



**Iced Cold**

**Seafood Bar Appetizers**

**Oysters on the Half Shell**

(6) for \$11.99 (12) for \$22.99

Cocktail sauce, horseradish, mignonette.

**Hawaiian Poke Tower of Ahi \$11.99**

Wasabi, sweet soy, and jalapeno.

**Seared #1 Ahi Tuna \$11.99**

yuzu-garlic, wasabi, white BBQ.

**Thai Tuna Sashimi \$12.99**

Thai noodle salad, peanut sauce, thai vinaigrette.

**Seafood Ceviche \$10.99**

Scallops, shrimp, fresh sashimi-grade fish jicama, avocado, cilantro, tortilla chips.

**Jumbo Prawn Cocktail \$10.99**

Cocktail sauce, horseradish.

**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

**Pismo's White Clam Chowder**

**Spicy Red Clam Chowder**

House 1/2 and 1/2 Chowder

Cup \$3.99 Bowl \$4.99

Mug \$5.99

Add Bay Shrimp Topper \$1.50

**Chowder Bread Bowl \$9.99**

Enjoy it with a Salad \$13.99

**Hot and Delicious Appetizers**

**Pismo's Famous Stuffed**

**Sourdough Round Bread \$2.99**

Garlic herb butter.

**Santa Maria Steak App \$10.99**

Wood grilled tri tip, sweet BBQ sauce, creamy horseradish, crumbled bleu cheese and fried shallots.

**Fried Snapper Bites \$9.99**

Crispy fried snapper nuggets with tartar and cocktail sauce.

**Crispy Fried Calamari \$11.99**

Thai chili dipping sauce and traditional tartar sauce.

**New Burrata Mozzarella App**

**\$10.99**

Fresh burrata, marinated mushrooms, balsamic vinaigrette, garlic herb toasts.

**Grilled Castroville Artichokes**

**\$8.99**

lemon-garlic Aioli.

**Hot Roasted Edamame... \$4.99**

**Steamed Manila Clams or**

**Steamed Pacific Mussels**

Regular \$9.99 Large \$14.99

Garlic, white wine butter.

**Pismo's Crab Cakes \$12.99**

Fresh Dungeness crab meat, lemon beurre blanc.

**Pistachio Crusted Calamari**

**Steak \$9.99**

**Wood Grilled BBQ Oysters \$9.99**

**Fried Oysters \$11.99**

House specialty with olive tapenade.

**Garlic Fries \$5.99**

**Sweet Potato Fries \$7.99**

Spicy cilantro-jalapeno sauce.

**Nice Little Starter Salads**

**Mixed Green \$4.99**

creamy bleu, ranch, Italian, champagne.

**Caesar \$4.99**

romaine, arugula, shaved parmesan.

**Wedge \$5.99**

creamy bleu, bacon, dry bleu, radish, cherry tomato.

**Wilted Spinach \$5.99**

warm bacon vin, bleu, fried shallots, chopped egg.

**Fall Bistro Salad \$5.99**

Baby field greens, butternut pumpkin seeds, dry cranberries, white cheddar, champagne dressing.

**Beet and Goat Cheese Salad \$6.99**

slow roasted beets, herb goat cheese, toasted hazelnuts, orange vinaigrette.

Make it Entrée Size, Add \$3.99

**Fish and Chips**

**Cod 'n Chips \$13.99**

**Snapper and Chips \$14.99**

Crispy fried fish served with poppy seed cole slaw and fries.

**Fried Snapper, Asian Cole Slaw and Sweet potato Fries \$15.99**

## Dinner Salads

### Albacore Tuna Salad

American sustainable albacore tuna,  
mixed greens, tomatoes,  
shell pasta, green beans, hard egg,  
and champagne vinaigrette...\$13.99

**Crab Cakes with Caesar Salad \$20.99**

**Spice Crusted Sirloin with Wedge \$16.99**

### Ultimate Combo Louie

jumbo prawns, shrimp, dungeness  
crab, hard boiled egg,  
cherry tomatoes, green beans  
Louie Dressing on the side...\$18.99

**Shrimp Louie \$16.99**

**Crab Louie \$16.99**

**Double Crab Louie \$23.99**

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

**Grilled Chicken...\$14.99**

**Grilled Salmon.....\$17.99**

**Pistachio Crusted Calamari \$15.99**

**Grilled Prawns...\$16.99**

**Pan Seared Scallops..\$24.99**

### 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...\$21.99

**Cioppino with Crab on Top....\$29.99**

### Linguini and Clams...\$15.99

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

### Seafood Pasta \$16.99

Spaghetti Noodles with  
shrimp, scallops, Calamari,  
broccolini in a light tomato  
white wine sauce.

### Seafood Pesto Pasta \$16.99

Linguini pasta, calamari,  
shrimp, scallops,  
broccolini in a light  
basil pesto sauce.

### Entrée Dinners (Served with two side choices)

**Butter Poached Australian Lobster Tail Dinner(10-12oz.)...\$34.99**

**Spice Crusted Rib Eye (14oz) and Australian Lobster Tail(10-12oz)...\$49.99**

**Grilled Lemon-Thyme Chicken ... \$14.99**

**Slow Roasted and Char Spiced Sirloin - medium and up only ... \$16.99**

**Rib Eye Steak, 15oz.- prime, herb butter ... \$24.99**

## Sandwiches/Burgers

*Served with Poppyseed cole slaw or shoe string fries  
(\$1.50 Up Charge for Garlic fries or Sweet potato fries.)*

### Blackened Salmon Burger

Roasted red pepper aioli,  
crispy shallot slaw ... \$11.99

### Mediterranean Salmon Sand

Greek yogurt, cucumbers,  
tomato, feta cheese, pickled  
red onions... \$12.99

### Mahi Mahi Sandwich

Tomato, tartar sauce,  
chopped romaine ... \$11.99

### Chicken BLT Sandwich

Lemon grilled chicken, arugula,  
crispy bacon ... \$10.99

### Spiced Crusted Tri Tip Sandwich

Watercress, crispy shallots,  
pickled red onions, horseradish  
dressing (Cooked Medium) ... \$11.99

### Santa Maria Burger \$14.99

Fresh ground prime beef, tri-tip, Ortega chilis,  
cheddar and jack cheese, red pepper aioli, lettuce,  
pickled red onions, fried shallots.

### Pier Burger \$11.99

10oz. prime beef patty, lettuce,  
tomatoes, onions, American cheese,  
special sauce.

### Jack Ranch Burger

Crispy Shallots, Crumbled Bleu  
Cheese, Bacon, Horseradish  
dressing, watercress ... \$13.99

### Beach Burger

Prime beef, caramelized  
onions, sauteed mushroom, Bacon,  
and Tillamook Cheddar ... \$13.99

**Our burgers are ground from Prime Nebraska Beef in House daily!**

# Tonight's Fresh Fish Selections

*Dinner includes two side choices.*

*Top Your Fish or Steak with our*

*Shrimp Topper (Sauteed Shrimp in Beurre Blanc) for \$4.99*

*Crab Topper (Dungeness Crab in a Beurre Blanc) for \$8.99*

<b>Wild Sea Bass</b> - Grilled or Pistachio crusted with beurre blanc	<b>\$23.99</b>
<b>Wild Mahi Mahi</b> - Grilled	<b>\$17.99</b>
<b>Wild Blackened Snapper</b>	<b>\$15.99</b>
<b>Wild Swordfish</b> - Grilled	<b>\$22.99</b>
<b>Wild Shark</b> - Grilled	<b>\$17.99</b>
<b>Atlantic Salmon</b> - Grilled	<b>\$17.99</b>
<b>White Sturgeon,</b> Grilled or Blackened	<b>\$21.99</b>
<b>Jumbo Prawns</b> - Grilled with scampi butter	<b>\$16.99</b>
<b>Crab Cakes Dinner</b>	<b>\$20.99</b>
<b>Calamari Steak</b> with Pistachio Crusted, lemon beurre blanc	<b>\$15.99</b>
<b>Pan Seared Scallops</b> with beurre blanc	<b>\$24.99</b>
<b>Pan Seared Scallops &amp; Crusted Calamari Combo</b>	<b>\$22.99</b>
<b>Pan Seared Scallops &amp; Crab Cake Combo</b>	<b>\$23.99</b>

## Cracked Dungeness Crab Dinner

Served cold and marinated with one hot side. 20 oz .....\$29

## Chef Justin's Plates

**Sesame-Nori Crusted #1 Ahi Tuna Steak \$25.99**

Jalapeno cilantro rice, asparagus,  
asian pear, wasabi-ginger sauce.

**Pan Seared Scallops \$24.99**

Roasted fingerling potatoes, braised cabbage,  
Crispy bacon, French green beans, dijon mustard beurre blanc.

**Idaho Trout \$16.99**

Pan Roasted trout, caramelized cauliflower,  
French green beans, almond brown butter sauce.

**Sides \$4.99:** Roasted cauliflower with almonds, Steamed broccoli,  
Roasted butternut-mushroom hash, Cracked wheat bulgar,  
Marinated cucumber salad, Au gratin potatoes with bacon,  
Sauteed arugula, Rice du jour, Crispy scallion potato pancakes.

**Primo Sides** (counts as two sides): grilled artichokes, creamy polenta  
with arugula, penne pasta w/sun dried tomatoes and feta cheese.

Sales tax will be added to all items.

# Coastal Desserts

**Bourbon Pineapple Upside Down Cake \$7.99**

Moist yellow cake, with caramelized pineapples, warm caramel sauce.

**Lemon Mascarpone Cheesecake \$7.25**

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

**Warm Brownie A la Mode 7.25**

Topped French vanilla Ice Cream, and Hazelnut Crème Anglaise.

## Kid's Menu with one drink choice

**(For 10 years and younger)**

Chicken Fingers, fries... \$5.99

Popcorn Shrimp, fries... \$5.99

Grilled Cheese Sandwich, fries... \$5.99

Buttered Noodles... \$5.99

Grilled Mahi Mahi or Grilled Salmon, fries... \$6.99

Fried Snapper Bites, fries...\$6.99

## Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mug's Root Beer,

Orange Crush, Sobe Lean-Cranberry/Grapefruit ... \$2.99

Black Iced Tea, Tropical Green Iced Tea ... \$2.99

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

## Bottled Drinks

Plasma Energy (Low Carb) or Plasma Fusion \$2.75

Tazo \$3.25 - Giant Peach, Organic Green or Black Tea, Brambleberry Juice

Lipton Green Tea with Honey \$3.25

Starbucks Frappuccino \$3.79 - Vanilla, Mocha or Coffee

Sobe Life Water \$3.79- Strawberry Kiwi, Orange Tangerine

Sobe \$3.79-

Green Tea, Cranberry Grapefruit

Hot Teas ... \$3.25

Lemon Lift, Green Tea, Earl Grey, Constant Comment, English Teatime,

Decaf - Orange Spice

Italian Roast Coffee, Decaf Coffee ... \$3.25

### Draft Beers

16oz. 22oz.

### Bottle Beers

Bud Light, Coors Light	\$4.99	\$5.99	Bud, Bud Light	\$3.99
Lagunitas IPA	\$6.50	\$7.50	Coors, Coors Light	\$3.99
Pismo's Honey Blonde	\$6.50	\$7.50	MGD, Miller Lite	\$3.99
Firestone Double Barrel	\$6.50	\$7.50	Sam Adams	\$4.99
Sierra Nevada Pale Ale	\$6.50	\$7.50	Michelob Ultra	\$4.99
Stella Artois	\$6.50	\$7.50	Heineken, Heineken Light	\$4.99
Velvet Merlin, Oatmeal Stout	\$6.50	\$7.50	Corona, Corona Light	\$4.99
Anchor Steam	\$6.50	\$7.50	Dos Equis Lager	\$4.99
Blue Moon Belgian Ale	\$6.50	\$7.50	Negra Modelo	\$4.99
Modelo Especial	\$6.50	\$7.50	Fat Tire 1554	\$4.99
Lost Coast Downtown Brown	\$6.50	\$7.50	O'Doul's	\$4.99
			Guinness	\$5.75
			Lost Coast Tangerine	\$7.99
			Beck's	\$4.99

18% Gratuity will be added to all parties of 8 or more.