo
prawns, shrimp, and dungeness crab,
hard boiled egg, and gherkin garnish,
Louie Dressing on the side...\$17.99

Crab Cakes with Caesar Salad \$14.99

Spiced Crusted Sirloin with Wedge \$15.99

Choose one of our nice little salads to go with the following..

Grilled Chicken...\$12.99 Grilled Salmon.....\$15.99

Pistachio Crusted Calamari \$12.99

Grilled Prawns...\$15.99 Pan Seared Scallops \$18.99

Fish and Chips

Cod 'n Chips \$12.99

Snapper and Chips \$13.99

Crispy Fried Fish served with Poppy seed Cole Slaw and Fries.

**Fried Snapper, Asian Cole Slaw and Sweet potato Fries
\$14.99**

Iron Pot Cioppino "Hot to the last drop"

Rave reviews for our version in a spicy wine-tomato sauce with a generous Amount of clams, mussels, shrimp, scallops, and sea bass...\$19.99

Cioppino with Crab on Top...\$28.99

Linguini and Clams...\$15.99

Fresh Manilla Clams, linguini pasta in a light white wine, garlic broth.

Seafood Pasta \$16.99

Spaghetti Noodles with Scallops, Shrimp, Calamari, Broccolini in a light tomato, white wine sauce.

Entrée Dinners (Served with two dinner choices)

Butter Poached Australian Lobster Dinner (7-8 oz.)...\$34.99

Surf and Turf -

Filet Mignon (8oz) and Australian Lobster (7-8oz)... \$54.99

New York Steak (14oz) and Australian Lobster (7-8oz) ... \$49.99

Filet Oscar -topped with crab and béarnaise sauce ... \$34.99

Wood Grilled Kobe Beef Ribs ... \$21.99

Grilled Lemon-Rosemary Chicken ... \$14.99

Slow Roasted and Char Spiced Sirloin - medium and up only ... \$15.99

New York Steak 14oz. - herb butter ... \$24.99

Sandwiches/Burgers

Served with Poppyseed cole slaw or shoe string fries

Blackened Salmon Burger

Roasted Red Pepper Aioli,
Crispy shallot Slaw ... \$10.99

Grilled Salmon Sandwich

Rosemary Faccocia, Orange
Fennel Salad ... \$10.99

Chicken BLT Sandwich

Lemon Grilled Chicken, Arugala,
crispy bacon ... \$9.99

Jack Ranch Burger

Grilled Black Angus and Kobe Blend,
Crispy Shallots, Crumbled Bleu
Cheese, Bacon, Horseradish
dressing, watercress ... \$12.99

Ahi Tuna Burger

Basil Caper Aioli, Green
Apple Wasabi Slaw ... \$12.99

Grilled Mahi Mahi Sandwich

Tomato, Tartar Sauce, Chopped
Romaine ... \$10.99

Spiced Crusted Tri Tip Sandwich

Watercress, Crispy Shallots,
pickled red onions, horseradish
dressing (Cooked Medium) ... \$10.99

Beach Burger

Grilled Black Angus and
Kobe Blend, Caramelized
Onions, Sauteed mushroom, Bacon,
and Tillamook Cheddar ... \$12.99

Tonight's Fresh Fish Selections

Dinner includes two side choices.

Top Your Fish or Steak with our

Shrimp Topper (Gulf Coast Rock Shrimp in lobster butter)for \$3.99

Crab Topper (Dungeness Crab in a lobster butter)for \$7.99

Wild White Sea Bass - Grilled or Crusted with beurre blanc	\$23.99
Wild Mahi Mahi - Grilled	\$16.99
Wild California Halibut - Grilled or Crusted with beurre blanc	\$25.99
Wild Shark - grilled	\$16.99
Wild Swordfish - grilled	\$22.99
Atlantic Salmon- grilled	\$16.99
Wild Columbia River Sturgeon, Grilled or Blackened	\$24.99
Wild Red Snapper-Lime Grilled	\$15.99
Jumbo Prawns - grilled with scampi butter	\$16.99
Crab Cakes Dinner	\$20.99
Calamari Steak with Pistachio Crust, lemon beurre blanc	\$15.99
Pan Seared Scallops & Crusted Calamari Combo	\$22.99
Pan Seared Scallops & Crab Cake Combo	\$22.99

Cracked Dungeness Crab Dinner

Served Cold and marinated with one hot side 20 ounces.....\$29

Chef Justin's Plates

Herb Crusted White Sea Bass \$24.99

*Served with White Bean ragu
and red wine jus.*

Wild Columbia River Sturgeon \$24.99

*Lightly smoked, carmalized cabbage,
horseradish velvet potatoes,
Dijon mustard beurre blanc.*

Grilled Sushi Grade Big Eye Tuna \$25.99

*Black Pepper glazed, Basmati rice, Caramelized
Garlic broccolini, Soy mustard sauce.*

Sea Scallops \$23.99

*Caramelized with
polenta and arugula.*

Idaho Trout \$15.99

*Pan Roasted in brown butter,
roasted yukons, almonds,
and sautéed broccolini.*

**Sides \$3.99: Roasted cauliflower with Almonds, Caramelized Garlic broccolini,
Au gratin potatoes, Steamed veggies, Sauteed Arugala, Pismo Pilaf,
Bacon Braised Swiss Chard, Herb Roasted Yukon Potatoes.**

**Primo Sides(counts as two sides): Grilled Artichokes, Polenta with arugula,
Penne Pasta w/ sun dried tomatoes and feta cheese,
Buttered Noodles.**



Coastal Desserts

Lemon Mascarpone Cheesecake \$7.25

Made daily with an almond graham crust and topped with lemon curd.

Warm Brownie A la Mode \$6.99

Topped French vanilla Ice Cream, and Hazelnut Crème Anglaise.

Pismo's Ice Cream Sandwich \$6.99

Freshly made Cinnamon Cookies sandwich with cinnamon ice cream, amaretto caramel sauce and crushed toffee.

Kid's Menu

(with one drink choice)

Chicken Fingers, fries... \$4.99

Popcorn Shrimp, fries... \$4.99

Grilled Cheese Sandwich, fries... \$4.99

Buttered Noodles... \$4.99

Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mug's Root Beer,
Orange Crush, Sobe Lean-Cranberry/Grapefruit ... \$2.99

Black or Raspberry Iced Tea ... \$2.99

Fresh Lemonade or Strawberry Lemonade ... \$2.99 (Refills \$1.00)

Hot Tea ... \$2.99

Lemon Lift, Green Tea, Earl Grey, Constant Comment, English Teatime,
Decaf - Orange Spice

Italian Roast Coffee, Decaf Coffee ... \$2.99

<u>Draft Beers</u>	<u>16oz.</u>	<u>22oz.</u>	<u>Bottle Beers</u>	
Bud Light, Coors Light	\$4.95	\$5.95	Bud, Bud Light	\$3.95
Pismo's Honey Blonde	\$5.95	\$6.95	Coors, Coors Light	\$3.95
Firestone Pale 31	\$5.95	\$6.95	MGD, Miller Lite	\$3.95
Firestone Double Barrel	\$5.95	\$6.95	Michelob Ultra	\$4.95
Stella	\$6.25	\$7.25	Heineken, Heineken Light	\$4.95
Newcastle	\$6.25	\$7.25	Corona, Corona Light	\$4.95
Kona Longboard	\$6.25	\$7.25	Sam Adams	\$4.95
Anchor Steam	\$6.25	\$7.25	Sierra Nevada Pale Ale	\$4.95
Widmer Hef	\$6.25	\$7.25	Dos Equis Lager	\$4.95
Blue Moon	\$6.25	\$7.25	Pacifico	\$4.95
Sierra Nevada Seasonal	\$6.25	\$7.25	Negra Modelo	\$4.95
			Fat Tire 1554	\$4.95
			Guinness	\$5.50
			O'Doul's	\$4.95
			Lost Coast Tangerine	\$7.95
			Chimay Blue	\$7.95