



**Iced Cold  
Seafood Bar Appetizers**

- Oysters on the Half Shell**  
(6) for \$9.99 (12) for \$18.99  
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 \$12.99**  
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 ½ and ½ Chowder

Cup \$3.99 Bowl \$4.99

Mug \$5.99

**Add Bay Shrimp Topper \$1.99**

**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.
- Fried Snapper Bites \$9.99**  
Crispy fried snapper nuggets with tartar and cocktail sauce.
- Burrata Mozzarella App \$9.99**  
Fresh burrata, sweet pepper tapenade, cherry tomatoes, sourdough 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.
- 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 vinaigrette.

**Caesar \$4.99**

romaine, arugula, shaved parmesan.

**Wedge \$5.99**

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

**Strawberry Salad \$5.99**

Baby field greens, local berries, bleu cheese, almonds, poppyseed dressing.

**Wilted Spinach \$5.99**

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

**Beet 'n Goat Cheese \$5.99**

Slow roasted beets, goat cheese, hazelnuts, mixed greens, 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

## 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...\$18.99

**Crab Cakes with Caesar Salad \$15.99**

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

**Chowder Bread Bowl with your choice of Salads \$13.99**

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

Grilled Chicken...\$14.99

Grilled Salmon.....\$16.99

Pistachio Crusted Calamari \$14.99

Grilled Prawns...\$16.99

Pan Seared Scallops \$19.99

## 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**

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### 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,  
broccoli in a light tomato  
white wine sauce.

### Seafood Pesto Pasta \$16.99

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

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## Entrée Dinners (Served with two dinner choices)

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

### Surf and Turf -

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

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

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

**Rib Eye Steak 15oz. - 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 ... \$11.99

### Grilled Salmon Sandwich

Rosemary focaccia, orange  
fennel salad ... \$11.99

### Grilled 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,  
red pepper aioli, lettuce, pickled red onions, fried shallots.

### 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 (Sautéed Shrimp in Beurre Blanc) for \$4.99*  
*Crab Topper (Dungeness Crab in a Beurre Blanc) for \$8.99*

Wild Alaskan Halibut - Grilled or Crusted with beurre blanc	\$26.99
Wild Sea Bass - Grilled or Crusted with beurre blanc	\$23.99
Wild Mahi Mahi - Grilled	\$17.99
Wild Blackened Snapper	\$15.99
Wild Swordfish - Grilled	\$22.99
Wild Shark - Grilled	\$16.99
Atlantic Salmon- Grilled	\$17.99
White Sturgeon, Grilled or Blackened	\$24.99
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 with beurre blanc	\$24.99
Pan Seared Scallops & Crusted Calamari Combo	\$22.99
Pan Seared Scallops & Crab Cake Combo	\$23.99

## 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, organic baby squash, asparagus,  
asian pear, wasabi-ginger sauce.

**Caramelized Diver Scallops \$24.99**

Crispy parmesan polenta cakes, California corn, sautéed arugula,  
applewood smoked bacon, sweet corn sauce.

**Idaho Trout \$16.99**

Pan Roasted trout, caramelized cauliflower, sautéed spinach,  
almond brown butter sauce.

**Sides \$4.99:** Roasted cauliflower with almonds, Steamed broccoli,  
Summer peas and ham, Roasted KMK Farms squash with corn,  
au gratin potatoes with bacon, sautéed 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, fries... \$6.99

Fried Snapper Bites...\$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 ... \$2.99

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

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

### Draft Beers

16oz. 22oz.

### Bottle Beers

Bud Light, Coors Light	\$4.99	\$5.99	Bud, Bud Light	\$3.99
Pismo's Honey Blonde	\$6.50	\$7.50	Coors, Coors Light	\$3.99
Firestone Double Barrel	\$6.50	\$7.50	MGD, Miller Lite	\$3.99
Sierra Nevada Pale Ale	\$6.50	\$7.50	Michelob Ultra	\$4.99
Stella Artois	\$6.50	\$7.50	Heineken, Heineken Light	\$4.99
Newcastle Brown Ale	\$6.50	\$7.50	Corona, Corona Light	\$4.99
Fat Tire Amber Ale	\$6.50	\$7.50	Sam Adams	\$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
Pacifico	\$6.50	\$7.50	O'Doul's	\$4.99
			Guinness	\$5.75
			Lost Coast Tangerine	\$7.99

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